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Pillsbury(R) French Bread



Pillsbury French Bread

Product Last Saved Date:13 March 2018

	æ (51g)
mount Per Serving	160
% [Daily Value*
Fotal Fat 4 g	6%
Saturated Fat 0.5 g	3%
<i>Tran</i> s Fat 0 g	
Cholesterol 0 mg	0%
Sodium 240 mg	10%
Fotal Carbohydrate 27 g	9%
Dietary Fiber 2 g	9%
Total Sugars 1 g	
Includes g Added Sugars	%
Protein 6 g	
/itamin D mg	%
Calcium 0 mg	0%
ron 0 mg	6%
	%

Product	Specifications:
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Man Pro Code	od I	Dist Pro Code	d	GTIN		Pack		Pa	ck Description	
94562-101	74	380783		100945621017	46	96 X 1.8 ONZ				
E	Brand	t t		Brand Own	GPC Description			cription		
Pi	illsbury(R)	(R)		General Mills In	General Mills Inc.			Bread (Frozen)		
Gross W	/eight	Net	Weight	Cour	ntry of O	rigin Kosher		Child Nutrition		
14 LE	BR	10	.8 LBR		USA	Undeclare		eclared		
				Shipping	Informa	tion				
Length	Widt	h H	eight	Volume	TIxHI	Shelf	Life	Storag	ge Temp From/To	
	11.75	NH 13	.25 INH	1.7677 FTQ	8x 5	31	0	-	10 FAH/ 0 FAH	

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

-	-	
Eggs - NI	Milk - NI	Peanuts - NI
Soy - NI	Wheat - C	TreeNuts - NI
Fish - NI	Crustacean - NI	

Handling Suggestions :

96 Count. Keep frozen. Store at or below 0F. Thawed bread may be held at ambient temperature up to 72hours (3 days). To prevent drying cover with plastic when stored in freezer or at room temperature. For Food Safety Purposes: Once product is held at room temperature (72F) for any length of time it CANNOT be placed back in frozen (0F) temperatures and must be discarded after 72 hour.

Benefits :

Pre-sliced French bread. 2 OZ EQ GRAIN. Meets USDA Whole Grain-Rich Criteria. Whole Wheat -First Ingredient. Pre-sliced French bread make it easy to elevate your typical sandwich. Each serving is a 2 oz. eq grain. Serve with hot or cold sandwich fillings to add variety to your lunch menu. No artificial flavors or colors from artificial sources. Frozen and bulk.

Serving Suggestions :

Easily prepare a delicious sandwich to meet a 2-ounce equivalent grain requirement. Can be served with hot or cold sandwich fillings. Thaw and serve.

Prep & Cooking Suggestions :

Directions: THAW and SERVE, From Frozen: Place Pillsbury French Bread at room temperature (about 72F) for 1-2 hours prior to serving. Serve thawed. Eat within 72 hours. FOR FOOD SAFETY PURPOSES: Once product is held at room temperature (72F) for any length of time it CANNOT be placed back in frozen (0F) temperature and must be discarded after 72 hours.

More Information :

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Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name:	Pillsbury [™] French Bread	<u>Code N</u>	No.: 94562-10174
Manufacturer:	General Mills, Inc.	Serving Size	1.80 OZ (51g)
		(raw dough weight ma	ay be used to calculate creditable grain amount)
I. Does the pro	duct meet the Whole Grain-Rich Crit	eria: Yes <u>X</u> No	

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into

Groups A-G, Group H or Group I. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.) Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A – B
Whole Wheat Flour, Enriched Flour	35g	16g	$35g \div 16g = 2.23$
Total Creditable Amount ³			2.0

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased $\underline{1.80 \text{ OZ} (51g)}$ Total contribution of product (per portion) $\underline{2.0}$ oz equivalent

I certify that the above information is true and correct and that a 51g/1.80 ounce portion of this product (ready for serving) provides 2.0 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

anh-ham Pham

Anh-Tram Pham, MPH, RD Labeling and Regulatory Compliance Specialist, K12 Education February 26, 2018