

18400 GoodyRing®

>51% WHOLE GRAIN – 2.5oz

SBI CODE # - 18400

UPC ITEM# - 091464184009

Nutrition Facts

Serving Size (71g)
Servings Per Container 1

Amount Per Serving		
Calories	230	Calories from Fat 90
		% Daily Value*
Total Fat	11g	17%
Saturated Fat	4g	20%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	260mg	11%
Total Carbohydrate	29g	10%
Dietary Fiber	2g	8%
Sugars	6g	
Protein	5g	10%

Vitamin A 0% • Vitamin C 10%

Calcium 10% • 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
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: 100% WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM OIL AND SOYBEAN OIL WITH CITRIC ACID ADDED AS A PRESERVATIVE), SUGAR, SOYBEAN OIL. CONTAINS 2% OR LESS OF THE FOLLOWING: YEAST, CORN SYRUP SOLIDS, DEXTROSE, VITAL WHEAT GLUTEN, VEGETABLE SHORTENING (PALM OIL W/ LECITHIN), CALCIUM CARBONATE, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), DEFATTED SOY FLOUR, SWEET WHEY SOLIDS, MONO-DIGLYCERIDES, CALCIUM SULFATE, WHEAT STARCH, NATURAL & ARTIFICIAL FLAVOR, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, AMMONIUM SULFATE, GUAR GUM, XANTHAN GUM, CELLULOSE GUM, AGAR, LOCUST BEAN GUM, WHOLE EGG SOLIDS, SODIUM HEXAMETAPHOSPHATE.

CONTAINS: WHEAT. EGGS. MILK AND SOY

PRODUCT CONTRIBUTION

GRAIN CREDIT: 2oz grain equivalent

GRAMS OF FLOUR: 33.5g

GRAMS OF WHOLE GRAIN: 17.1g

GRAMS OF ENRICHED: 16.4g

PERCENT OF TOTAL GRAINS THAT ARE WHOLE GRAIN: 51%

DOES THIS PRODUCT QUALIFY AS WHOLE GRAIN RICH: Yes

PRODUCT HIGHLIGHTS

- 2oz Grain Equivalent
- Qualifies as Whole Grain Rich
- Menu or Ala Carte

SUGGESTED BID SPEC

Whole Grain GoodyMan Glazed Yeast Raised Ring code/18400

80 – 2.5oz Frozen, Thaw and Serve individually wrapped yeast-raised ring donuts. Must conform to USDA Child Nutrition Program specifications and meet 2oz grain equivalent. Must contain a minimum of 10% vitamin C, 10% calcium, & 8% iron. 2 grams of fiber & 5 grams of protein. Student-preferred brand Super Bakery's Goodyman product #18400. Made with Whole Grain Flour. Made in the USA, Peanut Free Product. Product analysis required. 🌱DAIRY

CASE SPECS

cs/ct	80
case dimensions	20.9" L x 16.3" W x 6.6" H
case cube	1.3
case weight	13.5 lbs
cases per pallet	60
TiHi	5 x 12
shelf life	frozen: 12 months / ambient: 5 days



www.superbakery.com

PRESIDENT, SUPER BAKERY, INC.

Updated: 7.1.18



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.

Product Name: WG GoodyRing Code No.: 18400

Manufacturer: Super Bakery Serving Size 2.5 oz / 71g
(raw dough weight may be used to calculate creditable grain amount)

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:** <2
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H 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, Group H or Group I. (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; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate to which Exhibit A Group (A-I) the Product Belongs: D

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain	17.1	16	1.07
Enriched Flour	16.4	16	1.03
Total Creditable Amount³			2.10

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.
² Standard grams of creditable grains from the corresponding Group in Exhibit A.
³Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 2.5 oz
Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 2.5 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains **are not** 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 non-creditable grains may not credit towards the grain requirements for school meals.

Erich M. Reschke
Signature

R&D, Technical Support Manager
Title

Erich M. Reschke
Printed Name

1/2/2019 814-684-3320
Date Phone Number

Printed Name Date Phone Number