



**Formulation Statement for Documenting Grains in School Meals**  
**(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. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Delicious Essentials Nat & Art Flavored Chocolate Chocolate Chip Muffins Made w/Whole Grain Code No.: 10149  
 Manufacturer: Aspire Bakeries

Serving Size: 4 oz muffin  
 (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 X No    **How many grams:** <2%  
 (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 16 grams 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:** D

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B
Enriched Wheat Flour	10 grams	16 grams	0.625
Whole Wheat Flour	23.6	16 grams	1.475
			<b>2.1</b>
<b>Total Creditable Amount<sup>3</sup></b>			<b>2</b>

\*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 that serving sizes 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 4 oz (113.39 grams)

Total contribution of product (per portion) 2 oz equivalent

I certify that the above information is true and correct and that a 4 ounce portion of this product (ready for serving) provides 2 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

Regulatory Analyst  
 Title

Emily Kerwick  
 Printed Name

May 17, 2023  
 Date

510-456-3663  
 Phone Number





**Formulation Statement for Documenting Grains in School Meals**  
*(Crediting Standards Based on Revised Exhibit A weights per oz equivalent)*

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. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Delicious Essentials Nat & Art Flavored Chocolate Chocolate Chip Muffins Made w/Whole Grain Code No.: 10149

Manufacturer: Aspire Bakeries

Serving Size: 4 oz muffin

(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 X No      How many grams: < 2%

(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).** (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams 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 which Exhibit A Group (A-I) the Product Belongs: D

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
Muffins (all, except corn)	113.39 grams	55 grams	2.0616
<b>Total Creditable Amount<sup>1</sup></b>			<b>2</b>

<sup>1</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 4 oz (113.39 g)

Total contribution of product (per portion) 2 oz equivalents

I certify that the above information is true and correct and that a 4 ounce portion of this product (ready for serving) provides 2 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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