



GOLDFISH® MADE WITH WHOLE GRAIN CHEDDAR FLAVOR BLASTED® RACING RANCH

300/0.75OZ.
case code 17331
Goldfish® Made With Whole Grain
Cheddar Flavor Blasted® Racing
Ranch loaded with intense flavor and
taste in a portion control 0.75 oz.
pouch.

Satisfies Alliance for a Healthier Generation School Snack Food Guidelines.

UPC: 0-14100-17331-1 SCC-14: 10-01410-01733-18

Storage Temp: 70°F **Servings per case:** 1



Goldfish® Made With Whole Grain Cheddar Flavor Blasted® Racing Ranchare jumpin' with wholesome fun and burstin' with extreme flavor. One pouch is 1 bread/grain equivalent and has the following wholesome benefits: 0 grams of trans fat, 100 calories, <30% calories from fat, <10% calories from saturated fat, 190 mg of sodium, and it meets the Alliance for Healthier Generation Guidelines.

Serving Ideas

Perfect as a side at lunch, for a la carte, after school snacks, summer programs, and for vending.

Preparation & Storage

Shelf Life: 6 MONTHS

Preparation:

Preparation: Ready to Serve. No Preparation Required.

Handling Guidelines:

Packed in 0.75 oz foil pouches for maximum freshness. Packed 300 pouches per case.



Packaging Details

Pack & Size: 300/0.75OZ. Cube: 2.109 FT

Case Weight: 16.18 LB
Case Size: 24.000 IN x 15.000 IN x 10.125 IN





Special Dietary Needs:

100 calories or less per serving 15 grams total carbohydrates or less per serving 250 calories or less per serving Low Fat Sodium 141 - 480 mas. Zero Trans Fats

Other Information

A0.75 oz. portion provides 1.0 oz. of equivalent grains. Non-creditable grains are not above 0.24 ounce equivalent per portion. Please refer to the Formulation Statment for Documenting Grains in School Meals available on Campbell SMART and www.campbellfoodservice.com For more information on Pepperidge Farm® or Campbell's® products, contact your distributor or call 1-800-879-7687

Nutrition Information

Serving size:	1 Package
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Nutrients per Servin	g		%DV
Calories		100	
Calories From Fat		30	
Total Fat		3.5 g	5 %
Saturated Fat		0.5 g	3 %
Trans Fat		0 g	
Cholesterol		less than 5 mg	2 %
Sodium		190 mg	8 %
Potassium		65 mg	2 %
Total Carbohydrate		14 g	5 %
Dietary Fiber		1 g	4 %
Sugars		0 g	
Protein		2 g	
Vitamin A	0 %	Vitamin C	0 %
Calcium	2 %	Iron	4 %

Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products

Ingredients

MADE FROM: WHOLE WHEAT FLOUR, UNBLEACHED ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID), CHEDDAR CHEESE ([CULTURED MILK, SALT, ENZYMES], ANNATTO), VEGETABLE OILS (CANOLA, SUNFLOWER, SOYBEAN, COCONUT AND/OR PALM KERNEL OIL), SALT, CONTAINS 2 PERCENT OR LESS OF: DEHYDRATED ONLONG, DELIVERATE CASE, DELIVERATED CASE, PELIVERATE CASE, PROPERTY OF THE COLUMN OF TH DEHYDRATED ONIONS, DEHYDRATED GARLIC, SOUR CREAM (CREAM, NONFAT MILK, CULTURES), SPICES, MALTODEXTRIN, NATURAL FLAVORS, LEAVENING (BAKING SODA, MONOCALCIUM PHOSPHATE, TRICALCIUM PHOSPHATE), PAPRIKA, CALCIUM LACTATE, CHEDDAR CHEESE (MILK, CULTURES, SALT, ENZYMES), CITRIC ACID, DEHYDRATED TOMATOES, MALIC ACID, SODIUM CITRATE, SODIUM DIACETATE, NONFAT DRY MILK, CORN SYRUP, DISODIUM GUANYLATE, DISODIUM INOSINATE, GUM ARABIC, SODIUM PHOSPHATE.



Formula effective date: 11/06/2012 4/3/2015 Information true and accurate as of:

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: Pepperidge Farm®Flavor Blasted® Goldfish®

Racing Ranch Made with Whole Grain Code No: 17331

Manufacturer: Pepperidge Farm Case/Pack/Count/Portion Size: 300/0.75 oz

I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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 X __ How many 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 noncreditable grains may be credited using the amount of creditable grains only).

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 standard of 16grams 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: Group A

Description of Creditable Grain Ingredient *	Portion Size **	Grams Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz Equivalent (16 0r 28 g)	Creditable Amount
Whole Wheat Flour	1 pkg (.75 oz)	8.71	16	0.54
Wheat Flour, Enriched	1 pkg (.75 oz)	8.34	16	0.52
				1.07
A. Total Creditable Amount ³				1 oz equivalent

^{*} Creditable grains are whole-grain meal/flour and enriched meal/flour.

Total weight (per portion) of product as purchased **0.75 oz**

Total contribution of product (per portion) **1 oz equivalent**

I certify that the above information is true and correct and that a $\underline{0.75}$ ounce portion of this product (ready for serving) provides $\underline{1}$ oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Lair Wage	Senior Regulato	Senior Regulatory Affairs Analyst Title		
Signature	Title			
Gail Wall				
Printed Name	<u>1/8/2015</u>	(203) 846-7318		
gail wall@PepperidgeFarm.com	Date	Phone Number		

^{**} If known, use the raw dough weight for a more accurate creditable amount.

¹ (Portion size) **X** (% of creditable grain in formula).

² (Grams of creditable grains) ÷ (standard grams of creditable grains from corresponding Group of Exhibit A).

³Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.