

#71147

DESCRIPTION	Whole Grain Rich, Strawberry bursts & white chocolate chips blended for a touch of
	summer all year long. Meets Healthy Kids Act

UNIT WEIGHT (oz.)	1	CASE COUNT	240
PRODUCT DIMENSIONS (in.)	2 1/8 - 3 1/8	NET CASE WEIGHT (lbs.)	15
PRODUCT HEIGHT (in.)	1/4	GROSS CASE WEIGHT(lbs.)	16.52
CONTAINER DIMENSIONS (in.)	N/A	OD CASE SIZE (in.)	13.313 x 11.813 x 9.75
UNIT UPC	N/A	CASE CUBE	.89
UNIT LABELING	N/A	CASE UPC	00086478711471
FROZEN SHELF LIFE (days)	547	PALLET CONFIGURATION	11 TIE x 6 HI
AMBIENT SHELF LIFE (days)	2-3	CASE LABELING	Corner Label

NUTRITIONAL

Serving Size Servings Per			
Amount Per Ser	rving		
Calories 100) Calo	ories fror	n Fat 25
		% Di	aily Value
Total Fat 3g			5%
Saturated	Fat 1g		5%
Trans Fat	0g		
Cholesterol	10mg		3%
Sodium 110	mg		5%
Total Carbo	hydrate '	18g	6%
Dietary Fil	ber 1g		4%
Sugars 9g	1		
Protein 1a			
Vitamin A 2%	6 • V	itamin C	0%
Calcium 2%	• In	on 4%	
*Percent Daily Va diet. Your daily va depending on yo	alues may be	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

INGREDIENTS

WHOLE WHEAT FLOUR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, EGGS, MARGARINE (SOYBEAN OIL, WATER, VEGETABLE MONO AND DIGLYCERIDES, SALT, CONTAINS LESS THAN 2% OF WHEY SOLIDS, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], CITRIC ACID, ARTIFICIAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), WHITE CHOCOLATE CHIPS (SUGAR, COCOA BUTTER, MILK, NONFAT DRY MILK, SOY LECITHIN, VANILLA), STRAWBERRY BITS (DEXTROSE, PALM OIL, CORN FLOUR, STRAWBERRY POWDER, ARTIFICIAL FLAVOR, CITRIC ACID, MALIC ACID, RED #40 LAKE, BLUE #1 LAKE), BROWN SUGAR (SUGAR, MOLASSES), INVERT SUGAR, CONTAINS 2% OR LESS OF: MOLASSES, NATURAL AND ARTIFICIAL FLAVORS, BAKING SODA, BAKING POWDER (SODIUM BICARBONATE, CORN STARCH, SODIUM ALUMINUM SULFATE, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE), WATER, SOY LECITHIN, SALT.

CONTAINS: WHEAT, EGGS, MILK, AND SOY. MANUFACTURED ON EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING PEANUTS/TREE NUTS.

STORAGE	0 to -10° F
HANDLING	https://res.cloudinary.com/lwj3he4wy/image/upload/v1478895695/BakingInstructions.pdf
KOSHER	Yes
COUNTRY OF ORIGIN	USA
CONTAINER LOT CODE	Julian date (YYDDD) printed on film
CASE LOT CODE	Julian date (YYDDD) printed on case label

Formulation Statement for Documenting Grains in School Meals

Required Beginning School Year (SY) 2013-2014 (Cr_diting standard Ba d on Gram of Cr_ditabl Grain)

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 of cial 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 Its the speci Ic needs of the menu planner.

Product Name: SG 51 Strawberry Shortcake	Code No.:
Manufacturer: Best Maid Cookie Company	Serving Size: 1. Ooz (28.4g)
Wanulacturer. Dest three caries of the	(raw dough weight may be used to calculate creditable grain amount)

- I. Does the product meet the whole grain-rich criteria: q Yes q No (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. □ Does the product contain noncreditable grains: q Yes \$\nothin\$ No How many grams: _ (Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable 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 Its into Groups A-G (baked goods), Group H (cereal grains), or Group I (ready-to-eat breakfast cereals). (Different methodologies are applied to calculate servings of the grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams 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: _____

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g)² B	Creditable Amount A ÷ B
Whole grain eenriched Flour	11.49	16	. 718
Total Creditable Amount ³	1		.5

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

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

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

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 1.002(28.49)

Total contribution of product (per portion) _____ oz equivalent

I certify that the above information is true and correct and that a _____ ounce portion of this product (ready for serving) provides 0.5 oz equivalent Grains. I further certify that noncreditable 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 noncreditable grains may not credit towards the grain requirements for school meals.

KINCO	Title Food Safety and Quality Manager
Signature KMCCh Printed Name Ken MCCloud	Date 4-19-17 Phone Number 715-426-2090 x105
Printed Name Press	