## WHOLE GRAIN BLUEBERRY MUFFIN UPC # 7 51595 30727 1 CASE PACK - 96



INGREDIENTS: Whole Wheat Flour, Sugar, Whole Eggs, Water, Enriched Wheat Flour [bleached wheat flour, malted barley flour, niacin, reduced iron, thiamin, mononitrate, riboflavin and folic acid], Blueberries, Invert Sugar, 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.

## **Nutrition Facts**

Raw Dough Weight **20Z** per USDA Guidelines Serving Size: 1.8oz (51g)

Servings: 1

Calories 140	Calories from Fat 4
	—————%Daily Value
Total Fat 4.5g	7%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 70mg	3%
Total Carbohydrate 24	4g 8%
Dietary Fiber 2g	6%
Sugars 12g	
<del>Protein 3g</del>	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 4%
*Percent Daily Values are ba	1 2 000 1 1 1

#### **MEAL CONTRIBUTION:**

Each serving provides 1 serving of bread and 16g Total Creditable Grams of Grain



#### **Dessert Innovations**

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

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AJ Ereddia / President

## 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.

	Description of Creditable	Grams of Creditable Grain Ingredient per	Gram Standard of Creditable Grain per oz eguivalent	Creditable Amount
Ind	icate to which Exhibit A Group	(A-I) the product belongs:	<u>D</u>	
III.	Breakfast Program: Exhibit A or Group I (ready-to-eat breakf component based on creditable	to determine if the product fast cereals). (Different med grains. Groups A-G use th	ts for the National School Lunch Prot fits into Groups A-G (baked goods), thodologies are applied to calculate so see 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
II.	_	ounce equivalent (oz eq) o	☑ No <b>How many grams:</b> r 3.99 grams for Groups A-G or 6.99 g guirements for school meals.)	
I.	<b>Does the product meet the who</b> (Refer to SP 30-2012 Grain Req	_	Yes □ No l School Lunch Program and School I	Breakfast Program.)
Maı	nufacturer: <u>DESSERT INNOVATIO</u>	<u>DNS</u> S	Serving Size: 202 Raw (raw dough weight may be used to d	calculate creditable grain amount
Pro	duct Name: COOL MUFFINS WHOLE GRAI	N BLUEBERRY MUFFIN C	Code No.:	
Hee	us of the menu planner.			

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) <sup>2</sup> B	Creditable Amount
WHOLE GRAIN FLOUR	9.85	16	.616
BLEACHED ENRICHED FLOUR	6.72		. 42
Total Creditable Amount <sup>3</sup>			1

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

Total weight (per portion) of product as purchased \_

- 1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
- <sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.
- Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total contribution of product (per portion) oz equivalent
I certify that the above information is true and correct and that a $\frac{1.8}{}$ ounce portion of this product (ready for serving)
provides $\frac{1}{2}$ oz equivalent Grains. I further certify that noncreditable grains <b>are not</b> 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.
may not credit towards the grain requirements for school meals.

rinted Name AJ Ereddia Date Jan 30, 2018 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.

Pro	duct Name: COOL MUFFINS WHOLE GRA	IN BLUEBERRY MUFFIN C	Code No.:	
Mar	nufacturer: Dessert Innovati	ons S	erving Size: 1.80z BAKED 20z Raw Dough	Weight
I.	Does the product meet the who (Refer to SP 30-2012 Grain Reg	•	Yes	Breakfast Program.)
II.	Does the product contain none (Products with more than 0.24 may not credit towards the gra	oz eq or 3.99 grams for Gr	Mo How many grams:oups A-G and 6.99 grams for Group F meals.)	
	Breakfast Program: Exhibit A or Group I (ready-to-eat break servings of grain component be	to determine if the product fast cereals). (Please be awa ased on creditable grains. (of of 28 grams creditable grains)	ts for the National School Lunch Protest fits into Groups A-G (baked goods) are that different methodologies are a Groups A-G use the standard of 16 groups per oz eq; and Group I is reported by	, Group H (cereal grains), applied to calculate ams creditable grain per oz
			W. I. I. 440	
	Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of 1.0 ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
		as Purchased	as listed in SP 30-2012	
	Food Buying Guide	as Purchased A	as listed in SP 30-2012 B	A ÷ B
То	Food Buying Guide  MUFFIN  tal Creditable Amount¹	as Purchased A 1.8oz	as listed in SP 30-2012 B	A ÷ B
Total I fu serv	Tood Buying Guide  MUFFIN  tal Creditable Amount  tal Creditable Amount must be round  al weight (per portion) of product  al contribution of product (per portion) provides	as Purchased A  1.80z  1.80z  anded down to the nearest quark ort as purchased 1.80z  portion) 75 oz equivale rmation is true and correct lent grains. I further certify quivalent or 3.99 grams for	as listed in SP 30-2012 B  2  ter (0.25) oz eq. Do <b>not</b> round up.  ent  and that a 1.8 ounce portion of the point of the	A ÷ B  .9  .75  his product (ready for ove 0.24 oz eq. per portion.
Total I fu serv Pro may	Tal Creditable Amount <sup>1</sup> tal Creditable Amount must be round all weight (per portion) of product (per parther certify that the above inforwing) provides 75 oz equival ducts with more than 0.24 oz equivalent.	as Purchased A  1.80z  1.80z  1.80z  1.80z  anded down to the nearest quark ortion) 75 oz equivale rmation is true and correct lent grains. I further certify quivalent or 3.99 grams for quirements for school meal	as listed in SP 30-2012 B  2  ter (0.25) oz eq. Do not round up.  ent  and that a 1.8 ounce portion of the that noncreditable grains are not ab Groups A-G or 6.99 grams for Group ls.  Title President	A ÷ B  .9  .75  his product (ready for ove 0.24 oz eq. per portion.