

Bread Sticks, WG, RS, Pan Baked, 5" (#5011)

I, Michael Byrd, President, certify that the following nutritional is true and correct.



Date: December 13, 2018



General Specifications

Pack: 240/1 oz
 Kosher: No
 Shelf Life: 2 days at ambient. 365 days frozen.
 Status: Available



SCHOOL SPECIFICATIONS

USDA Smart Snack: Yes
 Nutritional Ratio: 17-0-3

OZ Grain Equivalents: 1.0
 Whole Grain: 9.96g, 51%
 Enriched Flour: 9.41g
 Combined Flour 19.37g

INGREDIENTS

Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Malted Barley Flour), Water, Soybean Oil, Sugar, Contains Less Than 1%: Salt, Potassium Chloride, Yeast, Vegetable Protein, Ascorbic Acid, Enzymes.

ALLERGENS

Contains wheat ingredients. This product is processed on a line that produces products with milk and soy. This product is processed in a facility that produces products with eggs. This product is produced in a nut-free facility.

Instructions

PREPARATION

Thaw product in original bakery bag at room temperature for 2 - 3 hours or under refrigeration overnight.
 Make sure to close bag on any unused product, as not to dry it out.
 Bake product for 4 minutes. The bread stick will have a slightly "golden brown" appearance (this will determine your specific oven

Nutrition Facts

Serving size 1 oz (28g)

Amount per serving
Calories 80

	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 65mg	4%
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Sugars <1g	
Includes 1g Added Sugars	
Protein 2g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 1mg	6%
Potassium 130mg	2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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temperature).

Brush with oil, garlic butter, and sprinkle with garlic salt, parmesan cheese, or your preference.

If you are using a warming tray, check the temperature with a thermometer. Warming tray should be set approximately @ 95 degrees or somewhat higher if the product will be used quickly.

Case Specifications

GTIN: 00737410501109

Dimensions: 24" x 13.3" x 7.65"

Cube: 1.41

Gross Weight: 16.58 lb

Per Pallet: 66

Tier x Height: 6 x 11

Inside Pack: 240 pieces per case

Bid Specification

Bake Crafters Bread Sticks, WG, RS, Pan Baked, 5"; must be whole grain rich and provide 1.0 ounce grain equivalent. Portion to provide at least 55.0 calories, with no more than 2.5 grams of fat. Must contain less than 115.0 milligrams of sodium. Acceptable brand: Bake Crafters 5011.





**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: _____ **Code:** _____

Manufacturer: Bake Crafters Food Company **Serving Size:** _____
(raw dough weight may be used to calculate creditable grain amount)

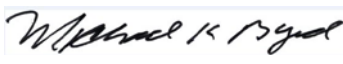
- I. **Does the product meet the Whole Grain-Rich Criteria:** Yes ___ No ___
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. **Does the product contain non-creditable grains:** Yes ___ No ___ If yes: The product contains: _____
(Products 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). (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 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 Portion ¹ A	Gram Standard of Creditable Grain per oz. equivalent ² (16g or 28g) - B	Creditable Amount A ÷ B
Total Creditable Amount³			

*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.
²Standard 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) _____ oz. equivalent

I certify that the above information is true and correct and that a _____ ounce portion of this product (ready for serving) provides _____ 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.

Signature:  **Michael Byrd**
Date: _____ **President**