

Krusteaz WG Mini Pancakes Bulk 24/45ct/0.317oz GTIN 006 86151 80480 5

Nutritional Information:

Per serving	9 pancakes (81g)
Calories	160
Total Fat, g	2g = 11% cal from Fat
Saturated Fat, g	0g = 0% cal from Sat Fat
Trans Fat, g	0
Cholesterol, mg	10
Sodium, mg	360
Carbohydrate, g	32
Dietary Fiber, g	4
Sugars, g	6g = 7% sugar by weight
Protein, g	4
	Percent Daily Value
Vitamin A	20
Vitamin C	0
Calcium	4
Iron	15

ALLERGENS	EGG, MILK, SOY, WHEAT		
Product Facts			
Frozen Shelf Life	360 Days		
Case Dimension (LxWxH)	20.625 x 15.75 x 10.65		
Case Cube (ft3)	2.002		
Pattern Tie x High = Total	6 x 8 = 48		
Gross Wt (lbs)	23.140		
Net Wt (lbs)	21.430		
Kosher	Kosher Kof K - Dairy		
Country of Origin Information	on		
Finished Product	USA		

CHILD NUTRITION IDENTIFICATION

This product is not CN Labeled, however, we certify the above is true and that one 2.86 oz serving contributes 2.00 OR 2.25 oz equivalent grains towards child nutrition meal pattern requirements depending upon your school district's method of acceptable calculation. This product has not been evaluated by the FNS, USDA.

WHOLE GRAIN CONTRIBUTION

The weight of all grain ingredients is at minimum 32g. There are 32g of whole grain in the product providing at least 100% whole grain per serving.

HEATING INSTRUCTIONS

CONVECTION OVEN 350°F

- SHEET PAN: PLACE DESIRED AMOUNT OF FROZEN MINI-PANCAKES, IN A SLIGHTLY OVERLAPPING SINGLE LAYER, ON SHEET PAN. COVER TIGHTLY WITH FOIL. HEAT 8 TO 10 MINUTES.
- OVENABLE OR FOIL TRAYS: PLACE DESIRED AMOUNT OF FROZEN MINI PANCAKES, IN A SLIGHTLY OVERLAPPING SINGLE LAYER, IN TRAYS. PLACE TRAYS ON SHEET PAN. COVER TIGHTLY WITH FOIL. HEAT 8 TO 10 MINUTES.
- STEAMTABLE HOLDING: MINI-PANCAKES CAN BE HELD COVERED ON A STEAM TABLE AT MEDIUM SETTING FOR 45 MINUTES.

CONVENTIONAL OVEN 350°F

- SHEET PAN: PLACE DESIRED AMOUNT OF FROZEN MINI-PANCAKES, IN A SLIGHTLY OVERLAPPING SINGLE LAYER, ON SHEET PAN. COVER TIGHTLY WITH FOIL. HEAT 13 TO 15 MINUTES.
- OVENABLE OR FOIL TRAYS: PLACE DESIRED AMOUNT OF FROZEN MINI PANCAKES, IN A SLIGHTLY OVERLAPPING SINGLE LAYER, IN TRAYS. PLACE TRAYS ON SHEET PAN. COVER TIGHTLY WITH FOIL. HEAT 15 TO 17 MINUTES.
- STEAMTABLE HOLDING: MINI-PANCAKES CAN BE HELD COVERED ON A STEAM TABLE AT MEDIUM SETTING FOR 45 MINUTES.

INGREDIENTS

WHOLE WHEAT FLOUR, WATER, WHEY, SUGAR, DEXTROSE, SOY FLOUR, EGGS, CONTAINS 2% OR LESS OF: SOYBEAN OIL AND/OR CANOLA OIL, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, NATURAL & ARTIFICIAL FLAVORS, PALMITATE (VITAMIN A), NIACIN, VITAMIN B12, PYRIDOXINE (VITAMIN B6), RIBOFLAVIN, THIAMINE HYDROCHLORIDE, REDUCED IRON, FOLATE, SOY LECITHIN (AN EMULSIFIER). CONTAINS: EGG, MILK, SOY, WHEAT

