

Packaging Level :

Core

Functional Name : <input type="text" value="Bread (Frozen)"/>	Product Status : <input type="text" value="Active"/>
Info Provider : <input type="text" value="Aunt Millies Bakeries"/> GLN : <input type="text" value="0071314000000"/>	Preliminary Item Status Code : <input type="text"/>
Manufacturer : <input type="text" value="Perfection Bakeries Inc"/> GLN : <input type="text" value="0071314000000"/>	Brand Name : <input type="text" value="Aunt Millie's Bakehouse"/>
Brand Owner : <input type="text" value="Perfection Bakeries Inc"/> GLN : <input type="text" value="0071314000000"/>	Product Profile : <input type="text" value="FOOD"/>
GPC Description : <input type="text" value="Bread (Frozen)"/>	Seafood HACCP Regulatory Act : <input type="text"/>
GPC Code : <input type="text" value="10000163"/>	Seafood HACCP Regulatory Agency : <input type="text"/>
GPC Type : <input type="text" value="Food"/>	Seafood HACCP Regulatory Permit Identification : <input type="text"/>
Target Market : <input type="text" value="USA"/>	Seafood HACCP Permit Start Date : <input type="text"/>
Country Origin of Product : <input type="text" value="USA"/>	Seafood HACCP Permit End Date : <input type="text"/>

Storage and Handling Information

Type of Date on Packaging : <input type="text" value="BAKED_ON_DATE"/>	Shelf Life : <input type="text" value="365"/> UOM : <input type="text" value="Days"/>														
Temperatures :	Shelf Life From Arrival : <input type="text" value="274"/> UOM : <input type="text" value="Days"/>														
<table border="1"> <thead> <tr> <th rowspan="2">Qualifier</th> <th colspan="2">Minimum</th> <th colspan="2">Maximum</th> </tr> <tr> <th>Value</th> <th>UOM</th> <th>Value</th> <th>UOM</th> </tr> </thead> <tbody> <tr> <td>STORAGE_HANDLING</td> <td>-20</td> <td>FAH</td> <td>10</td> <td>FAH</td> </tr> </tbody> </table>	Qualifier	Minimum		Maximum		Value	UOM	Value	UOM	STORAGE_HANDLING	-20	FAH	10	FAH	Variable Unit : <input type="text" value="No"/>
Qualifier		Minimum		Maximum											
	Value	UOM	Value	UOM											
STORAGE_HANDLING	-20	FAH	10	FAH											
	Marked with Batch Number : <input type="text" value="Yes"/>														

Order Information

Order Sizing Factor : UOM :

Trade Item Contact Information

Contact Type	Additional Party Identification	Available Time	Contact Address	Contact Description	Contact Name	GLN	Communication Channel
No items to show.							

Packaging

GTIN : <input type="text" value="00814305012039"/>	Barcode Type : <input type="text" value="GTIN_14"/>
Quantity : <input type="text" value="1"/>	Barcode : <input type="text" value="00814305012039"/>
Product Code Type : <input type="text" value="SUPPLIER ASSIGNED"/>	Pack Size Description : <input type="text"/>
Product Code : <input type="text" value="7736"/>	
Item ID : <input type="text"/>	
Short Name : <input type="text" value="Whole Grain Breadstick"/>	
Long Name : <input 12-20ct"="" type="text" value="Whole Grain Breadstick 5"/>	
Net Content : <input type="text" value="15"/> UOM : <input type="text" value="Pounds"/>	
Product Type : <input type="text" value="Case"/>	
# Unique Next Lower Level GTIN : <input type="text"/>	

Packaging Information

Packaging :	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
	Weight	Width	Height	Depth					

Product Level Properties

Is Base Unit ? : Yes	Is Packaging Returnable? : Yes
Is Consumer Unit ? : No	Are Non-Sold Items Returnable? :
Dispatchable Unit ? : No	
Invoice Unit ? : Yes	
is Orderable unit ? : Yes	

Contents of Unmarked Children

Quantity of Inner Pack : <input type="text" value="12"/>	
Quantity Within Inner Pack : <input type="text"/>	
Individual Unit Minimum : <input type="text"/>	UOM : <input type="text"/>
Individual Unit Maximum : <input type="text"/>	UOM : <input type="text"/>

Contents - Pallet

Pallet TI : <input type="text" value="4"/>	Qty Per Layer (TI) : <input type="text"/>
Pallet HI : <input type="text" value="9"/>	Qty Of Layers (HI) : <input type="text"/>
Total Pallet Quantity : <input type="text" value="36"/>	

Measures

Gross Weight : <input type="text" value="17.1"/> UOM : <input type="text" value="Pounds"/>	Depth : <input type="text" value="8"/> UOM : <input type="text" value="Inches"/>
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Net Weight : 15 UOM : Pounds

Width : 19.25 UOM : Inches

Height : 24.1888 UOM : Inches

Volume : 2.156 UOM : Cubic Feet

Commercial Distribution Dates

Start Availability Date : 02/04/2016

Effective Date : 03/06/2017

Discontinue Date :

Marketing

General Information

Benefits : Flash frozen to lock in freshness. Once thawed, the shelf life is approximately 10 to 14 days. Each

breadstick is measures 5" long and is made with Whole Grain.

General Description : Whole Grain Breadstick 5" 12-20ct GBHFS

Product Activities : No items to show.

Packaging & Storage

Consumer Storage Information :

Consumer Usage Information :

Preparation & Cooking

Preparation Type : THAW

Prep & Cook Suggestions : Simply thaw and serve. If desired, can be toasted, baked, and/or microwaved.

Serving Suggestion : It's a great complimentary piece for salads and pasta dishes.

