

Dinner Roll, WG, Yeast, Proof and Bake (#9613)

I, Michael Byrd, President, certify that the following nutritional is true and correct.

Michael K Byrd

Date: December 14, 2018



General Specifications

Pack: 435/1.1 oz
 Kosher: No
 Shelf Life: None at ambient. 180 days frozen.
 Status: Available



SCHOOL SPECIFICATIONS

USDA Smart Snack: Yes
 Nutritional Ratio: 10-0-16

OZ Grain Equivalents: 1.0
 Whole Grain: 8.16g, 51%
 Enriched Flour: 7.84g
 Combined Flour 16g

INGREDIENTS

Whole Grain Wheat Flour, Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Sugar, Soybean Oil, Yeast (With Sorbitan Monostearate, Ascorbic Acid), Monoglycerides (With Propionic Acid, Phosphoric Acid), Salt, Enzymes and Ascorbic Acid.

ALLERGENS

Contains wheat ingredients. This product is produced in a nut-free facility.

Instructions

PREPARATION

1. Place frozen dough pieces on a half sheet pan lined with silicone paper (or light oil spray), approximately one to one and a half inches apart.
2. If a softer, glossy crust is desired, brush the top of the frozen rolls with melted butter.
3. Place trays of dough on rack. Use "Rack Covers" to completely cover the racks.

Nutrition Facts

Serving Size 1.1 oz (31g), 1 Roll

Amount Per Serving % Daily Value

Calories 90

Calories from Fat 10

Total Fat 1g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 75mg 4%

Total Carbohydrate 16g 5%

Dietary Fiber 2g 8%

Sugars 5g

Protein 3g 6%

Vitamin A 0%

Vitamin C 0%

Calcium 0%

Iron 4%

Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.



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Note: *Exposure to air will cause rolls to form a crust, dry out, proof and bake incorrectly.

4. Place covered racks in a refrigerated environment (34-36 degrees F) to slack frozen dough pieces for at least 2 hours (no more than 12 hours)
5. Prepare proofer. Proofer settings: 95-99 degrees F, with a humidity range of 80-85 percent
6. Remove pans from refrigerator (keeping rack cover over rack).
*Return covered rack with unused dough back to refrigerator until ready to proof
7. Place pans into preheated proofer for approximately one to one and a half hours or until dough has doubled in size.
8. Once fully proofed (doubled in size), they are ready to be baked.

FLOOR PROOFING INSTRUCTIONS:

1. Repeat steps 1-3 above
2. Place covered racks in warm environment (75 degrees or above) for 4-5 hours until doubled in size. *In colder temperatures, it may take longer for the dough to rise.
3. Once fully proofed (doubled in size), they are ready to be baked.

BAKING INSTRUCTIONS:

Conventional Oven: 350 degrees F for 15-20 minutes (turn pan halfway through bake time), until golden brown.

Convection Oven: 325 degrees F for 14-16 minutes (turn pan halfway through bake time) until golden brown.

*Oven times may vary depending on the type of oven used

More detailed instructions for this product are available online at bakecrafters.com.

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Case Specifications

GTIN: 00737410961309

Dimensions: 15" x 13" x 7.5"

Cube: 0.85

Gross Weight: 31.07 lb

Per Pallet: 63

Tier x Height: 9 x 7

Inside Pack: 435 pieces per case

Bid Specification

Bake Crafters Dinner Roll, WG, Yeast, Proof and Bake; must be whole grain rich and provide 1.0 ounce grain equivalent. Portion to provide at least 65.0 calories, with no more than 2 grams of fat. Must contain less than 125.0 milligrams of sodium. Acceptable brand: Bake Crafters 9613.





**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: _____ **Code:** _____

Manufacturer: Bake Crafters Food Company **Serving Size:** _____
(raw dough weight may be used to calculate creditable grain amount)

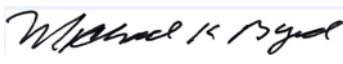
- I. **Does the product meet the Whole Grain-Rich Criteria:** Yes ___ No ___
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. **Does the product contain non-creditable grains:** Yes ___ No ___ If yes: The product contains: _____
(Products 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 (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; 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 ² (16g or 28g) - B	Creditable Amount A ÷ B
Total Creditable Amount³			

*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.
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 _____
 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 _____ 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.

Signature:  **Michael Byrd**
Date: _____ **President**