









PRODUCT FACT SHEET

PRODUCT ITEM #: 06661 PRODUCT NAME: Smart Choice Blueberry Muffin CASE PACK: 48-3.6 oz. l.W. NET WEIGHT (lbs.): 10.8 GROSS WEIGHT (lbs.): 12.4 SHELF LIFE (Thaw& Serve): 5-7 DAYS WRAPPED FREEZER LIFE: 365 DAYS FROZEN CASE UPC (GTIN-14): 1003354706661 8 Oz. GRAIN EQUIVALENT: 2.00 Whole Grain Flour (g): 18.4, 57.1% Enriched Flour (g): 32.2 SHIPPING INFORMATION:

CASE CUBE: 0.96

CASE DIMENSION (L"xW"xH"): 21.187 x 13.875 x 5.625

PALLET CT (Freezer 65"): 7 x 10 = 70

PALLET CT (Trucking 95"): 7 x 12 = 84

INGREDIENT STATEMENT

INGREDIENTS: Flour blend (whole grain wheat flour, enriched bleached flour [niacin, iron, thiamin mononitrate, riboflavin, folic acid]), water, sugar, egg, soybean/canola oil, blueberries, invert sugar, egg extender (wheat flour, egg yolk, egg solids, soybean oil, guar gum, soy lecithin, salt, sodium bicarbonate, annatto & turmeric oleoresin, enzymes) modified food starch, leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), milk whey, wheat gluten, soy flour, salt, emulsifiers (sodium stearoyl lactylate, propylene glycol monoesters, monoglycerides), soy lecithin, n&a flavor, softener (powder fruit juice, grain dextrin, vegetable fiber) CONTAINS: WHEAT, EGG, MILK, SOY

**Note: Made in a Peanut Free and Tree Nut Free Facility

NUTRITIONAL STATEMENT

Nutrition I	Facts
1 servings per containe	er
Serving size 3.	6 oz (102g)
Amount per serving	
Calories	280
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 160mg	7%
Total Carbohydrate 48g	17%
Dietary Fiber 2g	7%
Total Sugars 24g	
Includes 23g Added Sug	gars 46 %
Protein 5g	
Vitamin D 0mcg	0%
Calcium 25mg	2%
Iron 2mg	10%
Potassium 105mg	2%



*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4





Melissa Langone

QA Regulatory Compliance Specialist



Printed Name



Product Name: 3.6 oz Smart Choice WG Muffin, Blueberry





Code No.: 06661

Phone Number



America's Premium Value Bakery

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.

Manufacturer: _	JSB Industries	_ Serving Size	3.6 oz.		
		(raw dougl	n weight may be used to c	alculate creditable grain	n amount)
	oduct meet the Whole Grain-Rich	•	No		
(Refer to SP 30-	-2012 Grain Requirements for the N	Iational School Lunch Pr	ogram and School Breakf	fast Program.)	
II Does the nr	oduct contain non- creditable grai	ins: Ves Y No	How many grams.	<3 99 σ	
	more than 0.24 oz equivalent or 3.9.				aine may
•	rds the grain requirements for schoo	0 0	or 0.99 grams for Group	11 oj non-creanable gr	ains may
noi creati towar	as the grain requirements for school	n mears.)			
III. Use Policy	Memorandum SP 30-2012 Grain	Requirements for the N	Vational School Lunch P	rogram and School B	reakfast
•	ibit A to determine if the product	-		0	
breakfast cerea	als). (Different methodologies are ap	pplied to calculate servin	gs of grain component ba	ised on creditable grain	is. Groups A
	ard of 16grams creditable grain per	oz eq; Group H uses the	standard of 28grams cre	ditable grain per oz eq,	; and Group I
	olume or weight.)				
Indicate to whi	ich Exhibit A Group (A-I) the Pro	duct Belongs:D			
		Grams of	Gram Standard of		
		Creditable Grain	Creditable Grain per	Creditable	
	Description of Creditable	Ingredient per	oz equivalent <i>(16g or</i>	Amount	
	Grain Ingredient*	Portion ¹	$(28g)^2$		
		A	B	$\mathbf{A} \div \mathbf{B}$	
	Whole Grain Flour	18.4	16	1.15	
	Enriched Flour	13.8	16	.862	
		32.2	16	2.01	
	Total Creditable Amount ³			2.0	
*Creditable grad	ins are whole-grain meal/flour and e	enriched meal/flour.			
1 (Serving size)	ins are whole-grain meal/flour and on X (% of creditable grain in formula the corrections of creditable grains from the corrections.)	a). Please be aware that s	erving sizes other than gr	ams must be converted	to grams.
2 Standard gran	ns of creditable grains from the corr	responding Group in Exh	ibit A.		C
³ Total Creditab	le Amount must be rounded <i>down</i> t	to the nearest quarter (0.2	(5) oz eq. Do <i>not</i> round u	ıp.	
Total weight (pe	er portion) of product as purchased	3.6oz. Total contributio	n of product (per portion)	2.0 oz equivalent	
I certify that	it the above information is true and	correct and that a 3.6	ounce portion of this	s product (ready for	
	.1 .0 .	T.C. (1. (1. (1. (1. (1. (1. (1. (1. (1. (1		1 0.24	
C/ 1	vides 2.0 oz. equivalent Grains.	•	_	. .	litable
-	lucts with more than 0.24 oz equival ot credit towards the grain requirem	_	oups A-G of 6.99 grains i	of Group H of Holf-cree	паоте
grams may n	or credit to wards the grain requirem	ients for school mears.			
mil	Ma Lawrence		QA Regulatory Complia	nce Specialist	
Signature	and Junearing		Title		
Melissa Lar	ngone			(617) 846-1565	
MICHSSA LAI	120116		0/3/201/	01/1040-1303	

Date