

Perkins Item ID :

GFS MPC :

Publication Hazmat Audit Flag :

FSE AM ID :

Last Baseline Update :

Packaging Level :

TP Brand Name :

Publication Hazmat Demand Audit Flag :

Recipient Name :

Core

Functional Name :

Product Status :

Info Provider : GLN :

Preliminary Item Status Code :

Manufacturer : GLN :

Brand Name :

Brand Owner : GLN :

Product Profile :

GPC Description :

Seafood HACCP Regulatory Act :

GPC Code :

Seafood HACCP Regulatory Agency :

GPC Type :

Seafood HACCP Regulatory Permit Identification :

Target Market :

Seafood HACCP Permit Start Date :

Country Origin of Product :

Seafood HACCP Permit End Date :

Storage and Handling Information

Type of Date on Packaging :

Temperatures :

Qualifier	Minimum		Maximum	
	Value	UOM	Value	UOM
Temperature at storage or handling	-20	FAH	10	FAH

Shelf Life : UOM :

Shelf Life From Arrival : UOM :

Variable Unit :

Marked with Batch Number :

Order Information

Order Sizing Factor : UOM :

Trade Item Contact Information

Contacts :

Contact Type	Additional Party ID Type	Additional Party ID Value	Available Time	Contact Address	Contact Description	Contact Name	GLN	Communication Channel
								<input type="text" value="View"/>

Packaging

GTIN :

Quantity :

Product Code Type :

Recipient Item ID :

Barcode Type :

Product Code :

Barcode :

Short Name :

Pack Size Description :

Long Name :

Net Content : UOM :

Product Type :

Unique Next Lower Level GTIN :

Packaging Information

Packaging :

Level	Packaging Type	Feature	Function	Owner	Recycling		Sustainability Feature	Weight		Width		Height		Depth		Shape	Platform		Deposit	
					Process Type	Scheme Code		Value	UOM	Value	UOM	Value	UOM	Value	UOM		Type	Terms And Conditions Code		
PX																				27

Product Level Properties

Is Base Unit ? :

Is Consumer Unit ? :

Dispatchable Unit ? :

Invoice Unit ? :

is Orderable unit ? :

Is Packaging Returnable? :

Are Non-Sold Items Returnable? :

Contents of Unmarked Children

Quantity of Inner Pack :

Quantity Within Inner Pack :

Individual Unit Minimum : UOM :

Individual Unit Maximum : UOM :

Contents - Pallet

Pallet TI : Qty Per Layer (TI) :

Pallet HI : Qty Of Layers (HI) :

Total Pallet Quantity :

Measures

Depth : UOM :

Gross Weight : UOM : Width : UOM :

Net Weight : UOM : Height : UOM :

Volume : UOM :

Commercial Distribution Dates

Start Availability Date : Discontinue Date :

Effective Date :

Marketing

General Information

Benefits :

General Description :

Product Activities :

Product Activity Type	Region Description
No items to show.	

Packaging & Storage

Consumer Storage Information :

Can be stored at room or refrigerated temperature. The shelf life is approximately 10 to 14 days.

Consumer Usage Information :

Preparation & Cooking

Preparation Type :

THAW

Prep & Cook Suggestions :

Simply thaw and serve.

Serving Suggestion :

Perfect for any sandwich

Growing Method

Organic :

Marketing Claims

Is Marked Recyclable ? :

Nutrition

Number of Servings per package :

Nutrient Relevant Data Provided : 120

Child Nutrition Flag :

No

Serving Size Information

Serving Sizes :

Serving Size		Serving Size Description	Basis Quantity		Basis Quantity Type Code	Preparation State	Daily Value Intake
Value	UOM		Value	UOM			
71	Gram	1 Bun			By Serving	Prepared	

