

\*NEW\* SUPERPRETZEL® 51% Whole Grain SUPERSTIX® BITES  
- Cinnamon

Manufacturer's  
Product Code  
**7258**

## Nutrition Facts

Serving Size: 1 piece(21g)  
Serving Per Container:

<b>Calories</b>	50 kcal	
Calories from Fat	10 kcal	
	<b>Per Serving</b>	<b>% Daily Value*</b>
<b>Total Fat</b>	1 g	2%
Saturated Fat	0 g	0%
Trans Fat	0 g	
<b>Cholesterol</b>	0 mg	0%
<b>Sodium</b>	45 mg	2%
<b>Total Carbohydrate</b>	10 g	3%
Dietary Fiber	1 g	4%
Sugars	3 g	
<b>Protein</b>	1 g	
<b>Vitamin A</b>	0%	<b>Vitamin B1(Thiamin)</b> %
<b>Vitamin B2(Riboflavin)</b> %		<b>Vitamin B3(Niacin)</b> %
<b>Vitamin C</b>	0%	<b>Calcium</b> 0%
<b>Iron</b>	2%	

## Ingredients:

Whole Wheat Flour, Enriched Wheat Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Cinnamon Cream Cheese Filling (sugar, cream cheese [pasteurized milk and cream, cheese cultures, salt, carob bean gum and/or xanthan gum and/or guar gum], corn syrup, modified tapioca starch, fructose, water, oat fiber [contains wheat], cinnamon, salt, egg whites, potassium sorbate [preservative]), Graham Crumb Topping (enriched wheat flour [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, palm oil, graham flour, brown sugar, salt, baking soda, natural flavor, annatto [color]), Yeast, Dough Conditioners (wheat flour, salt, malted barley flour, soybean oil, mono and diglycerides, L-cysteine, ascorbic acid, enzymes), Corn Syrup, Sugar, Cinnamon, Canola Oil, Salt, Bicarbonates and Carbonates of Soda.

## Allergen Information:

Contains: Eggs, Milk, Wheat, Soy Beans

## Kosher Type:

## Child Nutrition Statement:

The listed serving size contains 9.135 creditable grains of which 4.67 are whole grains. This provides 1/2 servings of breads/grains under the Child Nutrition Program using the 16g calculator.

## Storage/ Handling:

Keep frozen until ready to use. Shelf life is one year if stored properly.

## Preparation Instruction:

Conventional Oven - Preheat oven to 350F, place frozen pretzels on a bake sheet, heat in oven for 9-10 minutes, let stand 1 min before serving. Convection Oven -Preheat oven to 350F, fan on low. Place frozen pretzels on a bake sheet, heat in oven for 5 1/2 minutes, let stand 1 min before serving. Heating Cabinet - Place frozen product into a heating holding cabinet at approximately 165 degrees F. Frozen product will need 30-45 minutes to become fully heated in the unit. Product will stay fresh 2 1/2 hours in the unit. \*heating instructions may vary depending on the oven.

## Product Specifications:

UPC	SCC/GTIN	Case	Pack
073321072582	10073321072589	1	176

### Case Dimensions

Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
11.875	9.875	8.125	0.5514	7.7603	8.52

### Pallet Dimensions

Pallet Tier	Pallet High	Pallet Count
15	9	135

I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.



**Kirsten Leo**

Research and Development Manager

12/21/2016



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**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: 51% Whole Grain Cinnamon Pretzel Bites Code No.: 7258  
 Manufacturer: J&J Snack Foods Serving Size 1 piece = 21 grams  
 (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  **How many grams:** 0.21 grams  
*(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 28grams 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: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole Wheat Flour	4.67	16	0.29
Enriched Wheat Flour	4.465	16	0.27
			0.56
<b>Total Creditable Amount<sup>3</sup></b>			<b>0.5</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 21 gram  
 Total contribution of product (per portion) 0.5 oz equivalent

I certify that the above information is true and correct and that a 0.75ounce portion of this product (ready for serving) provides 0.5 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.

Kirsten Leo  
 Signature  
 Kirsten Leo  
 Printed Name

R&D Manager  
 Title  
7/13/15 856-532-6774  
 Date Phone Number



**Formulation Statement for Documenting Grains in School Meals**  
**Required Beginning SY 2013-2014**  
*( 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 carton 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: 51% Whole Grain Cinnamon Pretzel Bites Code No.: 7258  
 Manufacturer: J&J Snack Foods Serving Size: 1 piece = 21 grams

**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  **How many grams:** 0.21 gram  
*(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 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:** B

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
	A	B	A ÷ B
Pretzels (soft)	21 g	28	0.75
<b>Total Creditable Amount<sup>1</sup></b>			<b>0.75</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 21 grams  
 Total contribution of product (per portion) 0.75 oz equivalent

I further certify that the above information is true and correct and that a 0.75 ounce portion of this product (ready for serving) provides 0.75 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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