



Dutch Waffle 51% Whole Grain 5"/48ct.

MANUFACTURER'S PRODUCT CODE: 4521

Nutrition Facts

Serving Size
Serving Per Container 48

Amount Per Serving
Calories 300 Calories from Fat 120

	% Daily Value*
Total Fat 13g	20%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 350mg	15%
Total Carbohydrates 43g	14%
Dietary Fiber 3g	12%
Sugars 12g	
Protein 4g	

Vitamin A	0%
Vitamin C	0%
Calcium	4%
Iron	10%

* Percent Daily Values are based on a 2000 calorie diet. Your daily value may be higher or lower depending on your calorie needs.

	Calories	2200	2700
Total Fat	Less than	120g	180g
Saturated Fat	Less than	25g	65g
Cholesterol	Less than	50mg	70mg
Sodium	Less than	10mg	15mg
Potassium	Less than	0mg	0mg
Total Carbohydrate		200g	270g
Dietary		33g	76g

Storage/ Handling:

Keep Frozen (0° F or below). Shelf life up to one year when stored properly.

Preparation Instruction:

Conventional Oven - 1) Preheat oven to 450°F.* 2) Remove frozen product from case and place on tray, then heat for 3-4 minutes.* 3) Sprinkle with confectioner's sugar or any other topping. Fryer - 1) Preheat fryer to 375°F.* 2) Remove frozen product from case and place in fryer for 30 seconds.* 3) Sprinkle with confectioner's sugar or any other topping. * Convection Oven - 1) Preheat oven to 325F 2) Place on low fan if possible 3) From frozen, bake for 6 1/2 minutes 4) Sprinkle with confectioner's sugar or any other topping. * Heating times and temperatures may vary.

Ingredients:

WHEAT FLOUR (WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR [FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), SOYBEAN OIL, WATER, SUGAR, CONTAINS 2% OR LESS OF: ARTIFICIAL FLAVOR, CELLULOSE GUM, DEXTROSE, EGG YOLK, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), MONO AND DIGLYCERIDES, NONFAT MILK, SALT, SOY FLOUR.

Allergen Information:

Contains: Eggs, Milk, Soy Beans, Wheat

Kosher Type:

OU - DAIRY

Child Nutrition Statement:

The listed serving size contains 32g creditable grains of which 16.32g are whole grains. This provides 2 servings of breads/grains under the Child Nutrition Program using the 16g calculator.

Product Specifications:

UPC	SCC/GTIN	Case	Pack
073321045210	10073321045217	6	8

Case Dimensions					
Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
15.375	11.125	10.625	1.0517	8.5716	9.4839

Pallet Dimensions		
Pallet Tier	Pallet High	Pallet Count
10	7	70

I certify that the nutritional information contained on this page is true and correct.

Kirsten Leo
Research and Development Manager

J&J Snack Foods Corp. 6000 Central Highway, Pennsauken, NJ 08109 • (800) 486-9533 x6140 • www.jjsnack.com

04/12/2018

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 Dutch Waffle Code No.: 4521
 Manufacturer: J&J Snack Food Corp Serving Size 83 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:** 0.5 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: C

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole Wheat Flour	17.89	16	1.118
Enriched Wheat Flour	16.40	16	1.025
			2.14
Total Creditable Amount³			2

*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 83 g
 Total contribution of product (per portion) 2 oz equivalent

I certify that the above information is true and correct and that a 2.93 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 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
11/30/17 856-532-6774
 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 Dutch Waffle Code No.: 4521
 Manufacturer: J&J Snack Food Corp Serving Size: 83 gram

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:** 0.5 grams
 (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: C

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)	83	31	2.68
Total Creditable Amount¹			2.5

¹ 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 83 g
 Total contribution of product (per portion) 2.5 oz equivalent

I further certify that the above information is true and correct and that a 2.68 ounce portion of this product (ready for serving) provides 2.5 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
11/30/17 856-532-6774
 Date Phone Number