

Pillsbury(R) Mini Bagels, Strawberry Creamy Cheese, 72ct, 2.43oz



Whole grain-rich frozen mini bagels with strawberry Neufchatel cheese filling and 16 grams of whole grain per serving. Meets 2 ounce equivalent grain, whole grain-rich criteria, and is CACFP eligible. Options for Thaw & Serve or Heat & Serve.

Product Last Saved Date:14 October 2018

Nutrition Facts

Servings per container

Serving Size	1 Package (69g)
Amount Per Serving	240
Calories	271

		% Dai	ly Value*
Total Fat 6 g]		9%
Saturated Fat	2.5 g	J	11%
Trans Fat	0 g		
Cholesterol	10 mg		3%
Sodium 180	mg		8%
Total Carbohyd	rate	41 g	14%
Dietary Fiber	2 g		9%
Total Sugars	13 g		
Includes	g	Added Sugars	%
Protein 6 g			
Vitamin D mg			%
Calcium 0 mg			2%
Iron 0 mg			6%
Potassium mg			%

Product Specifications:

Man Prod Dist Prod Code Code		GTIN	Pack	Pack Description
18000-38413	401034	10018000384133	72 X 2 ONZ	

Brand	Brand Owner	GPC Description
Pillsbury(R)	General Mills Inc.	Bread (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
14 LBR	10.935 LBR	USA	Undeclared	No

	Shipping Information						
Length Width		Width	Height	Volume	TixHi	Shelf Life	Storage Temp From/To
	19.81 INH	7.93 INH	9 INH	0.8182 FTQ	12x 9	186	-10 FAH / 0 FAH

Whole Wheat Flour, Water, Enriched Flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), Neufchatel Cheese (milk, cream, cheese culture, salt, carob bean gum), Sugar, Maltodextrin, Soybean Oil. Contains less than 2% of: Nonfat Milk, Yeast, Salt, Modified Corn Starch, Cream of Tartar, Methylcellulose, Strawberry Powder, Beet PowderColor, Natural Flavor. CONTAINS WHEAT AND MILK INGREDIENTS.

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

Handling Suggestions:

nutrition advice.

Keep frozen. Store at or below 0? F

Benefits:

Individual ovenable packaging allows for multiple prep options: heat and serve or thaw and serve. Creamy Neufchatel cheese on the inside puts a no-mess twist on a kid favorite. 16 grams of whole grain per serving. Great for grab-and-go and breakfast in the classroom.

Serving Suggestions:

Great individually wrapped, low-prep entr?e item that have versatile prep which allows for flexible usage in the cafeteria, breakfast in the classroom, kiosks, grab on the go and lunch menus.

Prep & Cooking Suggestions:

Heat frozen Bagels in ovenable pouch. Preheat oven to 350 degrees F. Place pouches flat on a baking sheet. Heat in a Convection Oven 8-9 minutes. Heat in a Conventional Oven 13-14 minutes DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type of load. Consume within 6 hours of preparing THAW AND SERVE: Thaw at room temperature for 120 minutes prior to serving. WARMING UNIT: Preheat Warming Unit to 150 degrees F. Heat for 105 minutes.

More Information:



GENERAL MILLS

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: <u>Pillsbury® Pull-Apart Soft Mini Bagels Fill</u>	ed with Strawberry Neufchatel Cheese	e Code No.: 18000-38413
Manufacturer: General Mills, Inc.	Serving Size 2.43 OZ (69g) (raw dough weight may be used to calculate	
I. Does the product meet the Whole Grain-Rich Criteria:	` & & ,	,
(Refer to SP 30-2012 Grain Requirements for the National S	School Lunch Program and School Bre	eakfast Program.)
II. Does the product contain non- creditable grains: Yes_(Products with more than 0.24 oz equivalent or 3.99 grams f grains may not credit towards the grain requirements for sch	for Groups A-G or 6.99 grams for Gro	

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 Bleached	34g	16g	$34g \div 16g = 2.12$
Total Creditable Amount ³			2.00

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

Total weight (per portion) of product as purchased 2.43 OZ (69g)

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a <u>69g/2.43</u> ounce portion of this product (ready for serving) provides <u>2.00</u> 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

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.