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Pillsbury(R) Baked Biscuits, Whole Grain, EZ Split, 2 oz, 120 ct

Whole grain Pillsbury(TM) biscuit in pre-baked, freezer-to-oven format. Formulated to produce light and fluffy 2 oz biscuits that are easy to separate. Meets 2 ounce equivalent grain, whole grain-rich criteria, and is CACFP eligible.



Product Last Saved Date:11 December 2018

-10 FAH / 0 FAH

Nutrition Facts		Product S	pecifi	catio
		Man Pro Code	d	Dis
120 Servings per container		94562-3227	71	6
Serving Size 1 Biscuit	(56g)	34302-3221		
nount Per Serving		В	rand	
alories Z	00	Pil	lsbury(f	२)
	y Value*	Gross W	eight	
otal Fat 9 g	14%	18.99 L	.BR	
Saturated Fat 7 g	33%			
<i>Trans</i> Fat 0 g				
holesterol 0 mg	0%	Length	Wi	idth
odium 410 mg	17%	16.8 INH	12.3	7 INH
tal Carbohydrate 27 g	9%			
Dietary Fiber 2 g	10%	WATER, WHOLE WONONITRATE, F	WHEAT I	FLOUR,
Total Sugars 2 g		BUTTERMILK, SA AND MILK INGRE	LT, SOD	IUM ALL
Includes g Added Sugars	%			
rotein 4 g				
tamin D mg	%			
alcium 0 mg	15%			
on 0 mg	6%	Allergens(C= 50='Derived		
	%		Eggs	-
Potassium mg				
Potassium mg The % Daily Values (DV) tells you how much a nutrient in a s od contributes to a daily diet. 2.000 calories a day is used fo			Soy -	NI

Man Prod Code	Dist I Co			GTIN		Pack		Pa	ck Description
94562-32271	631	902	100	0945623227	14 1	120 X 2.00 ONZ			
Brand Brand Owner GPC Description				cription					
Pillsbur	y(R)		General Mills Inc. Bread (Frozen)			rozen)			
Gross Weigl	ht N	let Weig	Jht	Country of Origin		Ko	sher	Child Nutrition	
18.99 LBR		15 LBR	15 LBR USA Yes		USA		Yes	No	
Shipping Information									
Length v	Vidth	Heigh		/olume	TIxHI	Shelf	1.16.	C4.0.00.0	ge Temp From/To

WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OL, PALM KERNEL OL, SUGAR, BAKING SODA, CALCIUM ACID PYROPHOSPHATE, BUTTERMILK, SALT, SODIUM ALUMINUM PHOSPHATE, NONFAT MILK, WHEY PROTEIN CONCENTRATE, WHEY, PECTIN. CONTAINS WHEAT AND MILK INGREDIENTS.

8x 8

279

1.1569 FTQ

Allergens((C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested'
50='Derive	ed From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - NI	Milk - C	Peanuts - NI		
Soy - NI Wheat - C		TreeNuts - NI		
Fish - NI	Crustacean - NI			

"Best if Used By" code date. Store in freezer 0 degrees F or colder.

Benefits :

9.62 INH

Individually wrapped and bakeable tray. Superior holding ability minizes waste. Partially hydrogenated oils free.

Serving Suggestions :

Case yields 120--2 oz biscuits.

Prep & Cooking Suggestions :

For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 6-7 minutes in a convection oven, 375F for 6-8 minutes in a standard/reel oven, and 150F for 50-60 minutes in a food warmer. If warming in a microwave, apply 15 seconds of heat for 1 biscuit, 20 seconds of heat for 2 biscuits, 30 seconds of heat for 3 biscuits, 40 seconds of heat for 4 biscuits and 50 seconds of heat for 5 biscuits.

More Information :

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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: <u>Whole Grain-Rich Baked Biscuit Easy Split®</u> Code No.: <u>94562-32271</u>

 Manufacturer:
 General Mills, Inc.
 Serving Size
 2.0 OZ (56g)

 (raw dough weight may be used to calculate creditable grain amount)

 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 <u>No X</u> **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 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 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: 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 ÷ B
Whole Wheat Flour, Enriched Flour Bleached	34g	16g	$34g \div 16g = 2.12$
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.

²Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total 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 <u>2.0 OZ (56g)</u> Total contribution of product (per portion) <u>2.00</u> oz equivalent

I certify that the above information is true and correct and that a <u>56g/2.00</u> ounce portion of this product (ready for serving) provides <u>2.00</u> 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.

auch-tram Pham

Anh-Tram Pham, MPH, RD Labeling and Regulatory Compliance Specialist, K12 Education March 01, 2018

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