# 22803



# Barrel O' Fun

Yellow Mini Round—No Salt

## Tortilla Chips

60/2 oz

- each 2 oz serving provides 2.5 oz eq
- 42g whole grain per 2 oz serving
- whole grain rich (>50% whole grain)
- gluten free

## **Nutrition Facts**

Serving Size 1 package (57g)

**Amount Per Serving** Calories 270 Calories from Fat 130 % Daily Value\* Total Fat 14g 22% Saturated Fat 1.5g 8% Trans Fat 0g 0% Cholesterol 0mg Sodium 0mg 0% Total Carbohydrate 37g 12% Dietary Fiber 4g 16% Sugars 0g

#### Protein 4g

Vitamin A 0%	Vitamin C 0%
Calcium 4%	• Iron 8%

\*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
Less than	65g	80g
Less than	20g	25g
Less than	300mg	300mg
Less than	2,400mg	2,400mg
ate	300g	375g
	25g	30g
	Less than Less than Less than	Less than 65g Less than 20g Less than 300mg Less than 2,400mg ate 300g

Ingredients: Whole Grain Corn Flour, Vegetable Oil (Sunflower Oil, and/or Corn Oil, and/or Canola Oil)

Allergen Statement: None



### Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2015 -2016

(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.

			oust be used beginning SY 2013 - pecific needs of the menu planner	
	uct Name: _Yellow Mini F		Code No: _203780112	
	ıfacturer: _Shearer's Sn	_	Serving Size: _2 oz	
·······	_biletarer _biletarer 5 bil		(raw dough weight may be used to ca	
grain a	mount)			
			W N.	
	es the product meet the Wh to SP 30-2012 Grain Requirer		Yes <b>X</b> NO ool Lunch Program and School Bre	eakfast Program.)
II. Da	oes the product contain nor	-creditable grains: Yes	No X How many	grams:0
(Prod	ucts with more than 0.24 oz	. equivalent or 3.99 gran	s for Groups A-G or 6.99 grams	
			quirements for school meals.)	
			nents for the Nation School Lui	
			product fits into Groups A-G (h	
			s). (Different methodologies are o	
			s A-G use the standard of 16 gran	
		ra oj 28 grams creattable g	rain per oz. eq.; and Group I is rep	ortea by volume or
weigh	l.]			
Indic	to to which Evhibit A Crow	n (A-I) the Product Relea	AGC:	
Indica	nte to which Exhibit A Grou			Craditable
Indica	Description of Creditable	Grams of Creditable	Gram Standard of Creditable	Creditable Amount
Indica		Grams of Creditable Grain Ingredient per	Gram Standard of Creditable Grain per oz. equivalent	Amount
Indica	Description of Creditable	Grams of Creditable	Gram Standard of Creditable	
Indica	Description of Creditable	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g) <sup>2</sup>	Amount
Indica	Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g) <sup>2</sup> B	Amount A/B
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*Credit	Description of Creditable Grain Ingredient*  Whole Grain Corn Flour  Total Creditable  able grains are whole-grain meal	Grams of Creditable Grain Ingredient per Portion¹ A 42g  Amount³  //flour and enriched meal/flou	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g)² B 16g	Amount A /B  2.5  2.5
*Credit ¹ (Servi	Description of Creditable Grain Ingredient*  Whole Grain Corn Flour  Total Creditable  able grains are whole-grain mealing size) X (%of creditable grain in	Grams of Creditable Grain Ingredient per Portion¹ A 42g  Amount³  //flour and enriched meal/flount formula). Please be aware the	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g)² B 16g  r. at serving sizes other than grams mus	Amount A /B  2.5  2.5  the converted to
*Credit ¹ (Servi grams.	Description of Creditable Grain Ingredient*  Whole Grain Corn Flour  Total Creditable  able grains are whole-grain meal ng size) X (%of creditable grain in  2 Stando	Grams of Creditable Grain Ingredient per Portion¹ A 42g  Amount³  //flour and enriched meal/flour formula). Please be aware that ard grams of creditable grains	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g)² B 16g  r. at serving sizes other than grams mus from the corresponding Group in Exh	Amount A /B  2.5  2.5  the converted to
*Credit ¹ (Servi grams.	Description of Creditable Grain Ingredient*  Whole Grain Corn Flour  Total Creditable  able grains are whole-grain mealing size) X (%of creditable grain in	Grams of Creditable Grain Ingredient per Portion¹ A 42g  Amount³  //flour and enriched meal/flour formula). Please be aware that ard grams of creditable grains	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g)² B 16g  r. at serving sizes other than grams mus from the corresponding Group in Exh	Amount A /B  2.5  2.5  the converted to
*Credit ¹ (Servi grams. ³ Total	Description of Creditable Grain Ingredient*  Whole Grain Corn Flour  Total Creditable  able grains are whole-grain meal and size) X (%of creditable grain in 2 Standa Creditable Amount must be round	Grams of Creditable Grain Ingredient per Portion¹ A 42g  Amount³  //flour and enriched meal/flount formula). Please be aware the ard grams of creditable grains ded down to the nearest quarter.	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g)² B 16g  16g  r. at serving sizes other than grams mus from the corresponding Group in Exh er (0.25) oz. eq. Do not round up.	Amount A /B  2.5  2.5  2.5  at be converted to ibit A.
*Credit ¹ (Servi grams. ³ Total <b>Total</b>	Description of Creditable Grain Ingredient*  Whole Grain Corn Flour  Total Creditable  able grains are whole-grain meal and size) X (%of creditable grain in 2 Standard Creditable Amount must be round weight (per portion) of pro-	Grams of Creditable Grain Ingredient per Portion¹ A 42g  Amount³  //flour and enriched meal/flount formula). Please be aware the ard grams of creditable grains ded down to the nearest quarted to the nearest quarted grains of creditable grains of creditable grains ded down to the nearest quarted down to the ne	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g)² B 16g  16g  r. at serving sizes other than grams mus from the corresponding Group in Exh er (0.25) oz. eq. Do not round up.	Amount A /B  2.5  2.5  2.5  at be converted to ibit A.
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