

Conagra Foodservice 222 W. Merchandise Mart Plaza, Suite 1300 Chicago, IL 60654 *TEL: 402-240-4000*

Krusteaz WG Pancakes 4" 12-12ct-1.4oz GTIN 106 86151 80349 2

Nutrition Fa	cts
48 Servings Per Container	
Serving Size 3 Pancake	s (120g)
Amount Per Serving	
	40
Calories Z	τv
% [aily Value*
Total Fat 3g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 610mg	27%
Total Carbohydrate 46g	17%
Dietary Fiber 6g	21%
Total Sugars 8g	
Includes 6g Added Sugars	12%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 2mg	10%
Potassium 230mg	4%
*The % Daily Value tells you how much a nutrie serving of food contributes to a daily diet. 2,000 day is used for general nutrition advice.	nt in a) calories a

Egg, Milk, Soy, Wheat
360 Days
19.375 x 14.375 x 6.875
1.108
6 x 12 = 72
13.720
12.699
Kof -K Dairy
USA

This specification was last updated on 4/25/2018

11% calories from fat, 2% calories from Sat Fat, 7% sugar by weight

CHILD NUTRITION IDENTIFICATION

This product is not CN Labeled, however, we certify the above is true and that one 120g serving contributes 3.00 OR 3.50 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 33g. There are 28g of whole grain in the product providing at least 51% whole grain per serving.

HEATING INSTRUCTIONS

Microwave Oven: Remove frozen pancakes from wrapping. Place pancakes in stacks of two on a microwave-safe dish. Heat on full power(High) according to the number of slices being heated.

Heating times based on portion size and power of microwave.

Microwave Power	1 Pancake	2 Pancakes	3 Pancakes	6 Pancakes
650 Watt	45 – 55 sec	1:10 – 1:20 min	1:45 – 1:55 min	3:20 – 3:45 min
1000 Watt	25 – 35 sec	40 – 50 sec	55 sec – 1:05 min	1:50 – 2:00 min

Important: Microwave heating times may vary, so adjust accordingly. It is not recommended to heat more than 6 pancakes at a time. Overcooking may toughen pancakes.

Conventional Oven: Preheat oven to 375°F. Remove frozen pancakes from wrapping. Arrange in a single layer, with edges touching, on anungreased baking sheet. Cover tightly with foil. Bake at 375°F for 14 to 16 minutes.

Convection Oven: Thaw pancakes overnight under refrigeration. To heat thawed pancakes, place sealed pans in a 350°F oven on low fan speed for 8-10 minutes.

INGREDIENTS

Whole Wheat Flour, Water, Whey, Buttermilk, Enriched Wheat Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Less Than 2% Of: Eggs, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Dextrose, Soybean And/Or Canola Oil, Salt, Soy Lecithin. CONTAINS: EGG, MILK, SOY, WHEAT.

Shawn Fear

Shawn Fear Director of Quality, Conagra Brands Specsand.Inquiries@conagra.com



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: No.:	Krusteaz WG Pancakes	Code	8615180349	
Manufacturer:	ConAgra Foods, Inc.	Serving Size	3 Pancakes (120g)	

I. Does the product meet the Whole Grain-Rich Criteria: Yes \boxtimes No \square

(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 \Box No \boxtimes How many grams:

(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 (baked goods), Group H (cereal grains) or Group I

С

(RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams 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:

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion1	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)2	Creditable Amount
	A	В	A ÷ B
Whole Wheat Flour	43.04	16	2.69
Enriched Wheat Flour	7.83	16	.48
			3.17
Total Creditable Amount ³			3.00

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.

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 Total contribution of product (per portion) 3.00

d		120g
	-	

oz equivalent

I certify that the above information is true and correct. This estimate of equivalents has not been evaluated by the FNS or USDA

David	Schuett	MS	RD

Signature

Printed Name

David Schuett MS RD

i (da filomist	
Title	
8/14/17	
Date	Phone Number

Nutritionist

(raw dough weight may be used to calculate creditable grain amount)



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: Code _	Krusteaz WG Pancakes	No.:	8615180349
Manufacturer:	ConAgra Foods, Inc.	Serving Size	3 Pancakes (120g)

I. Does the product meet the Whole Grain-Rich Criteria: Yes \boxtimes No \square

(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 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 (baked goods), Group H (cereal grains) or Group I

(RTE breakfast cereals). (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
	Α	В	A ÷ B
Pancakes	120g	34	3.52
Total Creditable Amount ²			3.50

¹Total 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 <u>120g</u>

Total contribution of product (per portion) 3.50 oz. equivalent

I certify that the above information is true and correct. This estimate of equivalents has not been evaluated by the FNS or USDA

David Schuett MS RD

Signature David Schuett MS RD Printed Name

Title 8/14/17 Date

Nutritionist

Phone Number