100% WHOLE GRAIN BANANA MUFFIN

UPC # 7 51595 30723 3 CASE PACK - 96





INGREDIENTS: Whole Wheat Flour, Sugar, Whole Eggs, Water, Invert Sugar, Bananas, Soybean Oil, Contains less than 2% of the following: Leavenings (sodium bicarbonate, sodium aluminum phosphate, monocalcium phosphate), Mono and Diglycerides, Soy Lecithin, Propylene Glycol, Mono and Diesters of Fats and Fatty Acids, Benzoyl Peroxide, Sodium Stearoyl Lactylate, DATEM, BHT (preservative), and Citric Acid (preservative), Whey, Potato Starch, Salt, Xanthan Gum, Guar Gum, Natural Flavors, Wheat Starch, Calcium Sulfate, Potassium Sorbate (preservative), Enzymes.

CONTAINS: Wheat, Soy, Milk and Eggs.



Smart Snack

Nutrition Facts

Deposit Weight 2 oz

Serving Size: 1.8oz (51g)

Servings: 1

Amount Pe	er Serving
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Calories 150	Calories from Fat	
45		
	%Daily Value*	
Total Fat 4.5g	7%	
Saturated Fat 1g	5%	
Trans Fat 0g		
Cholesterol 40mg	13%	
Sodium 75mg	3%	
Total Carbohydrate 24g	8%	
Dietary Fiber 2g	8%	
Sugars 13g		
Protein 3g		

Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 4%

*Percent Daily Values are based on 2,000 calorie diet.

MEAL CONTRIBUTION:

This Muffin Contains One Ounce Equivalent of Grain 16+Grams of Whole Grain



Dessert Innovations

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School Day

Just got

Healthier

I certify that the above information is accurate on this 2nd day of January 2018



A.J. Ereddia / President

Meddia

Formulation Statement for Documenting Grains in School Meals

Required Beginning School Year (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: COOL MUFFINS BA	NANA MUFFIN C	Code No.:	
Manufacturer: Dessert Innovat	cions S	Serving Size: 2 oz (RAW) (raw dough weight may be used to o	calculate creditable grain amount
I. Does the product meet the who (Refer to SP 30-2012 Grain Req		Yes □ No l School Lunch Program and School .	Breakfast Program.)
II. Does the product contain none (Products with more than 0.24 noncreditable grains may not c	ounce equivalent (oz eq) o	☑ No How many grams: or 3.99 grams for Groups A-G or 6.99 grams for school meals.)	grams for Group H of
Breakfast Program: Exhibit A or Group I (ready-to-eat breakf component based on creditable	to determine if the produc ast cereals). (Different me grains. Groups A-G use the creditable grain per oz eq; o	nts for the National School Lunch Protest fits into Groups A-G (baked goods), thodologies are applied to calculate she standard of 16 grams creditable grand Group I is reported by volume or	Group H (cereal grains), ervings of the grain ain per oz eq; Group H
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
WHOLE GRAIN WHEAT FLOUR	16.05	16	1
Total Creditable Amount ³		1	
 Creditable grains are whole-grain me (Serving size) X (% of creditable grains Standard grams of creditable grains for the standard grams of creditable grains are whole-grain me 	n in formula). Please be aware rom the corresponding Group	that serving sizes other than grams must in Exhibit A.	be converted to grams.
Total weight (per portion) of produc	t as nurchased 1.8 oz		
	t do parendoca		
Total contribution of product (per p	ortion) <u> </u>	ent	

Phone Number __404-691-5000

Formulation Statement for Documenting Grains in School Meals

Required Beginning School Year (SY) 2013-2014

Crediting Standards Based on Revised Exhibit A weights per ounce equivalent (oz eq)

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:COOL_MUFFINS_BAN	ANA MUFFIN C	ode No.:	
Manufacturer: Dessert Innovation		erving Size:2 oz (RAW)	
may not credit towards the gra	uirements for the National reditable grains: Yes oz eq or 3.99 grams for Grain requirements for school	School Lunch Program and Boups A-G and 6.99 grams for meals.)	ms: Group H of noncreditable grains
or Group I (ready-to-eat breakf	to determine if the product ast cereals). (Please be awa used on creditable grains. (of 28 grams creditable grain	t fits into Groups A-G (baked are that different methodolog Groups A-G use the standard in per oz eq; and Group I is ro	d goods), Group H (cereal grains), gies are applied to calculate of 16 grams creditable grain per oz
Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of 1.0 ounce equi as listed in SP 30-201 B	
MUFFIN	2 oz	2 OZ	1
Total Creditable Amount ¹		1	
¹ Total Creditable Amount must be roun Total weight (per portion) of produc	t as purchased1.8oz	_	ıp.
Total contribution of product (per p I further certify that the above infor serving) provides $\frac{1}{2}$ oz equival Products with more than 0.24 oz eq may not credit towards the grain re-	mation is true and correct ent grains. I further certify	and that a <u>1.8</u> ounce por that noncreditable grains a n	re not above 0.24 oz eq. per portion.
Signature at eredi	quirements for school mea	s.	or Group II of Honcreditable grains
Signature <u>af eredd</u> Printed Name <u>A J Ereddia</u>	quirements for school meal		