7418 Daily Kneads To										
		Per one slice				Per two sli	ces		Per one sli	ce
NUTRITION FACTS		Total Fat	1	g	1 %	2.5		3 %	Total Carbo	
		Saturated Fat	0	5	0 %	0	,	0 %	Dietary Fil	,
13 servings per conta	iner	Trans Fat	0	0		0			Soluble	
Serving Size 1 slice		Polyunsaturated	5			1 g			Insoluble	Fiber
46g	92g	Monounsaturated	0.5	-		0			Total Suga	
Amount per serving	5-5	Cholesterol		mg	0 %	0	-	0 %	Includes	2g
Calories 110	1 220	Sodium	200	5	9 %	390	0	17 %	Protein	-0
Calones III	7 220									
		Vitamin D	0mcg	0%		0mcg	0%		Thiamine	
		Calcium	34mg	2%		69mg	6%		Riboflavin	
		Iron	2mg	10%		3mg	15%		Niacin	
		Potassium	150mg	4%		310mg	6%		Folate	
B3), FOLIC ACID], WATER			-					, REDUCED IROI ULTURED WHEA	-	
B3), FOLIC ACID], WATER			SUGAR, Y		BELL PEPPERS				-	
B3), FOLIC ACID], WATER ACID. 7418-0218-DK	, TOMATOES, W	/HEAT GLUTEN, CANE	SUGAR, Y	EAST, RED I	BELL PEPPERS			ULTURED WHEA	AT FLOUR,	FERME
B3), FOLIC ACID], WATER ACID.			SUGAR, Y	EAST, RED I	BELL PEPPERS				AT FLOUR,	FERME
B3), FOLIC ACID], WATER ACID. 7418-0218-DK Distribution:	, TOMATOES, W	HEAT GLUTEN, CANE	SUGAR, Y	EAST, RED I	BELL PEPPERS dients.		IL, SALT, C	ULTURED WHEA	AT FLOUR,	FERME
B3), FOLIC ACID], WATER ACID. 7418-0218-DK Distribution:	, TOMATOES, W	HEAT GLUTEN, CANE	SUGAR, Y	EAST, RED I	BELL PEPPERS dients.	, SOYBEAN C	IIL, SALT, C	ULTURED WHEA	AT FLOUR,	FERME
B3), FOLIC ACID], WATER ACID. 7418-0218-DK Distribution: NUTR Og of Trans Fat /serv	, TOMATOES, W Food Service	HEAT GLUTEN, CANE	SUGAR, Y	EAST, RED I	BELL PEPPERS dients.	, SOYBEAN C	NIL, SALT, C	ULTURED WHEA	Prin	FERME
B3), FOLIC ACID], WATER ACID. 7418-0218-DK Distribution: 0g of Trans Fat /serv 0g of Cholesterol /serv	, TOMATOES, W Food Service	HEAT GLUTEN, CANE	SUGAR, Y	EAST, RED I	BELL PEPPERS dients.	, SOYBEAN C	PIL, SALT, C er serving WeightWato Milligram	Type of Bag: hers® SmartPoints®	Prin 4 425	ed
B3), FOLIC ACID], WATER ACID. 7418-0218-DK Distribution: 0g of Trans Fat /serv 0g of Cholesterol /serv	, TOMATOES, W Food Service	HEAT GLUTEN, CANE	SUGAR, Y	EAST, RED I	BELL PEPPERS dients.	, SOYBEAN C	PIL, SALT, C er serving WeightWato Milligram	Type of Bag: hers® SmartPoints® s of Sodium in 100g	Prin 4 425	ed Decl
B3), FOLIC ACID], WATER ACID. 7418-0218-DK Distribution: 0g of Trans Fat /serv 0g of Cholesterol /serv	, TOMATOES, W Food Service	HEAT GLUTEN, CANE	SUGAR, Y	EAST, RED I	BELL PEPPERS dients.	, SOYBEAN C	PIL, SALT, C er serving WeightWato Milligram	Type of Bag: hers® SmartPoints® s of Sodium in 100g	Prin 4 425 10	ed Decl
B3), FOLIC ACID], WATER ACID. 7418-0218-DK Distribution: 0g of Trans Fat /serv 0g of Cholesterol /serv	Food Service	HEAT GLUTEN, CANE	SUGAR, Y	EAST, RED I	BELL PEPPERS dients.	, SOYBEAN C	er serving WeightWato Milligram	Type of Bag: thers® SmartPoints® s of Sodium in 100g (ilocalories from Fat	Prin 4 425 10 22	ed Decl
B3), FOLIC ACID], WATER ACID. 7418-0218-DK Distribution: 0g of Trans Fat /serv 0g of Cholesterol /serv 0g of Saturated Fat /serv	Food Service	HEAT GLUTEN, CANE	SUGAR, Y	EAST, RED I	BELL PEPPERS dients.	, SOYBEAN C	er serving WeightWata Milligram Grams of Tot Grams of Cred	Type of Bag: Type of Bag: hers® SmartPoints® s of Sodium in 100g (ilocalories from Fat al Creditable Grains	Prin 4 425 10 22	ed Decl
B3), FOLIC ACID], WATER ACID. 7418-0218-DK Distribution:	Food Service	HEAT GLUTEN, CANE	SUGAR, Y	EAST, RED I	BELL PEPPERS dients.		er serving WeightWata Milligram Grams of Tot Grams of Cred unce Equivale	Type of Bag: Type of Bag: hers® SmartPoints® s of Sodium in 100g (ilocalories from Fat al Creditable Grains itable Whole Grains	Prin Prin 4 425 10 22 11 1.50	ed Decl
B3), FOLIC ACID], WATER ACID. 7418-0218-DK Distribution: Distribution: NUTR Og of Trans Fat /serv Og of Cholesterol /serv Og of Saturated Fat /serv Natural	Food Service	HEAT GLUTEN, CANE	SUGAR, Y	EAST, RED I wheat ingree Frozei	BELL PEPPERS dients.		er serving WeightWata Milligram Grams of Tot Grams of Cred unce Equivale	Type of Bag: Type of Bag: hers® SmartPoints® s of Sodium in 100g (ilocalories from Fat al Creditable Grains itable Whole Grains nt Grains -Method 1	Prin Prin 4 425 10 22 11 1.50	FERME

