

Whole Grain Simply Blueberry Mini Muffin Code Number: WMBLU196

MEAL PATTERN CONTRIBUTION				
PACK SIZE: 96 ct. Individually Wrapped				
PORTION SIZE:	1.6 oz. / 45 g.			
10.6 g of Whole Grains and 5.45 g of Enriched Grains Per 1.6 oz Serving.				
Ingredient Type Serving				
Whole Wheat Flour	Bread / Muffin	1.6 oz.		

I certify that this information is true and correct according to USDA "Nutrition Standards in the National School Lunch Program (NSLP) and the School Breakfast Program (SBP)" This product contains ONE (1) OZ EQ (OUNCE EQUIVALENCY) GRAIN requirement for the "Nutrition Standards in the National School Lunch and School Breakfast Programs".

SY 2018-2019 7/30/2018 Updated

Ali Sameen - Quality Assurance Manager

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CASE SPECIFICATIONS				
CS/CT	96 CT			
Case Dimensions	19.5"x 15.5"x 5.625"			
Case Cube	1.09			
Gross Case Weight	11.19 lbs			
Net Case Weight	9.6 lbs			
Cases Per Pallet	84			
TiHi	6 Tie x 14 Hi			
Shelf Life	12 Months at 10º F or lower (frozen); 3 days at room temperature			
Master Case UPC	8 56756 00338 9			



Nutrition Facts				
Serving Size 1.6 oz (45 g)				
Servings Per Container 1				
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Amount Per Serving				
Calories 140		Calories from Fat 35		
		% Daily Value*		
Total Fat 4g		6%		
Saturated Fat 0.5g		3%		
Trans Fat 0g				
Cholesterol 20mg		7%		
Sodium 140mg		6%		
Total Carbohydrates 23g		8%		
Dietary Fiber 1g		4%		
Sugars 11g				
Protein 3g				
Vitamin A 0%	Vitamin C 0%			
Calcium 0%	Iron 4%			

*Percent Daily Values are based on a 2,000 calorie diet

INGREDIENTS: WHOLE WHEAT FLOUR, WATER, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERRIOUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BLUEBERRIES, EGGS, SOYBEAN OIL, NONFAT DRY MILK, WHEY SOLIDS, SALT, SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, WHEAT FIBER, BAKING SODA, MONO- AND DIGLYCERIDES, CORN STARCH, CITRIC ACID, NATURAL FLAVOR, MONOCALCIUM PHOSPHATE, GLYCERINE, XANTHAN GUM.

<u>ALLERGY INFORMATION:</u> CONTAINS WHEAT, EGGS, SOY, MILK. PRODUCED IN A PEANUT FREE FACILITY

HEATING INSTRUCTIONS:

(Always heat from a thawed state) Any one of the following can be used: * 200 ° F oven 4-5 min. from thawed state * Bread Warmer for 8-10 minutes * Food warmer at 130 °F for up to 1 hour





Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 (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:	Whole Grain Simply Blueberry Mini Muffin		Code No.:	WMBLU196
Manufacturer:	SKY BLUE FOODS	Serving Size:	1.6 oz	
		(raw dough weight may be used to calculate creditable grain amount)		

I. Does the product meet the Whole Grain-Rich Critera: Yes х 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: No How many grams: Yes х 0.45 grams (Products with more than 0.24 oz 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 standards 16 grams creditable grains per oz eg; 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: _____D

Description of Creditable Grains Ingredient*	Grams of Creditable Grain Ingredient Per Portion A ¹	Gram Standard of Creditable Grain per oz. equivalent <i>(16g or 28g)</i> ²	Creditable Amount A ÷ B
Whole Wheat Flour	10.6	16	0.66
Enriched Flour	5.45	16	0.34
			1.00
Total Creditable Amount ³			1.00

*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.

³ Total 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>1.6</u>

Total contribution of product (per portion) <u>1</u> oz equivalent

I certify that the above information is true and correct and that a <u>1.6</u> ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per potion. Products with more than 0.24 oz equivalent or 3.99 grams for Group A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Date

EVP Title

Jason Macari

Signature

Printed Name

1/1/2018 860.741.3781

Phone Number



120 Bowles Road • Agawam, MA 01001 • BRC Certified Facility

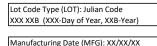


Tel. 818.713.1946 • Fax 818.713.1947 • skybluebakery.com

Master Case Label



Date Code Descriptions:



(Month/Day/Year)

Use By/Expiration Date (EXP): XX/XX/XX (Month/Day/Year)