Marketing Claims

Organic :

Is Trade Item Packaging made from Renewable Resources :

Is Trade Item Packaging marked Recyclable : No

Is Marked Recyclable ? : No

Nutrition

Nutrient Relevant Data Provided :

Number of Servings per package : 240

Child Nutrition Flag :

Serving Size Information

Serving Size	Serving Size Description	Basis		Basis Quantity Type Code	Preparation State	Daily Value Intake
		Quantity	UOM			
Value	UOM	Value	UOM			
1	Gram Stick			BY_SERVING	PREPARED	
Nutrition Type		Quantity Contained		Measurement Precision	Daily Value Intake Percent	
Value	UOM	Value	UOM			
Fatty acids, total saturated		0	Gram	APPROXIMATELY	0	
Fatty acids, total trans		0	Gram	APPROXIMATELY		
Vitamin A; method of determination unknown		0	Milligram	APPROXIMATELY	0	
Protein, total; method of determination unknown or variable		2	Gram	APPROXIMATELY		
Sugars		2	Gram	APPROXIMATELY		
Cholesterol; method of determination unknown or variable		0	Milligram	APPROXIMATELY	0	
Sodium		95	Milligram	APPROXIMATELY	4	
Calories Total		70	Kilocalorie	APPROXIMATELY		
Vitamin C; method unknown or variable		0	Milligram	APPROXIMATELY	0	
Total fat by NLEA definition (triglyceride equivalents)		1	Gram	APPROXIMATELY	1	

Carbohydrates	14	Gram	APPROXIMATELY	5
Total Diet Fiber	1	Gram	APPROXIMATELY	4
Calories from Fat	9	Kilocalorie	APPROXIMATELY	
Calcium		Milligram		
Carbohydrate, available		Gram		
Fat, total		Gram		
Salt Equivalent		Gram		
Sugars, total, expression unknown		Gram		

Diet Type Information

Diet Types :

Diet Type Code	Diet Type Sub Code	Certification
KOSHER	PAREVE	<input type="button" value="View"/>

Ingredients

Ingredients

Ingredients : WHOLE GRAIN WHEAT FLOUR, WATER, ENRICHED FLOUR [UNBLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, REDUCED IRON,

Allergen Information

Allergen Relevant Data Provided : THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), NIACIN (VITAMIN B3), FOLIC ACID], WATER, HIGH FRUCTOSE CORN

Allergen	Level Of Containment	Agency Name	Regulation Name
AE Eggs and egg products			
AF SYRUP, SOYBEAN OIL, WHEAT GLUTEN, YEAST, SALT, VINEGAR, MONOGLYCERIDES, CALCIUM PROPIONATE (A PRESERVATIVE),			
AM Milk and milk products			
AP Peanuts and peanut			
AW POTASSIUM CHLORIDE, SORBUM GLUCONATE, SODIUM STEAROYL LACTYLATE, CALCIUM SULFATE, CITRIC ACID, ASCORBIC ACID.			
UW Wheat and wheat products			
AN Tree nuts and tree nut products. Can include almonds, hazelnuts, walnuts, cashews etc.			
AY Soybeans and soybean products			
AC Crustaceans and crustacean products			

Hazmat

Is Hazmat :

Hazmat UN Number :

Hazmat Package Group :

Hazmat Manifest Code :

Hazmat MSDS No :

Hazmat Emergency Phone :

Hazmat Chemical :

Hazmat Class (Sub-Risk) :

Attachments

View	Image	Type of Information	File Camera Perspective	Created Date	Image Notes	Attachment Type	File Format Name	Content Description	File Effective Start Date Time	File Effective End Date Time	Can File
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No items to show.

Publications

View	Recipient Name	Recipient GLN	Publication Status	Command	Status	Status Date	Action Details	Last Published Date	Core	Mktg	Nutr
	Gordon Food Service	0093901000002	No Changes		SYNCHRONISED	04/11/2017 12:31		04/11/2017	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>



Aunt Millie's Bakeries

350 Pearl Street, Fort Wayne, IN 46802

PHONE: (260)424-8245

Product Formulation Statement

Product Name: Breadsticks, Whole Grain, 20 oz Code No: 7736

Case Weight and Pack/Count: 15lb (12pk-20ct) Serving Size (Weight/Volume): 1 breadstick (28g) Calories per Serving: 80

Primary Grain Ingredients in Product: Whole Grain Wheat Flour and Enriched Unbleached Flour

I. Does the product meet the Whole Grain-Rich Criteria: Yes 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 No How many grams: _____

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G of non-creditable grains may not credit towards the grain requirements for school meals.)

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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (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.) Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Method 1

Serving Size (per grams)	Grams per Ounce Equivalent (28g)	Creditable Amount
A	B	A divided by B
28	28	1.0
Total Ounce Equivalent Grains (OEG)		1.0

Method 2

Description of Creditable Grains	Grams of Creditable Grains Ingredient per Portion ¹	Gram Standard of Creditable Grains per oz equivalent (16g) ²	Creditable Amount
	A	B	A divided by B
Whole Wheat Flour	8.6	16	0.5375
Enriched Flour	8.4	16	0.525
Total Creditable Grains³			1.0

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

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

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

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

I certify that the above information is true and correct. One serving of Method 1 (ready to eat) contains 1.0 serving(s) of Grains. One serving of Method 2 (ready to eat) contains 1.0 serving(s) of Grains.

X Rod Radalia

Date: 8/18/2016

Rod Radalia
V.P., Technical Services & Quality Assurance

Created By: Tara Withington

Rev. No: 4

Approved By: Rod Radalia

Date: 8/1/13

File: Product Formulation Statement

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Striving for Perfection

