



## Sky Blue Bakery

120 Bowles Road  
 Agawam MA, 01001  
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[www.skybluebakery.com](http://www.skybluebakery.com)

# Whole Grain Mini Breakfast Bar

## Code Number: HWB12596

MEAL PATTERN CONTRIBUTION		
PACK SIZE:	96ct. Individually Wrapped	
PORTION SIZE:	1.4 oz. / 39.69g.	
11.3 g of Whole Grains and 4.7 g of Enriched Grains Per 1.4 oz Serving,		
Ingredient	Type	Serving
Whole Wheat Flour	Bread	1.4 oz.
<p>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 ONE (1) OZ EQ (OUNCE EQUIVALENCY) GRAIN requirement for the "Nutrition Standards in the National School Lunch and School Breakfast Programs".</p> <p style="text-align: center;"><i>Ali Sameen</i></p> <p>SY 2018-2019            7/30/2018 Updated</p> <p style="text-align: right;">Ali Sameen - Quality Assurance Manager</p>		

CASE SPECIFICATIONS	
CS/CT	96
Case Dimesnsions	19.5"x 15.5"x 5.625"
Case Cube	1.09
Gross Case Weight	10 lbs
Net Case Weight	8.4lbs
Cases Per Pallet	84
TiHi	6 Tie x 14 Hi
Shelf Life	12 Months at 10° F or lower (frozen); 3 days at room temperature
Master Case UPC	0 94922 63874 8



Nutrition Facts	
Serving Size 1.4oz (39.69g)	
Servings Per Container 1	
Amount Per Serving	
Calories 120	Calories from Fat 35
% Daily Value*	
Total Fat 3.5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 100mg	4%
Total Carbohydrates 19g	6%
Dietary Fiber 1g	5%
Sugars 8g	
Protein 2g	
Vitamin A 0%	Vitamin C 0%
Calcium 6%	Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet	

**INGREDIENTS:** WHOLE WHEAT FLOUR, WATER, SUGAR, VEGETABLE SHORTENING (SOYBEAN OIL, MONO- & DIGLYCERIDES, CITRIC ACID PRESERVATIVE), ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2 % OF EACH OF THE FOLLOWING: SOY FLOUR, EGG YOLKS WITH SODIUM SILICOALUMINATE, LEAVENING (CALCIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), WHEAT STARCH, SOYBEAN OIL, NONFAT MILK, SALT, WHEY, DRIED HONEY, CORN STARCH, SPICES, SOY LECITHIN, GLYCERIN, MALTODEXTRIN, DEXTROSE, CORN SYRUP SOLIDS, CELLULOSE GUM, NATURAL FLAVORS, SILICON DIOXIDE, ENZYMES, CITRIC ACID, CALCIUM STEARATE, FOOD STARCH-MODIFIED, AGAR-AGAR, EGG WHITES.

**ALLERGY INFORMATION:** CONTAINS WHEAT, SOY, MILK, EGGS.  
 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: Whole Grain Mini Breakfast Bar Code No.: HWB12596

Manufacturer: SKY BLUE FOODS Serving Size: 1.4oz  
(raw dough weight may be used to calculate creditable grain amount)

**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 \_\_\_\_\_ No x How many grams: .023 grams

*(Products with more than 0.24 oz 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.)*

**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 standards 16 grams creditable grains 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: D

Description of Creditable Grains Ingredient*	Grams of Creditable Grain Ingredient Per Portion A <sup>1</sup>	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g) <sup>2</sup>	Creditable Amount A ÷ B
Whole Wheat Flour	11.3	16	0.71
Enriched Flour	4.7	16	0.29
			1.00
<b>Total Creditable Amount<sup>3</sup></b>			1.00

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

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in 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 1.4

Total contribution of product (per portion) 1 oz equivalent

I certify that the above information is true and correct and that a 1.4 ounce portion of this product (ready for serving) provides 1 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 Group A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Jason Macari  
Signature

\_\_\_\_\_  
EVP  
Title

Jason Macari  
Printed Name

1/1/2018 860.741.3781  
Date Phone Number



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

Tel. 818.713.1946 • Fax 818.713.1947 • skybluebakery.com



Master Case Label



## Whole Grain Mini Breakfast Bar

HWB12596

INGREDIENTS: WHOLE WHEAT FLOUR, WATER, SUGAR, VEGETABLE SHORTENING (SOYBEAN OIL, MONO & DIGLYCERIDES, TBHQ PRESERVATIVE, CITRIC ACID PRESERVATIVE), ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2% OF EACH OF THE FOLLOWING: SOY FLOUR, EGG YOLKS WITH SODIUM SILICOALUMINATE, LEAVENING (CALCIUM ACID PYROPHOSPHATE, BAKING SODA, MONO CALCIUM PHOSPHATE), WHEAT STARCH, SOYBEAN OIL, NON FAT MILK, SALT, WHEY, DRIED HONEY, CORN STARCH, SPICES, SOY LECITHIN, GLYCERIN, MALTODEXTRIN, DEXTROSE, CORN SYRUP SOLIDS, CELLULOSE GUM, NATURAL FLAVORS, SILICON DIOXIDE, ENZYMES, CITRIC ACID, CALCIUM STEARATE, FOOD STARCH-MODIFIED, AGAR-AGAR, EGG WHITES. CONTAINS: WHEAT, SOY, MILK AND EGG.

**NET CONTENTS:**  
**96 - BARS**  
**8.4 lbs (3.8 kg)**

LOT#:	175 14B
MFG Date:	06/24/14
Use By:	06/24/15

**SPRINGFIELD**  
**SK**  
**VAAD HAKASHRUTH**  
**KOSHER DAIRY**



CT Bakery License #758

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)