

Whole Grain Cinnamon Roll Code Number: WNCW250

MEAL PA	TTERN CONTRIBUTION	l						
ACK SIZE: 72 ct., Individually Wrapped								
PORTION SIZE:	2.5 oz. / 71 g.							
18.6 g of Whole Grains Per Serving, 13.7	0 g of Enriched Flour Per Serving							
Ingredient	Туре	Serving						
Whole Wheat Flour	Bread / Sweet Roll	2.5 oz.						

I certify that this information is true and correct according to USDA "Nutrition Standards in the National School Lunch Program (NSLP) and the School Breakfast Program (SBP)" This product contains TWO (2) OZ EQ (OUNCE EQUIVALENCY) GRAIN requirement for the "Nutrition Standards in the National School Lunch and School Breakfast Programs".

SY 2018-2019 7/30/2018 Updated

Samoon Ali Sameen - Quality Assurance Manager

CASE SPECIFICATIONS							
CS/CT	72 CT						
Case Dimensions	19.5"x 15.5"x 5.625"						
Case Cube	1.09						
Gross Case Weight	12.89 lbs						
Net Case Weight	11.30 lbs						
Cases Per Pallet	84						
TiHi	6 Tie x 14 Hi						
Shelf Life	12 Months at 10º F or lower (frozen); 3 days at room temperature						
Master Case UPC	0 94922 23858 0						



Nutrition Facts								
Serving Size 2.5 oz (71 g)								
Servings Per Container 1								
Amount Per Serving								
Calories 240		Calories from Fat 60						
		% Daily Value*						
Total Fat 7g		11%						
Saturated Fat 2g		10%						
Trans Fat 0g								
Cholesterol 10mg		3%						
Sodium 230mg		10%						
Total Carbohydrates 43g		14%						
Dietary Fiber 3g		12%						
Sugars 18g								
Protein 4g								
Vitamin A 0%	Vitamin C 0%							
Calcium 4%	Iron 10%							

*Percent Daily Values are based on a 2,000 calorie diet

INGREDIENTS: WHOLE WHEAT FLOUR, WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERRIOUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, VEGETABLE SHORTENING (SOYBEAN OIL, MONO- & DIGLYCERIDES, TBHQ PRESERVATIVE, CITRIC ACID PRESERVACTIVE), DEXTROSE, CORN STARCH, YEAST, SUGAR SYRUP, EGGS, CORN SYRUP, NONFAT DRY MILK, WHEY SOLIDS, SALT, SOYBEAN OIL, MONO- AND DIGLYCERIDES, CINNAMON, GLYCERIN, MALTODEXTRIN, CITRIC ACID, GLYCERINE, SODIUM STEAROYL LACTYLATE, MODIFIED CORN STARCH, AGAR, EGG WHITES, SODIUM PROPIONATE (FOR FRESHNESS), NATURAL COLORS, NATURAL FLAVOR.

ALLERGY INFORMATION: CONTAINS WHEAT, EGGS, SOY, MILK. PRODUCED IN A PEANUT FREE FACILITY

HEATING INSTRUCTIONS: (Always heat from a thawed state)

Any one of the following can be used: * 200 ° F oven 4-5 min. from thawed state * Bread Warmer for 8-10 minutes * Food warmer at 130 °F for up to 1 hour





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 Cinnamon Roll		Code No.:	WNCW250
Manufacturer:		Serving Size: (raw dough weight i		creditable grain amount)

I. Does the product meet the Whole Grain-Rich Critera: Yes <u>x</u> 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 <u>x</u> No How many grams: <u>0.40 grams</u> (*Products with more than 0.24 oz 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 standards 16 grams creditable grains 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 Grains Ingredient*	Grams of Creditable Grain Ingredient Per Portion A ¹	Grain per oz. eguivalent (16g	
Whole Wheat Flour	18.6	16	1.16
Enriched Flour	13.7	16	0.85
	2.01		
Total Creditable Amount ³			2.00

*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

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ 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 2.5

Total contribution of product (per portion) <u>2</u> oz equivalent

I certify that the above information is true and correct and that a <u>2.5</u> ounce portion of this product (ready for serving) provides <u>2</u> oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per potion. Products with more than 0.24 oz equivalent or 3.99 grams for Group 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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Title 1/1/2018

Date

EVP

860.741.3781 Phone Number

<u>sky blue</u> FOODS

Signature

Jason Macari

Printed Name

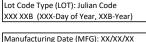
120 Bowles Road • Agawam, MA 01001 • BRC Certified Facility



Tel. 818.713.1946 • Fax 818.713.1947 • skybluebakery.com

Master Case Label





(Month/Day/Year)

Use By/Expiration Date (EXP): XX/XX/XX (Month/Day/Year)