

Whole Grain Breakfast Bar Code Number: HWB5172

MEAL PATTERN CONTRIBUTION					
PACK SIZE: 72 ct. Individually Wrapped					
2.8 oz. / 79.38 g.					
iched Grains Per 2.8 oz Serving,					
Туре	Serving				
Bread	2.8 oz.				
	72 ct. Individually Wrapped 2.8 oz. / 79.38 g. iched Grains Per 2.8 oz Serving, Type				

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

Ali Sameen - Quality Assurance Manager

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CASE SPECIFICATIONS					
CS/CT	72				
Case Dimensions	19.5"x 15.5"x 5.625"				
Case Cube	1.09				
Gross Case Weight	14.19 lbs				
Net Case Weight	12.6 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 78324 0				



Nutrition Facts				
Serving Size 2.8oz (79.38g)				
Servings Per Container 1				
Amount Per Serving				
Calories 230		Calories from Fat 70		
		% Daily Value*		
Total Fat 7g		11%		
Saturated Fat 2g		10%		
Trans Fat 0g				
Cholesterol 15mg		6%		
Sodium 220mg		8%		
Total Carbohydrates 39g		12%		
Dietary Fiber 2g		5%		
Sugars 15g				
Protein 4g				
Vitamin A 0%	Vitamin C 0%			
Calcium 10%	Iron 8%			

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

INGREDIENTS: WHOLE WHEAT FLOUR, WATER, SUGAR, VEGETABLE SHORTENING (SOYBEAN OIL, MONO- & DIGLYCERIDES, CITRIC ACID PRESERVATIVE), ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2 % OF EACH OF THE FOLLOWING: SOY FLOUR, EGG YOLKS WITH SODIUM SILICOALUMINATE, LEAVENING (CALCIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), WHEAT STARCH, SOYBEAN OIL, NONFAT MILK, SALT, WHEY, DRIED HONEY, CORN STARCH, SPICES, SOY LECITHIN, GLYCERIN, MALTODEXTRIN, DEXTROSE, CORN SYRUP SOLIDS, CELLULOSE GUM, NATURAL FLAVORS, SILICON DIOXIDE, ENZYMES, CITRIC ACID, CALCIUM STEARATE, FOOD STARCH-MODIFIED, AGAR-AGAR, EGG WHITES.

<u>ALLERGY INFORMATION:</u> CONTAINS WHEAT, SOY, MILK, EGGS. 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 Breakfast Bar Code		Code No.: <u>HWB5172</u>
Manufacturer:		Serving Size: (raw dough weight	 may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Critera: Yes х 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: No How many grams: Yes х .045 grams (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 eg; 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 Grains Ingredient*	Grams of Creditable Grain Ingredient Per Portion A ¹	Gram Standard of Creditable Grain per oz. equivalent <i>(16g or 28g)</i> ²	Creditable Amount A ÷ B
Whole Wheat Flour	22.6	16	1.41
Enriched Flour	9.4	16	0.059
	2.00		
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 2.8

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>2.8</u> 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 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.

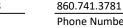
EVP Title 1/1/2018

Date

Jason Macari

Signature

Printed Name



Phone Number

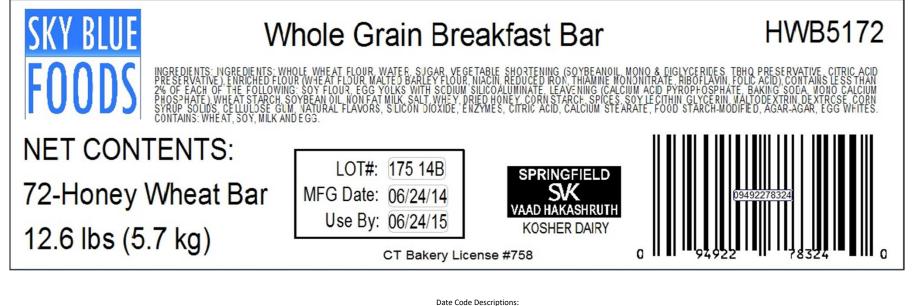


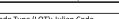
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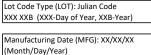


Tel. 818.713.1946 • Fax 818.713.1947 • skybluebakery.com

Master Case Label







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