



Effective Date: 11/14/2017
Supersedes: 3/25/2016

Code: 21270

Product Name: Bagel-fuls® Bagel & Cream Cheese Bar
with Strawberry Spread, IW

Serving Size: 2.50 oz.

Pack: 76/2.50 oz

Statement of child nutrition food based meal pattern equivalency: Each 2.50 oz. Bagel-fuls® Bagel & Cream Cheese Bar provides 2.0 oz-eq grains.

Product Info



PREPARATION – for best results

Thaw & Serve OR Heat n' Serve! Wrapper is Ovenable

KEEP FROZEN (-10° to 10°F) until ready to use.

• Always store frozen and thaw under refrigeration prior to use. Once thawed, keep refrigerated and use them within 14 days

To Thaw & Serve:

- Thaw cases under refrigeration for 24 hours.
- For faster thawing, remove from case & store on trays under refrigeration for 4- 6 hours.

To Heat n' Serve:

- Place packages flat on baking sheet. Film is ovenable.

From Frozen:

- Convection Oven: Heat 7-9 minutes at 350°F OR Warmer: Heat for 45 minutes at 150°F

From Thawed:

- Convection Oven: Heat 3-5 minutes at 350°F OR Warmer: Heat for 20 minutes at 150°F

HOLD IN WARMER FOR UP TO 3 HOURS

Note: Oven/warmer temps may vary

CAUTION:

If Breakfast sticks are overheated, filling can become extremely hot and could cause burns

Nutrition Facts

Serving Size 1 Bagel-ful (71g)

Amount Per Serving

Calories 180 Calories from Fat 25

% Daily Value*

Total Fat 3g 5%

Saturated Fat 1.5g 8%

Trans Fat 0g

Cholesterol 5mg 2%

Sodium 160mg 7%

Total Carbohydrate 32g 11%

Dietary Fiber 3g 12%

Sugars 6g

Protein 6g

Vitamin A 2% • Vitamin C 4%

Calcium 2% • Iron 10%

*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
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Shelf life: 18 months frozen (-10° to 10°F)
14 days refrigerated (34°F to 38°F)

Dim: 16.81" X 10.19" X 7.25"

Ti-Hi: 10 X 11

Case cube: .72 ft³

Cases/pallet: 110

Gross case wt: 13.13 lbs;

Net wt: 11.875 lbs

Pallets/truck: 28

UPC: 2808121377

ALLERGENS: Contains Wheat, Soy & Milk

GRAINS: At least 51% of the grains used in this product are whole grains.

Ingredients: Water, Whole Wheat Flour, Enriched Unbleached Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Cream Cheese (Pasteurized Milk and Cream, Cheese Culture, Salt, Carob Bean Gum), Strawberry Filling (Water, Sugar, Strawberries, Modified Food Starch, Cellulose Gel and Gum, Fruit and Vegetable Juice for Color, Natural Flavors, Citric Acid, Benzoate of Soda and Potassium Sorbate [preservatives], Gellan Gum, Sodium Citrate), Brown Sugar, Dough Conditioners (Wheat Flour, Sugar, Corn Flour, Soybean Oil, Calcium Sulfate, L-Cysteine, Ascorbic Acid, Calcium Iodate, Calcium Peroxide, Enzymes), Vital Wheat Gluten, Extract of Malted Barley and Corn, Bagel Premix (Dimagnesium Phosphate, Dicalcium Phosphate, Calcium Carbonate, Niacinamide, Zinc Oxide, Thiamin Mononitrate, Pyridoxine Hydrochloride, Riboflavin), Yeast (Yeast, Sorbitan Monostearate, Ascorbic Acid), Salt, Ammonium Sulfate

CONTAINS: 76 – 2.50 OZ SERVINGS PER CASE
(1 Bagel-fuls® PER SERVING)

Andrew P. Signorelli
VP of Operations
Tasty Brands



Formulation Statement for Documenting Grains in School Meals

Product Name: Bagel-fuls® Bagel & Cream Cheese Bar with Strawberry Spread **Code No:** 21270
Case/Pack/Count/Portion/Size: 76 2.50 oz servings per case

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 x No _____ How many grams: <3.99

(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 cannot be credited using Exhibit A weights, only by calculating total creditable grains.)

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 16 grams creditable grain per oz eq; Group H, 28 grams per oz eq; Group I, volume or weight).

Indicate which Exhibit A Group (A-I) the product belongs: B

Description of Product per Food Buying Guide	Portion Size (oz) of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount ¹
A. Total Creditable Amount²			

¹(Portion size) ÷ (Exhibit A weight for one oz eq)

²Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Description of Creditable Grain Ingredient*	Portion Size (g)**	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)	Creditable Amount ²
Whole wheat flour		16.90	16.00	1.056
Enriched flour		16.00	16.00	1.000
A. Total Creditable Amount³				2.00

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

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

¹(Portion size) x (% of creditable grains 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.

Total weight (per portion) of product as purchased: 2.5 oz

Total contribution of product (per portion): 2.00 oz-eq

I certify that the above information is true and correct and that a 2.5 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.25oz per portion.

Director of Technical Services

Title

Robin Canterella

06/30/15

516-938-4588

Printed Name

Date

Phone Number