



120 Bowles Road Agawam MA, 01001 P: 1.818.713.1946 F: 1.818.713.1947

www.skybluebakery.com

# 2-Pack Whole Grain Cinnamon Swirl Code Number: WCSW272

MEAL PATTERN CONTRIBUTION					
PACK SIZE: 72 2-Packs, Individually Wrapped					
PORTION SIZE:	2 oz. / 57 g.	2 oz. / 57 g.			
25.5 g of Whole Grains and 7 g of	Enriched Grains Per 2 oz Serving.				
Ingredient	Туре	Serving			
Whole Wheat Flour	r Bread	2 07.			

I certify that this information is true and correct according to USDA "Nutrition Standards in the National School Lunch Program (NSLP) and the School Breakfast Program (SBP)" This product contains TWO (2) OZ EQ (OUNCE EQUIVALENCY) GRAIN requirement for the "Nutrition Standards in the National School Lunch and School Breakfast Programs".

<u>Ai Sameen</u>

SY 2018-2019

7/30/2018 Updated Ali Sameen - Quality Assurance Manager

CASE SPECIFICATIONS				
CS/CT	72 CT			
Case Dimensions	19.5"x 15.5"x 5.625"			
Case Cube	1.09			
Gross Case Weight	10.59 lbs			
Net Case Weight	9 lbs			
Cases Per Pallet	84			
TiHi	6 Tie x 14 Hi			
Shelf Life	12 Months at 10º F or lower (frozen); 3 days at room temperature			
Master Case UPC	8 56756 00349 5			



Nutrition Facts							
Serving Size 2 oz (57 g)							
Servings Per Container 1							
Amount Day Coming							
Amount Per Serving							
Calories 190		Calories from Fat 60					
		% Daily Value*					
Total Fat 7g		11%					
Saturated Fat 1g		5%					
Trans Fat 0g							
Cholesterol 0mg		0%					
Sodium 200mg		9%					
Total Carbohydrates 29g		10%					
Dietary Fiber 3g		12%					
Sugars 7g							
Protein 4g							
Vitamin A 0%	Vitamin C 0%						
Calcium 0%	Iron 8%						
*Percent Daily Values are based on a 2,0	00 calorie diet						

INGREDIENTS: WHOLE WHEAT FLOUR, WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERRIOUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, CORN STARCH, YEAST, SALT, CINNAMON, MONO- AND DIGLYCERIDES, CITRIC ACID, NONFAT DRY MILK, CORN SYRUP, SODIUM STEAROYL LACTYLATE, WHEY SOLIDS, GLYCERINE, MALTODEXTRIN, DEXTROSE, MODIFIED CORN STARCH, AGAR, EGG WHITES, NATURAL COLORS, SODIUM PROPIONATE (FOR FRESHNESS), NATURAL FLAVOR.

ALLERGY INFORMATION: CONTAINS WHEAT, EGGS, SOY, MILK. PRODUCED IN A PEANUT FREE FACILITY

## HEATING INSTRUCTIONS:

#### (Always heat from a thawed state)

Any one of the following can be used:

\* 200 ° F oven 4-5 min. from thawed state

\* Bread Warmer for 8-10 minutes

\* Food warmer at 130 °F for up to 1 hour







## 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:	2-Pack Who	ole Grain Cinnamon Swirl		Code No.:	WCSW272	
Manufacturer:	SKY BLUE F	OODS	Serving Size:	2 oz		
			(raw dough weight	t may be used to calculate	creditable grain amount)	
•			es x	No	_	
(Refer to SP 30-201.	2 Grain Require	ements for the National Schoo	l Lunch Program	and School Breakf	ast Program.)	
II. Does the product contain non- creditable grains:  Yesx					How many grams:	0.31
(Products with more towards the grain r		or 3.99 grams for Groups A-G r school meals.)	or 6.99 grams fo	r Group H of non-ci	reditable grains may not	credit
•		0-2012 Grain Requirements fo		•		•
		uct fits into Groups A-G, Gro				
		d on creditable grains. Groups ditable grain per oz eg; and G		_		; Group H
	, g	g p -: -= -q,			g <del>.</del> ,	
Indicate to which E	xhibit A Group	(A-I) the Product Belongs:	D			
Description of Cred	ditable Grains	Grams of Creditable Grain		ard of Creditable		
Ingredie		Ingredient Per Portion A <sup>1</sup>	Grain per oz	equivalent (16g	Creditable Amou	nt A ÷ B
			0	r 28g) <sup>2</sup>		
Whole Whea		25.5		16	1.59	
Enriched I	Flour	7		16	0.43	
					2.02	
Total Creditable	e Amount <sup>3</sup>				2.00	
*Creditable grains a	are whole-grain	meal/flour and enriched mea	ıl/flour			
		rain in formula). Please be aw		other than grams n	nust be converted to gra	ms
<sup>2</sup> Standard grams of	creditable gra	ins from the corresponding Gr	oup in Exhibit A.			
<sup>3</sup> Total Creditable A	mount must be	e rounded <i>down</i> to the neares	t quarter (0.25)	oz eq. Do <i>not</i> roun	d up.	
Total Weight (per p	ortion) of prod	uct as purchased 2				
Total contribution of	of product (per	portion) <u>2</u> oz equivaler	nt			
		n is true and correct and that			· · · · · · · · · · · · · · · · · · ·	
•		ify that non-creditable grains				
requirements for so		p A-G or 6.99 grams for Group	H of non-credita	able grains may no	t credit towards the graii	1
. 11	24					
	/M.	<u>.</u>	EVP			
Signature	11.700		Title			
Jason Macari Printed Name			1/1/2018 Date			
i initeu ivallie			Date	FIIOTIE NUI	inder	



120 Bowles Road • Agawam, MA 01001 • BRC Certified Facility



# **Master Case Label**



# 2-Pack Whole Grain Cinnamon Swirl

WCSW272

INGREDIENTS: WHOLE WHEAT FLOUR. WATER. ENRICHED FLOUR (WHEAT FLOUR. MALTED BARLEY FLOUR. NIACIN. FERRIOUS SULFATE. THIAMINE MONONITRATE. RIBOFLAVIN. FOLIC ACID). SUGAR. SOYBEAN OIL. CORN STARCH. YEAST. SALT. CINNAMON. MONO- AND DIGLYCERIDES. CITRIC ACID. NONFAT DRY MILK. CORN SYRUP. SODIUM STEAROYL LACTYLATE. WHEY SOLIDS. GLYCERINE. MALTODEXTRIN. DEXTROSE. MODIFIED CORN STARCH. AGAR. EGG WHITES, NATURAL COLORS, SODIUM PROPIONATE (FOR FRESHNESS), NATURAL FLAVOR. CONTAINS: WHEAT, SOY, MILK AND EGG.

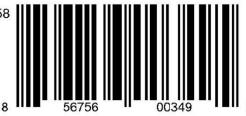
NET CONTENTS: 72 - 2 PACK SWIRLS 9.0 lbs (4.1 kg)

LOT#: 047 18B MFG Date: 02/16/18

Use By: 02/16/19

CT Bakery License #758
SPRINGFIELD

SK VAAD HAKASHRUTH KOSHER DAIRY



Date Code Descriptions:

Lot Code Type (LOT): Julian Code XXX XXB (XXX-Day of Year, XXB-Year)

Manufacturing Date (MFG): XX/XX/XX (Month/Day/Year)

Use By/Expiration Date (EXP): XX/XX/XX (Month/Day/Year)