Chula				
Style:		round top		
		Per two slices		
21 a	8 %	1	16 %	
21 g	7 %	43 g	16 %	
2 g	/ 70	4 g	14 %	
0 g		0 g		
2 g		4 g		
4 g		8 g		
Added Sugars	4 %	4g Added Sugars 8 %		
4 g		8 g		
0.2mg 15%		0.4mg 35%		
0.1mg 8%		0.2mg 15%		
1mg 6%		3mg 15%		
60mcg DFE 15%		120mcg DF 30%		
(30mcg Folic Acid)		(60mcg Folic Acid)		
	Distributed b	oy Aunt Millies Bakerie	es, Fort Wayne, IN 46802	
Label Type:		Case		
Dia	PRODUCT SPECIFIC			
Pieces /Unit		13		
Net Weight /Unit	21 OZ			
red Net Wt	21 OZ (1 LB 5 OZ) 595g 8"L x 5.5"W x 4.5"H			
sions /Unit	8"L	x 5.5"W X 4.5"H		
Bag Number:		10		
Units /Case		10		
Usable Servings /Case		130		
Additional Heels /Case		0	07	
Net Weight /Case	240.07	210	OZ	
red Net Wt	210 OZ	(13 LB 2 OZ) 5.95kg		



Aunt Millie's Bakeries

350 Pearl Street, Fort Wayne, IN 46802 PHONE: (260)424-8245

Product Formulation Statement

Product Name: <u>Daily Kneads Tomato & Basil Bread, 10-21oz</u> Code No: <u>7418</u>

Case Weight and Pack/Count: <u>21oz (1lb 5oz)</u> Serving Size (Weight/Volume): <u>1 slice (46g)</u> Calories per Serving: <u>110</u>

Primary Grain Ingredients in Product: _____Whole Grain Wheat Flour

I. Does the product meet the Whole Grain-Rich Criteria: Yes <u>X</u> 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_X ___ How many grams: ______ (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G 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.) Indicate to which Exhibit A Group (A-I) the Product Belongs: <u>B</u>

Method 1

Serving Size (per grams)	Grams per Ounce Equivalent (28g)	Creditable Amount
А	В	A divided by B
46	28	1.64
Total Ounce Equivalent Grains (OEG)	1.5	

Method 2

Description of Creditable Grains	Grams of Creditable Grains Ingredient per Portion ¹	Gram Standard of Creditable Grains per oz equivalent (16q) ²	Creditable Amount
	A	В	A divided by B
Whole Wheat Flour	22	16	1.375
Enriched Flour	0	16	
Total Creditable Grains ³	1.25		

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.

I certify that the above information is true and correct. One serving of Method 1 (ready to eat) contains <u>1.5</u> serving(s) of Grains. One serving of Method 2 (ready to eat) contains <u>1.25</u> serving(s) of Grains.

Rod Radalia V.P., Technical Services & Quality Assurance

Created By: Tara Withington Approved By: Rod Radalia File: Product Formulation Statement Rev. No: 4 Date: 8/1/13 Page 1 of 1 Date: <u>10/15/18</u>



Striving for Perfection