This specification was last updated on 10/2018

Page 1 of 1

Shawn Fear

Customer Facing Quality Manager, Food Service

Conagra Brands



Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2014-2015 (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 2014-1015. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name:	Crusteaz WG Mini Buttermilk Pancakes	Code No.:	8615180480	
Manufacturer:	ConAgra Foods, Inc.	Serving Size (raw dough v	9 Pancakes, 2.86 oz. (81g) weight may be used to calculate creditable grain amount)	
-	t the Whole Grain-Rich Criteria: uirements for the National School Lunch Proj		ogram.)	
	ntain non- creditable grains: Yes ∑ nz equivalent or 3.99 grams for Groups A-G on .)			credit towards the grain
Program: Exhibit A to o (RTE breakfast cereals)	ndum SP 30-2012 Grain Requirem letermine if the product fits into G L. (Different methodologies are applied to calc grain per oz eq; Group H uses the standard o	Groups A-G (baked goo culate servings of grain compoi	ds), Group H (cereal q nent based on creditable grai	grains) or Group I ins. Groups A-G use the
Indicate to which Exhib	it A Group (A-I) the Product Belo	ngs: C		
Description of Creditab Grain Ingredient*	le Grams of Creditable Grain Ingredient per Portions	Gram Standard o Creditable Grain per equivalent (16g or 28g)2	r oz Creditable	e Amount
Whole Wheat Flour	A 32.81	B 16	A -	
VVIIOle VVIIeat I loui	32.01	10	2.	
Total Creditable Amount	3		70	00
*Creditable grains are whole (Serving size) X (% of cred Standard grams of creditab Total Creditable Amount m	e-grain meal/flour and enriched meal/flour interest grain in formula). Please be aware the grains from the corresponding Group the grounded down to the nearest quarted of product as purchased 81g	e that serving sizes other the in Exhibit A.	•	ed to grams.
Total contribution of proc	· ·			oz equivalent
serving) provides 2.0 per portion. Products wit	h more than 0.24 oz equivalent or 3. not credit towards the grain requires	certify that non-creditab 99 grams for Groups A-G	G or 6.99 grams for Gro	et (ready for e 0.24 oz eq. oup H of
David Schuett	MS RD	Nι	ıtritionist	
Signature David Schuett MS RD		Ti	tle /10/16	
Printed Name		Da	nte	Phone Number



Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2014-1015 (Crediting Standards Based on Revised Exhibit A)-weights per oz equivalent

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 2014-1015. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name:	Krusteaz WG Mini Buttermilk Panc	akes Code No.: _8	8615180480	
Manufacturer:	ConAgra Foods, Inc.	Serving Size	Pancakes, 2.86 oz. (81g)	
	et the Whole Grain-Rich Criteria nuirements for the National School Lunch Pr		<i>ı</i> .)	
			editable grains may not credit towards the grain	_
Program: Exhibit A to (RTE breakfast cereals) A-G use the standard of 16 gran weight.)	determine if the product fits into 1. (Please be aware that different methodolo,	Groups A-G (baked goods), gies are applied to calculate servings the standard of 28 grams creditable g	ol Lunch Program and School Breakfas Group H (cereal grains) or Group I of grain component based on creditable grains. Gro grain per oz eq; and Group I is reported by volume of	นอร
Description of Product per Food Buying Guide		Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount	
	A	В	A ÷ B	
Pancakes	81g	34	2.38	
Total Creditable Amount	2			
	ust be rounded down to the nearest qua	erter (0.25) oz eg. Do nat round u	2,25	
Total Cicdiagole / Miloting III	ust be rounded about to the hearest qua	inter (0.23) 02 eq. Do noi found u	ър.	
Total weight (per portion)	of product as purchased 81g			
Total contribution of proc	luct (per portion) 2.25 oz. e	equivalent		
•		*		
serving) provides 2.2 per portion. Products wit	h more than 0.24 oz equivalent or 3 not credit towards the grain require	er certify that non-creditable gr 9.99 grams for Groups A-G or		
David Schuett i	MS RD	Nutritionist		
Signature		Title		
David Schuett MS RD		10/10/16		
Printed Name		Date	Phone Number	