



**1.85 oz Candy BeneFIT Reduced Fat Cookies Made with 51% Whole Grain - 192 ct.**

**MANUFACTURER'S PRODUCT CODE: 14922**

# Nutrition Facts

Serving Size 1.85 oz / 52g

Serving Per Container

## Amount Per Serving

**Calories** 191.97      **Calories from Fat** 52.2

### % Daily Value\*

**Total Fat** 5.82g      **8.95%**

Saturated Fat 2.06g      **10.3%**

Trans Fat 0g

**Cholesterol** 18.86mg      **6.29%**

**Sodium** 167.74mg      **6.7%**

**Total Carbohydrates** 34.3g      **11.43%**

Dietary Fiber 3.66g      **14.64%**

Sugars 16.95g

**Protein** 2.96g

Vitamin A      1.11%

Vitamin C      0.05%

Calcium      1.39%

Iron      6.78%

\* 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:

Baking / Handling Instructions: [1] Separate cookies while in frozen state. [2] Place (3 x 5) on standard lined sheet (bun) pan. [3] Bake immediately in preheated oven approx. 11-14 min: Convection oven: 310°F (155°C) Rack oven: 360°F (180°C) Reel oven: 380°F (195°C) Deck oven: 330°F (165°C) [4] Cool at room temperature.

## Ingredients:

INGREDIENTS: WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE, MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID), SUGAR, SEMI-SWEET MINI GEMS (DARK CHOCOLATE [SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, BUTTEROIL, SOY LECITHIN, ARTIFICIAL FLAVOR], SUGAR, COLORING [INCLUDES YELLOW #5 LAKE, YELLOW #6 LAKE, BLUE #2 LAKE, RED #40 LAKE, BLUE #1 LAKE, FD&C YELLOW #6, FD&C YELLOW #5, FD&C BLUE #1], CONFECTIONER'S GLAZE [CARNAUBA WAX, BEESWAX, SHELLAC], GUM ARABIC, CORN SYRUP), EGGS, VEGETABLE SHORTENING (CANOLA OIL, PALM OIL WITH MONO AND DIGLYCERIDES), OATS, CREAM CHEESE (PASTEURIZED MILK AND CREAM, CHEESE CULTURE, SALT, STABILIZER [CAROB BEAN GUM AND/OR GUAR GUM AND/OR XANTHAN GUM]), MODIFIED WHEAT STARCH, INULIN. CONTAINS 2% OR LESS OF SALT, LEAVENING (SODIUM BICARBONATE AND SODIUM ALUMINUM PHOSPHATE), WATER, DAIRY BLEND (WHEY, SODIUM CASEINATE, NONFAT MILK, SOY LECITHIN, CALCIUM PHOSPHATE, CALCIUM OXIDE), SOY LECITHIN, NATURAL FLAVOR. CONTAINS: MILK, EGG, WHEAT AND SOYBEAN PRODUCTS

## Allergen Information:

Contains: Eggs, Milk, Wheat, Soy

## Kosher Type:

KOF-K - DAIRY

## Child Nutrition Statement:

The listed serving size contains 20.27 creditable grains of which 10.35 are whole grains. This provides 1.25 servings of breads/grains under the Child Nutrition Program using the 16g calculator.

## Product Specifications:

UPC	SCC/GTIN	Case	Pack
024497149226	00024497149226	192	1.85

Case Dimensions					
Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
20.19	9.06	6	0.64	22.2	23.2

Pallet Dimensions		
Pallet Tier	Pallet High	Pallet Count
10	8	80

I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.

*LaVonna Unruh*

02/19/2019

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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: \_\_\_\_\_ Code No.: \_\_\_\_\_

Manufacturer: \_\_\_\_\_ Serving Size \_\_\_\_\_  
 (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:**\_\_\_\_  
*(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-creditible 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:** \_\_\_\_\_

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B
<b>Total Creditable Amount<sup>3</sup></b>			

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.  
<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.  
<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.  
<sup>3</sup> 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 \_\_\_\_\_  
 Total contribution of product (per portion) \_\_\_\_\_ oz equivalent

I certify that the above information is true and correct and that a \_\_\_ ounce portion of this product (ready for serving) provides \_\_\_ oz equivalent Grains. I further certify that non-creditible 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-creditible grains may not credit towards the grain requirements for school meals.

\_\_\_\_\_  
 Signature

\_\_\_\_\_  
 Title

\_\_\_\_\_  
 Printed Name

\_\_\_\_\_  
 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: \_\_\_\_\_ Code No.: \_\_\_\_\_

Manufacturer: \_\_\_\_\_ Serving Size: \_\_\_\_\_

**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:** \_\_\_  
*(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:** \_\_\_\_\_

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
<b>Total Creditable Amount<sup>1</sup></b>			

<sup>1</sup> 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 \_\_\_\_\_

Total contribution of product (per portion) \_\_\_\_\_ oz equivalent

I further certify that the above information is true and correct and that a \_\_\_ ounce portion of this product (ready for serving) provides \_\_\_ 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.

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Title

\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
Date

\_\_\_\_\_  
Phone Number