



**READI-BAKE BenefIT 51% Whole Grain Cinnamon
Rolls 2.5 oz.**

MANUFACTURER'S PRODUCT CODE: **01610**

Nutrition Facts

Serving Size (2.5oz)
Serving Per Container

Amount Per Serving

Calories 220 **Calories from Fat 60**

	% Daily Value*
Total Fat 7g	11%
Saturated Fat 2g	10%
<i>Trans</i> Fat 0g	
Cholesterol 40mg	13%
Sodium 240mg	10%
Total Carbohydrates 36g	12%
Dietary Fiber 2g	8%
Sugars 16g	
Protein 5g	
Vitamin A	4%
Vitamin C	8%
Calcium	4%
Iron	10%

* 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 four months when stored properly.

Preparation Instruction:

Baking / Handling Instructions: (1) Place Frozen Dough Rolls on standard lined & sprayed sheet (bun) pan: • Non Touching (5 x 4) • Clustered Look (6 x 4) (2) Defrost on a lined and sprayed sheet pan and place in a covered rack and retard overnight in cooler, proof to twice the frozen dough size at (100°F / 80 - 85% R.H.). OR (3) Defrost on a lined sprayed sheet pan placed in a covered rack at room temperature for

Ingredients:

DOUGH INGREDIENTS: WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE, MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID), WATER, LEAVENING (YEAST), SUGAR, SOYBEAN OIL, EGG YOLKS. CONTAINS 2% OR LESS OF SOY FLOUR, SALT, SPICE, NATURAL & ARTIFICIAL FLAVOR, DOUGH CONDITIONER (MALTED WHEAT FLOUR, ENZYMES [CONTAINS WHEAT] AND 2% OR LESS OF EACH OF THE FOLLOWING: ASCORBIC ACID [VITAMIN C], SOYBEAN OIL), WHEAT GLUTEN, YEAST NUTRIENTS (CALCIUM SULFATE), ASCORBIC ACID [VITAMIN C], SPICE AND COLORING BLEND (CORN FLOUR, SOYBEAN OIL, TURMERIC, PAPRIKA, SOY LECITHIN). FILLING INGREDIENTS: BROWN SUGAR, BUTTER MARGARINE BLEND (BUTTER, PALM OIL, SOYBEAN OIL, WATER, SALT, MONO- & DIGLYCERIDES, ANNATTO EXTRACT COLOR, NATURAL FLAVOR, VITAMIN A PALMITATE), WATER, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID), CINNAMON, EGG WHITES. 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 35.18 creditable grains of which 17.65 are whole grains. This provides 2 servings of breads/grains under the Child Nutrition Program using the 16g calculator.

Product Specifications:

UPC	SCC/GTIN	Case	Pack
024497016108	00024497016108	180	2.5

Case Dimensions					
Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
15.06	12	8.44	0.88	28.12	29.13

Pallet Dimensions		
Pallet Tier	Pallet High	Pallet Count
10	6	60

approximately 4 hours or until rolls double in size. (4) Bake immediately in preheated oven for approximately 9 - 12 minutes or until golden brown. Convection oven: 300°F (149°C) Rack oven: 380°F (193°C) Reel oven: 380°F (193°C) Deck oven: 350°F (177°C) For Convection Oven **make sure to turn your tray 180° in the oven after** 5 minutes of baking to make sure of even browning. Also use "low fan speed". (5) While still hot, glaze as desired. (6) Cool at room temperature. (7) Optional - Ice as desired.

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: Whole Grain Cinnamon Bun Dough Code No.: 01610
 Manufacturer: J&J Snack Foods Corp. Serving Size 2.5 oz (71g)
 (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-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). (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: D

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	Creditable Amount
	A	B	A ÷ B
Whole Wheat Flour	35.177g	16g	2.1986
Total Creditable Amount³			2

*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 2.5 oz (71g)
 Total contribution of product (per portion) 2 oz equivalent

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 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.

Alp Sonmez
 Digitally signed by Alp Sonmez
 Signature

Alp Sonmez
 Printed Name

R&D Manager
 Title

7/26/17 856-532-9044
 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: Whole Grain Cinnamon Bun Dough Code No.: 01610
 Manufacturer: J&J Snack Foods Corp. Serving Size: 2.5 oz

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: D

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
	A	B	A ÷ B
Sweet Roll (unfrosted)	2.5 oz	2 oz	1.25
Total Creditable Amount¹			1.25

¹ 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 2.5 oz (71g)

Total contribution of product (per portion) 1.25 oz equivalent

I further certify that the above information is true and correct and that a 2.5 ounce portion of this product (ready for serving) provides 1.25 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.

Alp Sonmez

Digitally signed by Alp Sonmez

Signature

Alp Sonmez

Printed Name

R&D Manager

Title

7/26/17

Date

856-532-9044

Phone Number