



Effective Date: 11/24/2015

Supersedes: 09/29/2015

Code: 21250

Product Name: Bagel-fuls® Original - Bagel & Cream Cheese Bar, IW

Serving Size: 2.50 oz.

Pack: 76/2.50 oz

Statement of child nutrition food based meal pattern equivalency: Each 2.50 oz. Bagel-fuls® Original - Bagel & Cream Cheese Bar provides 2.0 oz-eq grains.

## Product Info



### PREPARATION – for best results

**KEEP FROZEN** (-10° to 10°F) until ready to use.

**Serving:** Thaw cases under refrigeration for 24 hours and then serve. For faster thawing, remove Bagel-fuls® from case, store on trays under refrigeration for 4- 6 hours, then serve.

## Nutrition Facts

Serving Size 1 Bagel-ful (71g)

Amount Per Serving

**Calories** 190    **Calories from Fat** 45

% Daily Value\*

**Total Fat** 5g    **8%**

**Saturated Fat** 3g    **15%**

**Trans Fat** 0g

**Cholesterol** 15mg    **5%**

**Sodium** 180mg    **8%**

**Total Carbohydrate** 29g    **10%**

**Dietary Fiber** 3g    **12%**

**Sugars** 4g

**Protein** 6g

Vitamin A 4%    • Vitamin C 4%

Calcium 2%    • Iron 10%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories:    2,000    2,500

**Total Fat**    Less than    65g    80g

**Saturated Fat**    Less than    20g    25g

**Cholesterol**    Less than    300mg    300mg

**Sodium**    Less than    2,400mg    2,400mg

**Total Carbohydrate**    300g    375g

**Dietary Fiber**    25g    30g

Calories per gram:

Fat 9    • Carbohydrate 4    • Protein 4

Shelf life: 18 months frozen (-10° to 10°F)

14 days refrigerated (34°F to 38°F)

Dim: 16.81" X 10.19" X 7.25"

Ti-Hi: 10 X 11

Case cube: .72 ft<sup>3</sup>

Cases/pallet: 110

Gross case wt: 13.13 lbs;

Net wt: 11.875 lbs

Pallets/truck: 28

UPC: 2808121353

**ALLERGENS: Contains Wheat, Soy & Milk**

**GRAINS: At least 51% of the grains used in this product are whole grains.**

**Ingredients:** Water, Whole Wheat Flour, Enriched Unbleached Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Cream Cheese (Pasteurized Milk and Cream, Cheese Culture, Salt, Carob Bean Gum), Brown Sugar, Dough Conditioners (Wheat Flour, Sugar, Corn Flour, Soybean Oil, Calcium Sulfate, L-Cysteine, Ascorbic Acid, Calcium Iodate, Calcium Peroxide, Enzymes), Vital Wheat Gluten, Extract of Malted Barley and Corn, Bagel Premix (Dimagnesium Phosphate, Dicalcium Phosphate, Calcium Carbonate, Niacinamide, Zinc Oxide, Thiamin Mononitrate, Pyridoxine Hydrochloride, Riboflavin), Yeast (Yeast, Sorbitan Monostearate, Ascorbic Acid), Salt, Ammonium Sulfate.

Robin Canterella  
Director R&D  
Tasty Brands

CONTAINS: 76 – 2.50 OZ SERVINGS PER CASE  
(1 Bagel-fuls® Original PER SERVING)



## Formulation Statement for Documenting Grains in School Meals

**Product Name:** Bagel-fuls® Original - Bagel & Cream Cheese Bar **Code No:** 21250  
**Case/Pack/Count/Portion/Size:** 76 2.50 oz servings per case

**I. Does the product meet the Whole Grain-Rich Criteria?** Yes x No \_\_\_\_\_

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

**II. Does the product contain non-creditable grains:** Yes x No \_\_\_\_\_ How many grams: <3.99

(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights, only by calculating total creditable grains.)

### 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 16 grams creditable grain per oz eq; Group H, 28 grams per oz eq; Group I, volume or weight).

**Indicate which Exhibit A Group (A-I) the product belongs:** B

Description of Product per Food Buying Guide	Portion Size (oz) of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount <sup>1</sup>
<b>A. Total Creditable Amount<sup>2</sup></b>			

<sup>1</sup>(Portion size) ÷ (Exhibit A weight for one oz eq)

<sup>2</sup>Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Description of Creditable Grain Ingredient*	Portion Size (g)**	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)	Creditable Amount <sup>2</sup>
Whole wheat flour		16.90	16.00	1.056
Enriched flour		16.00	16.00	1.000
<b>A. Total Creditable Amount<sup>3</sup></b>				<b>2.00</b>

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

\*\*If known, use the raw dough weight for a more accurate creditable amount.

<sup>1</sup>(Portion size) x (% of creditable grains in formula).

<sup>2</sup>(Grams of creditable grains) ÷ (standard grams of creditable grains from corresponding Group of Exhibit A).

<sup>3</sup>Total 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: 2.5 oz

Total contribution of product (per portion): 2.00 oz-eq

I certify that the above information is true and correct and that a 2.5 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.25oz per portion.



Robin Canterella

Printed Name

Director of Technical Services

Title

06/30/15

Date

516-938-4588

Phone Number