

Style:	round top
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Per two slices			
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21 g	8 %	43 g	16 %
2 g	7 %	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)	

ONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), NIACIN (VITAMIN B3), THIAMINE (VITAMIN B1), FERROUS FERRIC OXIDE (IRON), UNENRICHED WHEAT SOUR, BASIL, CALCIUM SULFATE, CITRIC ACID, ASCORBIC ACID

Distributed by Aunt Millies Bakeries, Fort Wayne, IN 46802

Label Type:		Case
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PRODUCT SPECIFICATIONS		
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Pieces /Unit	13	
Net Weight /Unit	21	OZ
red Net Wt	21 OZ (1 LB 5 OZ) 595g	
Dimensions /Unit	8"L x 5.5"W x 4.5"H	
Bag Number:		
Units /Case	10	
Usable Servings /Case	130	
Additional Heels /Case	0	
Net Weight /Case	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: Daily Kneads Tomato & Basil Bread, 10-21oz Code No: 7418

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

Primary Grain Ingredients in Product: Whole Grain Wheat Flour

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 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: B

Method 1

Serving Size (per grams)	Grams per Ounce Equivalent (28g)	Creditable Amount
A	B	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 (16g) ²	Creditable Amount
	A	B	A divided by B
Whole Wheat Flour	22	16	1.375
Enriched Flour	0	16	
Total Creditable Grains³			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 1.5 serving(s) of Grains. One serving of Method 2 (ready to eat) contains 1.25 serving(s) of Grains.

X Rod Radalia

Date: 10/15/18

Rod Radalia

V.P., Technical Services & Quality Assurance

Created By: Tara Withington

Rev. No: 4

Approved By: Rod Radalia

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File: Product Formulation Statement

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Striving for Perfection

