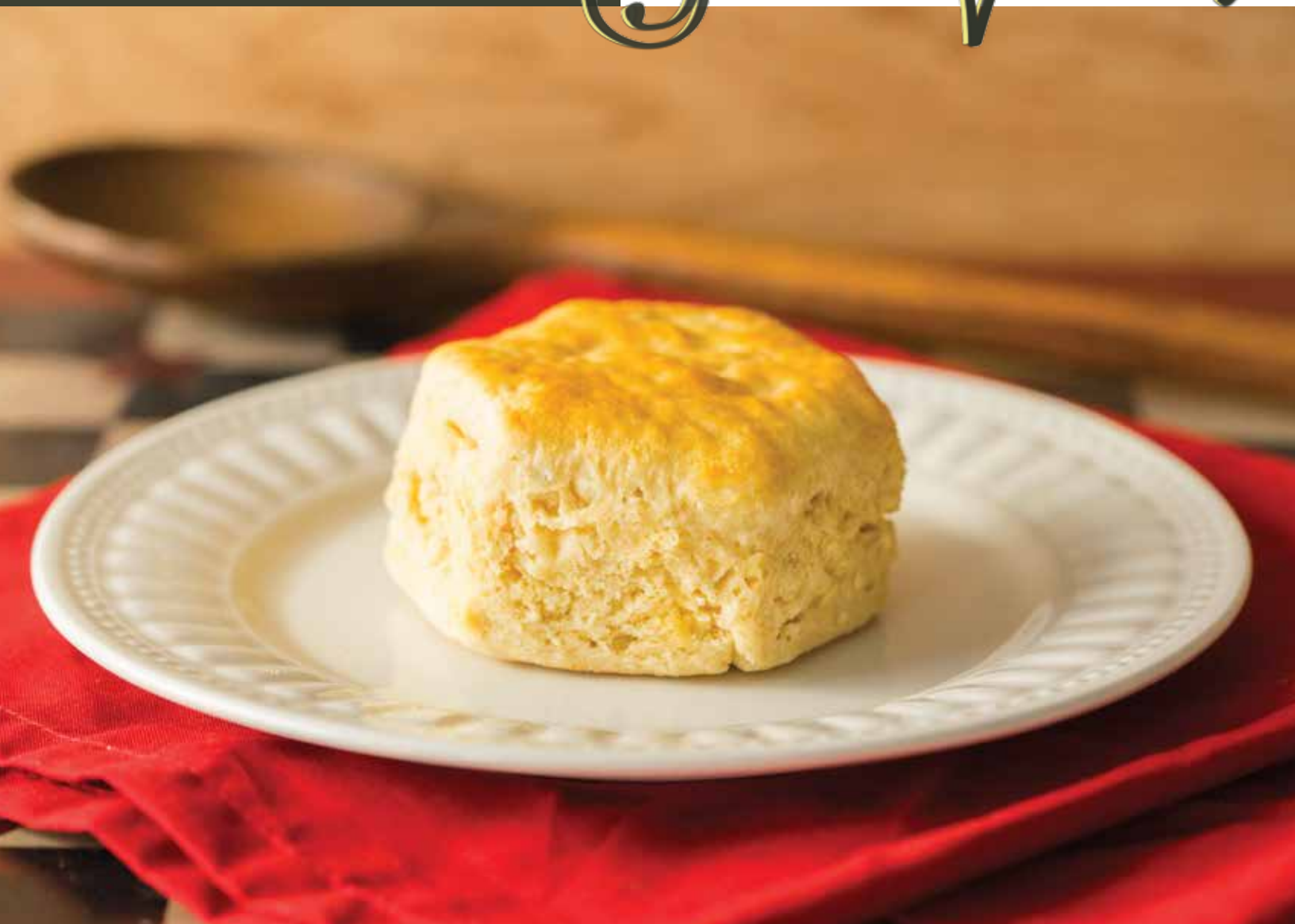


**Peach Valley Bakery, LLC**  
2215 Beech Street  
Gaffney, SC 29340



## **PVB 1600NL/216**

Whole Grain Frozen Biscuit Dough



case count	length	width	height	cube	ship weight	skid	ti x hi	skid weight	skid height
216	19.25"	12.75"	6.5"	1.00	29.7	49	7 x 7	1580 lbs	70"

