

	180/1.75oz GFS Healthy Options Chocolate Chip Dough
	#645642

DESCRIPTION	N/A-Private Brand
-------------	-------------------

UNIT WEIGHT (oz.)	1.75	CASE COUNT	180
PRODUCT DIMENSIONS (in.)	3 ½ - 3 ¾	NET CASE WEIGHT (lbs.)	19.69
PRODUCT HEIGHT (in.)	3/8	GROSS CASE WEIGHT(lbs.)	21.21
CONTAINER DIMENSIONS (in.)	N/A	OD CASE SIZE (in.)	13.313 x 11.813 x 9.75
UNIT UPC	N/A	CASE CUBE	.89
UNIT LABELING	N/A	CASE UPC	00093901645647
FROZEN SHELF LIFE (days)	547	PALLET CONFIGURATION	11 TIE x 6 HI
AMBIENT SHELF LIFE (days)	2-3	CASE LABELING	Corner Label

NUTRITIONAL

Nutrition Facts	
Serving Size 1 cookie (50g) Servings Per Container 180	
Amount Per Serving	
Calories 180	Calories from Fat 50
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 190mg	8%
Total Carbohydrate 32g	11%
Dietary Fiber 2g	8%
Sugars 16g	
Protein 3g	
Vitamin A 4%	Vitamin C 0%
Calcium 2%	Iron 6%
*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	

INGREDIENTS

WHOLE WHEAT FLOUR, SUGAR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CHOCOLATE CHIPS (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, SOY LECITHIN, ARTIFICIAL FLAVOR), EGGS, MARGARINE (SOYBEAN OIL, WATER, VEGETABLE MONO AND DIGLYCERIDES, SALT, CONTAINS LESS THAN 2% OF WHEY SOLIDS, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], CITRIC ACID, ARTIFICIAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), BROWN SUGAR (SUGAR, MOLASSES), INVERT SUGAR, CONTAINS 2% OR LESS OF: NATURAL AND ARTIFICIAL FLAVORS, BAKING SODA, MOLASSES, BAKING POWDER (SODIUM BICARBONATE, CORN STARCH, SODIUM ALUMINUM SULFATE, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE), WATER, SOY LECITHIN, SALT.

CONTAINS: WHEAT, EGGS, MILK, SOY MANUFACTURED ON EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING PEANUTS/TREE NUTS.

STORAGE 0 to -10° F
HANDLING <https://res.cloudinary.com/lwj3he4wy/image/upload/v1478895695/BakingInstructions.pdf>
KOSHER Yes
COUNTRY OF ORIGIN USA
CONTAINER LOT CODE Julian date (YYDDD) printed on film
CASE LOT CODE Julian date (YYDDD) printed on case label

Formulation Statement for Documenting Grains in School Meals

Required Beginning School Year (SY) 2013-2014
 (Crediting standard based on Gram of Creditable Grain)

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 SY2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Chocolate Chip Code No.: 645642
 Manufacturer: Best Maid Cookie Company Serving Size: 1.75oz (50g)
(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 noncreditable grains: Yes No How many grams: _____
 (Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable 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 (ready-to-eat breakfast cereals). (Different methodologies are applied to calculate servings of the 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 to which Exhibit A Group (A-I) the product belongs: E

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ²	Creditable Amount
	A	B	A + B
Whole grain & enriched Flour	19.0	16	1.187
Total Creditable Amount ³			1.0

* Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
² Standard grams of creditable grains from the corresponding Group in Exhibit A
³ 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 1.75 oz (50g)
 Total contribution of product (per portion) 1.0 oz equivalent

I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 1.0 oz equivalent Grains. I further certify that noncreditable 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 noncreditable grains may not credit towards the grain requirements for school meals.

Signature: [Signature] Title: QA Manager
 Printed Name: Andy Sirjanni Date: 1/30/17 Phone Number: 75-426-2090

