## Smart Picks™White Whole Wheat Breadstick







Item #: Pieces Per Case (Approx.): 133908 144

Piece Size (oz.): Case Weight (lb.):

1.50 13.50

Data Generated: 3/29/2019

Data Valid As Of: 9/21/2016

Description: Hearth-baked, artisan style breadstick with the benefits ofwhole wheat. Microwave in seconds, warm in the oven in minutes

Features & Benefits: Preparation Ease--fully cooked; freezer to oven in minutes. Quality--hearth-baked; artisan style; excellent shelf life. Reduced Labor Costs--one product rather than multiple ingredients; reduced preparation time. Healthy Choice--whole grain is recommended as an excellent source of fiber.

Technical Label Name: 1.5 OZ White Whole Wheat Breadstickes

Brand: Pierre

Packaging Type: BULK-BAG

Master Case GTIN: 10071421339083

Master Case Gross Weight: 15.02000

Master Case Length: 19.37200

Master Case Width: 15.62500

Master Case Height: 7.12500

Master Case Cube: 1.24810

Cases/Layer: 6

Cases/Pallet: 54

Layers/Pallet: 9

Frozen Shelf Life (days): 270

Refrigerated Shelf Life (days): 0

Equivalent Grain: 1.50

## Preparation Method:

Conventional Oven: From thawed: preheat oven to 350 degrees f. Place product on a pan and bake for 6-8 minutes. From frozen: bake for 9-11minutes.

Convection Oven: From thawed: preheat oven to 350 degrees f. Place product on a pan and bake for 2-3 minutes. From frozen: bake for 4-6 minutes.

Ingredient Statement: INGREDIENTS: Whole Wheat Flour, Water, Sugar, Wheat Bran, Corn Flour, Bulgar Wheat, Oat Flakes, Barley Flakes, Rye Chops, Wheat Flakes, Vital Wheat Gluten, Contains 2% Or Less Of Each Of The Following: Yeast (Yeast, Sorbitan Monostearate, Ascorbic Acid), Soybean Oil, Salt, Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Enzyme), Monoglycerides With Ascorbic Acid And Citric Acid (Antioxidants), Calcium Propionate (Preservative), Calcium Sulfate, Ascorbic Acid, Microcrystalline Cellulose, Modified Food Starch, Wheat Starch, Enzymes. CONTAINS: WHEAT

**Nutrition Facts:** 

Serving Size: 1.50 OZ (42 g) Servings Per Container: 144

Calories / Calories from Fat:	110 / 10	
	% Daily Value **	
Total Fat 1 g	2%	
Saturated Fat 0 g	0%	
Trans Fat 0 g		
Cholesterol 0 mg	0%	
Sodium 210 mg	9%	
Total Carbohydrate 21 g	7%	
Dietary Fiber 3 g	12%	
Sugars 4 g		
Protein 4 g		
Vitamin A	0%	
Vitamin C	25%	
Calcium	2%	
Iron	6%	

<sup>\*\*</sup> Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

CN Equivalency Statement: 133908

## **Nutritional Data:**

Name	UoM	Per Serving	Per 100g
Calcium	mg	22.2	52.8
Calories	kcal	108.8	259.1
Calories from Fat	kcal	10.4	24.8
Cholesterol	mg	0.0	0.0
Dietary Fiber	g	3.0	7.1
Iron	mg	1.1	2.6
Protein	g	3.9	9.5
Saturated Fat	g	0.2	0.5
Serving Size	g	42.0	100.0
Sodium	mg	213.9	509.4
Sugars	g	4.0	9.7
Total Carbohydrate	g	20.7	49.5
Total Fat	g	1.1	2.8
Trans Fat	g	0.0	0.0
Vitamin A	IU	0.0	0.1
Vitamin C	mg	15.4	36.8





## PRODUCT ANALYSIS FORM FOR CN PRODUCTS & NON CN PRODUCTS PRODUCT FORMULATION STATEMENT FOR EQUIVALENT GRAINS (EG)

Product Name: Whit	<u>e Whole Wheat Breadstick</u>	Breadstick Code No: 133908					
Manufacturer: Ac	vancePierre Foods						
Case/Pack/Count/Portion Size: N	ET WT 13.50 LBS / 144 pc / 1	.50 oz = portion size					
EQUIVALENT GRAINS (EC	•						
I. Does this product mee							
II. Does this product con							
(Products with more than 0.24 oz towards the grain requirements for		Groups A-G or 6.99 grams	for Group H of non-creditable grains r	nay not credit			
III. Indicate which Exhibit	,	duct Belonas: B					
	7. O. Gup (7. 1) 11.0 1 10.						
The chart below shows the credi	able amount of Grain used	I in finished good.					
Description of Product per Foo	D (1 0) (	Weight of one ounce					
Buying Guide	Product as	equivalent as listed	One distribute Assessment A o B				
Whole Wheat Flour	Purchased (A) 42 q	in SP 30-2012 (B) 28q	Creditable Amount A ÷ B 1.50				
	·- y	3	1100				
C. Total Creditable Amount <sup>1</sup>			<u>1.50</u>				
<sup>1</sup> Total Creditable Amount must be r	ounded <b>down</b> to the nearest 1	4 serving. Do <b>not</b> round up		1			
т	otal weight (per portion)	of product as purchase	ed 1.50 oz				
	• " · /						
I certify that the above information is true and correct and that a <u>1.50</u> ounce serving of the above product (ready to cook) contains _1.50 oz equivalent grains when prepared according to directions.							
product (ready to cook) cor	tains _1.50 ozequiva	aient grains when pr	epared according to direction	ns.			
(Reminder: Total	creditable amount cann	ot count for more than	the total weight of product)				
I further certify that any APP us 225 or 226 Appendix A).	ed in this product conform	s to Food and Nutrition	Service regulations (7CFR Parts	210, 220,			
Kim Crocker	Kim Crocker March 7, 2018						
Your Name		Date					

<sup>\*</sup>This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

<sup>\*\*</sup>This is a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.