



# Pillsbury(R) Baked Biscuits, Whole Grain, Mini, 1 oz, 175 ct



Meets USDA Whole Grain-Rich Criteria. Whole Wheat Flour - First Grain Ingredient. Pre-portioned, thaw & serve biscuit. 2.25" diameter, bulk packed 175 ct. 0g trans fat per serving.

Product Last Saved Date: 11 December 2018

## Nutrition Facts

175 Servings per container

**Serving Size 1 Biscuit (28g)**

Amount Per Serving

**Calories 100**

% Daily Value\*

**Total Fat 4.5 g 7%**

Saturated Fat 3.5 g **16%**

Trans Fat 0 g

**Cholesterol 0 mg 0%**

**Sodium 210 mg 9%**

**Total Carbohydrate 14 g 5%**

Dietary Fiber 1 g **5%**

Total Sugars 1 g

Includes g Added Sugars %

**Protein 2 g**

Vitamin D mg %

Calcium 0 mg 6%

Iron 0 mg 2%

Potassium mg %

\*The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
94562-32272	521782	10094562322721	175 X 1.00 ONZ	

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

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
14.5 LBR	10.938 LBR	USA	Yes	No

### Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16.75 INH	12.37 INH	8.62 INH	1.0336 FTQ	8x 8	279	-10 FAH / 0 FAH

### Ingredients :

WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OIL, PALM KERNEL OIL, SUGAR, BAKING SODA, CALCIUM ACID PYROPHOSPHATE, BUTTERMILK, SALT, SODIUM ALUMINUM PHOSPHATE, NONFAT MILK, WHEY PROTEIN CONCENTRATE, WHEY, PECTIN. 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 :

"Best if Used By" code date. Store in freezer 0 degrees F or colder.

### Benefits :

Meets USDA Whole Grain-Rich Criteria. Whole Wheat Flour - First Grain Ingredient. Pre-portioned, thaw & serve biscuit. 2.25" diameter, bulk packed 175 ct. 0g trans fat per serving.

### Serving Suggestions :

Case yields 175-1 oz biscuits.

### Prep & Cooking Suggestions :

For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 4-5 minutes in a convection oven, 375F for 5-6 minutes in a standard/reel oven, and 150F for 44-55 minutes in a food warmer. If warming in a microwave, apply 10 seconds of heat for 1 biscuit, 15 seconds of heat for 2 biscuits, 20 seconds of heat for 3 biscuits, 30 seconds of heat for 4 biscuits and 40 seconds of heat for 5 biscuits.

### More Information :



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-Rich Baked Biscuit Mini Code No.: 94562-32272

Manufacturer: General Mills, Inc. Serving Size 1.0 OZ (28g)
(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:
(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.)

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

Table with 4 columns: Description of Creditable Grain Ingredient\*, Grams of Creditable Grain Ingredient per Portion (A), Gram Standard of Creditable Grain per oz equivalent (16g or 28g) (B), and Creditable Amount (A ÷ B). Row 1: Whole Wheat Flour, Enriched Flour Bleached, 17g, 16g, 17g ÷ 16g = 1.06. Row 2: Total Creditable Amount, 1.00.

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

Total weight (per portion) of product as purchased 1.0 OZ (28g)
Total contribution of product (per portion) 1.00 oz equivalent

I certify that the above information is true and correct and that a 28g/1.00 ounce portion of this product (ready for serving) provides 1.00 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.

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February 26, 2018