Nutrition Type	Quantity Contained		Measurement Precision	Daily Value Intake Percent
	Value	UOM		
Calories Total (ENER-)	170	Kilocalorie	Approximate	
Calories from Fat (ENERPF)	19	Kilocalorie	Approximate	
Total fat by NLEA definition (triglyceride equivalents) (FATNLEA)	2	Gram	Approximate	3.5
Fatty acids, total saturated (FASAT)	0	Gram	Approximate	0
Fatty acids, total trans (FATRAN)	0	Gram	Approximate	
Polyunsaturated Fat (FAPU)	1	Gram	Approximate	
Monounsaturated Fat (FAMS)	0	Gram	Approximate	
Cholesterol; method of determination unknown or variable (CHOL-)	0	Milligram	Approximate	0
Sodium (NA)	300	Milligram	Approximate	13
Potassium (K)	250	Milligram	Approximate	6
Carbohydrates (CHO-)	33	Gram	Approximate	12
Total Diet Fiber (FIBTSW)	3	Gram	Approximate	11
Soluble Fiber (FIBSOL)	0	Gram	Approximate	
Insoluble Fiber (FIBINS)	1	Gram	Approximate	
Sugars, total, expression unknown (SUGAR-)	6	Gram	Approximate	
Protein, total; method of determination unknown or variable (PRO-)	6	Gram	Approximate	
Vitamin A; method of determination unknown (VITA-)	0	Microgram	Approximate	0
Vitamin C; method unknown or variable (VITC-)	78	Milligram	Approximate	0
Calcium (CA)	50	Milligram	Approximate	4
Iron, total (FE)	2	Milligram	Approximate	10
Vitamin D; method of determination unknown or variable (VITD-)	0	Microgram	Approximate	
Vitamin E, method of determination unknown or variable; expressed as alpha- tocopherol equivalents (VITE-)	0	Milligram	Approximate	
Vitamin K (VITK)	0	Microgram	Approximate	
Thiamin (THIA)	0.2	Milligram	Approximate	15
B2-riboflavin (RIBF)	0.1	Milligram	Approximate	8
Niacin, preformed (NIA)	2	Milligram	Approximate	15
Vitamin B-6, total; method unknown or variable (VITB6-)	0	Milligram	Approximate	
Folate, Folicin (FOL-)	90	Microgram	Approximate	25
Vitamin B-12 (VITB12)	0	Microgram	Approximate	

Biotin (BIOT)	0	Microgram	
Pantothenic acid (PANTAC)	0	Milligram	
Phosphorus (P)	47	Milligram	
Iodine (ID)	0	Microgram	
Magnesium (MG)	13	Milligram	
Zinc (ZN)	0	Milligram	
Selenium, total (SE)	0	Microgram	
Copper (CU)	0	Milligram	
Manganese (MN)	0	Milligram	Approximate
Chromium (CR)	0	Microgram	Approximate
Molybdenum (MO)	0	Microgram	Approximate
Chloride (CLD)	0	Milligram	Approximate
Lactose (LACS)	0	Gram	
Carbohydrate, available (CHOAVL)		Gram	
Fat, total (FAT)		Gram	
Salt Equivalent (SALTEQ)		Gram	
Added Sugars (SUGAD)		Gram	

Diet Type Information

Diet Types :

Diet Type Code	Diet Type Sub Code	Certification
No items to show.		

Ingredients

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Ingredients :

WHOLE GRAIN WHEAT FLOUR, ENRICHED FLOUR [UNBLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1),

Allergen Information

Allergen Relevant Data Provided

RIBOFLAVIN (VITAMIN B2), NIACIN (VITAMIN B3), FOLIC ACID], WATER, RED BELL PEPPERS, WHEAT GLUTEN, CARROTS, SUGAR, YEAST, SOYBEAN OIL, SALT, CULTURED

Allergens :

Allergen	Level Of Containment	Agency Name	Regulation Name
AS Sesame Seeds and Their Derivatives	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)
AE Eggs and Their Derivatives	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)
AF Fish and Their Derivatives	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)
AM Milk and its Derivatives	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)
AP Peanuts and Their Derivatives	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)
UW Wheat and Their Derivatives	Contains	FDA	Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)
AN Tree Nuts and Their Derivatives	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)
AY Soybean and its Derivatives	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)
AC Crustaceans and Their Derivatives	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)

Hazmat

Is Hazmat :

Hazmat UN Number :

Hazmat Package Group :

Hazmat Manifest Code :

Hazmat MSDS No :

Hazmat Emergency Phone :

Hazmat Chemical :

Hazmat Class (Sub-Risk) :

Attachments

View	Image Type of Information	File Camera Perspective	Created Date	Image	Notes	Attachment Type	File Format Name	Content Description French	File Effective Start Date Time	File Effective End Date Time
	Product Image		08/17/2018			Marketing Image High Res	JPEG		06/26/2018	

Publications

View	Recipient Item ID	Recipient Name	Recipient GLN	Publication Status	Command	Status	Status Date	Action Details	Last Published Date	Core	Mktg	Nutr
	662563	Gordon Food Service	0093901000002	Product Published		SYNCHRONISED	09/12/2018 17:34		09/12/2018			



Aunt Millie's Bakeries

350 Pearl Street, Fort Wayne, IN 46802

PHONE: (260)424-8245

Product Formulation Statement

Product Name: Daily Kneads Red Pepper Buns, 10-12 ct, 30oz Code No: 7466

Case Weight and Pack/Count: 30oz (1lb 14oz) Serving Size (Weight/Volume): 1 bun (71g) Calories per Serving: 170

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
71	28	2.54
Total Ounce Equivalent Grains (OEG)		2.5

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	29	16	1.8
Enriched Flour	0	16	
Total Creditable Grains³			1.75

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 2.5 serving(s) of Grains. One serving of Method 2 (ready to eat) contains 1.75 serving(s) of Grains.

X Rod Radalia

Date: 10/15/18

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

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Striving for Perfection