**UPC** 855064005146

**CPC** 00855064005146

[www.tastyblend.com](http://www.tastyblend.com)



# PVB 1600NL/216

Whole Grain Frozen Biscuit Dough:  
No Label

**NET WT :** 2.2 oz.

**WEIGHT OF BREAD:** 2.2 oz.



whole grain



no trans-fat

**INGREDIENTS FOR BISCUIT:** WHOLE WHEAT FLOUR(WHEAT FLOUR, ASCORBIC ACID [DOUGH CONDITIONER], NIACIN, REDUCED IRON, THIAMIN MONONITRATE, DOH-TONE [ENZYME ADDED FOR IMPROVED BAKING], RIBOFLAVIN, FOLIC ACID), PALM OIL, BLEACHED WHEAT FLOUR, WHEAT STARCH , SODIUM ALUMINUM PHOSPHATE, BUTTERMILK, POTASSIUM BICARBONATE, DEXTROSE, SODIUM ACID PYROPHOSPHATE , SALT, XANTHAN AND GUAR GUM, SODIUM STEAROYL LACTILATE, SODIUM CASEINATE (MILK PROTEIN), ETHOXYLATED MONO- AND DIGLYCERIDES, MONOCALCIUM PHOSPHATE,WATER,PARTIALLY HYDROGENATED SOYBEAN AND COTTONSEED OILS, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, AND FOLIC ACID),HONEY,BUTTER (CORN OIL AND/OR SOYBEAN OIL, NATURAL AND ARTIFICIAL FLAVOR).

**CONTAINS:** WHEAT, SOY, MILK

## NATIONAL LUNCH REQUIREMENTS:

Each **2.2 oz.** portion (cooked) will provide **0** Meat/Meat Alternative and **2** Grain Servings

Nutrition Facts			
Serving Size 1 Biscuit (2.2oz.) 62g			
Servings Per Container 216			
<b>Amount Per Serving:</b>			
<b>Calories 210</b> Calories From Fat 5			
		<b>% Daily Value*</b>	
<b>Total Fat</b>	11g		17%
Saturated Fat	5g		25%
Trans Fat	0g		
<b>Cholesterol</b>	0mg		0%
<b>Sodium</b>	290mg		12%
<b>Total Carbohydrate</b>	26g		9%
Dietary Fiber	3g		12%
Sugars	1g		
<b>Protein</b>	4g		
Vitamin A	0%	*	Vitamin C 0%
Calcium	4%	*	Iron 8%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat	9	*	Carbohydrate 4
		*	Protein 4

## Heating Instructions

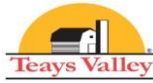
**DO NOT THAW,** COOKING TEMPERATURE MAY VARY

**CONVECTION OVEN:** Place FROZEN Biscuits together on a baking sheet so that edges are touching. Preheat convection oven to 370°F. Bake 18 - 20 minutes or until golden brown.

**STORAGE REQUIREMENTS:** Keep Frozen

**SHELF LIFE:** 9 months

**REVISION DATE:** 9/13/16 (CRE)



# Tasty Blend Foods, Inc

#1 Tasty Blend Way, Fraziers Bottom, WV 25082  
P. (304) 757-6686 F. (304) 757-0641



Product Name: NT Whole Grain Frozen Dough

Code No.: PVB1600NL/216

Manufacturer: Peach Valley Bakery

Serving Size: 2.2oz

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No   
Refer to the 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   
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 SP30-2012 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: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion 1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) 2 B	Creditable Amount A divided by B
Whole Wheat Flour	16.98	16	1.06125
Enriched Wheat Flour	16.18	16	1.01125
<b>Total Creditable Amount 3</b>			<b>2.0725</b>

- \*Creditable grains are whole-grain meal/flour and enriched meal/flour.
- 1) (Serving Size) X (% of creditable grain in formula). Please be aware that serving sizes 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 2.2oz

Total creditable amount of product (per portion) 2.0725

I certify that the above information is true and correct and that a 2.2 ounce serving of the above product (ready for serving) contains 2 ounces of 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.

*Catherine R. Elswick-Barr*

**Nutrition Specialist**

Signature

Title

Catherine R. Elswick-Barr

3/23/2016

(304) 757-6686 ext. 240

Printed Name

Date

Phone Number