

Pretzel Bites - Whole Grain

Product Code 705264

Each 1.14 oz Serving (3 pieces) = 1 oz Bread Equivalent. Freezer Shelf Life: 12 Months. Thawed Shelf Life: 5 days.

NUTRITIONAL INFO-

Based on 1.14 oz, approximately 3 pieces

Calories: 90

Calories from Fat: 18

Total Fat: 2 g

Trans Fat: 0

Saturated Fat: 0

Sodium: 96 mg

Cholesterol: 0

Sodium: 96 mg

Total Carbohydrate: 15 g

Dietary Fiber: 1 g

Sugars: 1 g

Protein: 3 g

Vitamin A: 0

Vitamin C: 4%

Calcium: 0%

Iron: 2%

PACKING INFO:

Case Count: 3 x 2 lb trays (app. 264 pieces)

Net Case Weight: 6 lbs

Gross Case Weight: 9 lbs

Case Dimension: 17.25 x 12.75 x 8

Cases Per Pallet: 64

Tie/High: 8 x 8

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, UNBLEACHED UNBROMATED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ANOLA OIL, SUGAR, YEAST, WHEAT GLUTEN, MALT, SALT, DOUGH CONDITIONER (WHEAT FLOUR, MALT BARLEY FLOUR, ASCORBIC ACID, SOYBEAN OIL, ENZYMES), ENZYMES, SODIUM HYDROXIDE. CONTAINS: WHEAT. PROCESSED IN A FACILITY THAT ALSO MANUFACTURES

EGG, WHEAT, SOYI certify that the above information is true and correct:

Name: Lindsey Wherry Title: Labeling Coordinator Last Revised: 7/8/17

BREAD KNEADS, LLC

PHONE: 813-431-5365 - EMAIL: Orders@BreadKneads.Net

Meeting all your - bread kneads - one dough at a time

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.

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roduct Name: Pretzel Bites		Code	No.:_	705264	<u> </u>	
anufacturer: Bread Kneads, LLC		Serving Size 1	1 11 0= (00 0 0 0 0)			
I. Does the product meet the (Refer to SP 30-2012 Grain Re	Whole Grain-Rich C	criteria: Yes_X_ No_ ional School Lunch Pre	ogram a	and School	Breakfast Program.)	
II. Does the product contain a (Products with more than 0.24 creditable grains may not creditable	oz equivalent or 3.99 g	grams for Groups A-G	or 6.99	y grams:_ grams for C	Group H of non-	
III. Use Policy Memorandum School Breakfast Program: E H (cereal grains) or Group I (of grain component based on ca eq; Group H uses the standard weight.) Indicate to which Exhibit A C	xhibit A to determine (RTE breakfast cerea reditable grains. Grow of 28grams creditable	e if the product fits int ls). (Different methodo ups A-G use the standar grain per oz eq; and G	o Grou logies a d of 16	ips A-G (ba are applied a grams credi	aked goods), Group to calculate servings itable grain per oz	
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	Aı	ditable nount		
Whole Grain 51%	16 g	B 16 g	A	1 ÷ B		
Enriched White Flour 49%		16 g		1		
		- 0				
Total Creditable Amount ³				2		
*Creditable grains are whole-grain 1 (Serving size) X (% of creditable grams. 2 Standard grams of creditable grain 3 Total Creditable Amount must be	grain in formula). Please ns from the correspondin	be aware that serving size g Group in Exhibit A.			nust be converted to	
Total weight (per portion) of protal contribution of product (p	roduct as purchased 1 per portion) 1 oz oz	.14 oz z equivalent				

Maggie Kretchman

Signature

Maggie Kretchman

Maggie Kretchman

Printed Name

Vice President

Title

1/22/19

218-955-0103

Phone Number