Pinnacle FOOD SERVICE
Your secret ingredient

Product Formulation Statement

for Documenting Grains in School Meals

Compliant with Policy Memo SP 30-2012

Product Name: **Aunt Jemima Whole Grain Pancakes** Code No.: **43582**

Manufacturer: **Pinnacle Food Service**

Case/Pack/Count 12/12ct Serving Size: 1.14oz.

INGREDIENTS: WHOLE WHEAT FLOUR AND ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, SUGAR, WHOLE EGGS, HIGH FRUCTOSE CORN SYRUP. CONTAINS 2% OR LESS OF: LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), SALT, NATURAL FLAVOR, SOY FLOUR (SOY FLOUR, SOYBEAN OIL, SOY LECITHIN). **CONTAINS: WHEAT, EGGS, SOY**

Nutrition Facts

Serving Size 3 Pancakes (97g)
Servings per Container 4

Amount Per Serving	3 Pancakes	1 Pancake
Calories	230	70
Calories from Fat	50	20
		% Daily Value*
Total Fat 6g* 2g	9%	3%
Saturated Fat 1g, 0g	5%	0%
Trans Fat 0g		
Cholesterol 10mg, <5mg	3%	0%
Sodium 330mg, 110mg	14%	5%
Total Carbohydrate 41g, 14g	14%	5%
Dietary Fiber 3g, 1g	12%	4%
Sugars 5g, 2g		
Protein 5g, 2g		
Vitamin A	0%	0%
Vitamin C	0%	0%
Calcium	0%	0%
Iron	10%	4%

Not a significant source of Trans Fat, Vitamin A, Vitamin C, and Calcium

*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
Potassium	Less than	3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 * Carbohydrate 4 * Protein 4

I. Does the product meet the Whole Grain-Rich Criteria (Yes/No): YES

II. Does the product contain non-creditable grains: (Yes/No) YES

If yes, how many grams: < 3.99

(Products from Group A with more than 0.24 oz. equivalent or 3.99 grams of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Indicate to which Exhibit A Group (A-I) the Product Belongs: C

(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.)

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
White Whole Grain Flour	8.17	16	0.51
Enriched Flour	7.83	16	0.49
Total Creditable Amount			1.00
Total Creditable Amount (rounded down to nearest 0.25 oz.)			1.00

[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.

Total weight (per portion) of product as purchased **1.14 oz**
Total creditable amount of product (per portion) **1**

I certify that the above information is true and correct and that a **1.14** ounce serving/ portion of this product provides **1.00** ounce equivalent grains. I further certify that non-creditable grains are not above 0.24 oz. eq. per portion.

Corryne Crabtree
Signature

Manager Regulatory Affairs
Title

Corryne Crabtree
Printed Name

6/14/2018
Date

Phone Number

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