

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.)	13.313x11.813x9.75
UNIT UPC	N/A	CASE CUBE	.89
UNIT LABELING	N/A	CASE UPC	00093901645661
FROZEN SHELF LIFE (days)	547	PALLET CONFIGURATION	11 TIE x 6 HI
AMBIENT SHELF LIFE (days)	2-3	CASE LABELING	Corner Label

NUTRITIONAL

	r Containe		
Amount Per Se	•		
Calories 18	0 Calo	ories fron	n Fat 45
		% Da	aily Value*
Total Fat 5g			8%
Saturated	Fat 1.5g		8%
Trans Fat	0g		
Cholesterol	15mg		5%
Sodium 190)mg		8%
Total Carbo	hydrate 3	32g	11%
Dietary Fi	ber 2g		8%
Sugars 17	'g		
Protein 3g			
Vitamin A 4%	% •V	itamin C	0%
Calcium 4%	• Ire	on 6%	
*Percent Daily V diet. Your daily v depending on yo	alues may be	higher or l	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

INGREDIENTS

WHOLE WHEAT FLOUR, SUGAR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), 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), CHOCOLATE CHIPS (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, SOY LECITHIN, ARTIFICIAL FLAVOR), MINI M&M'S (MILK CHOCOLATE [SUGAR, CHOCOLATE, SKIM MILK, COCOA BUTTER, LACTOSE, MILKFAT, SOY LECITHIN, SALT, ARTIFICIAL FLAVORS], SUGAR, LESS THAN 2%- COLORING [INCLUDES BLUE 1 LAKE, RED 40, YELLOW 6, YELLOW 5, BLUE 1, YELLOW 5 LAKE, RED 40 LAKE, YELLOW 6 LAKE, BLUE 2 LAKE, BLUE 2], DEXTRIN, CORN SYRUP, CORNSTARCH), 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 (Cr⊡diting standard Ba ind on Gram of Cr⊡ditabl Grain i)

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 of cial 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^{-2} 2012) must be used beginning SY2013-2014. SFAs have the option to choose the crediting method that best the specific needs of the menu planner.

Product Name: <u>Chocolate Chip w/ mÉm's</u> Manufacturer: <u>Best Maid Cookie company</u> Serving Size: <u>1.75 oz.(50g</u>) (raw dough weight may be used to calculate creditable grain amount)

- I. Does the product meet the whole grain-rich criteria: A Yes q 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: q Yes q 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 □ts 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.)

E

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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ² B	Creditable Amount A + B
Whole grain è enriched flaur	18.89	lle	1.18
Total Creditable Amount ³			1.0

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

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 1.7502 (509)

Total contribution of product (per portion) <u>1.0</u> 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	Title CA	Manager
Printed Name Andy Sirianni		Phone Number 715-426-2090
1		16