Part   Control		Perkins Item ID :											
PRINCE   19													
The		GFS MPC :											
### Add color Tours Demonst Avec Play    Product Solition   Product So	Publication Hazmat Audit Flag:												
Depart States:  Depart States:	true	Packaging Level :	_										
Description	FSE AM ID :	Case											
Respect Name .  Gordon Food Structor  Gordon F		TP Brand Name :											
Pacific Name   Cortion Food Service	Last Baseline Update :												
Contact Name   Contact State		Publication Hazmat Dema	nd Audit Flag :										
Contact Name   Contact State													
Foreigner Name:													
Part of Indian		Gordon Food Service											
Activate	Core			B 1 1011									
Potentiary   Immunory   Immunor	Functional Name :												
Manufacture:   GUN:   GUN:   FARTINA					_								
A Zeroga's Som, Inc.	Info Provider :		GIN:	Preliminary Item Status Co	ode:								
Manufacturer   GIN   GO707530000   Safe former   GIN   GO707530000   Safe former   GIN   GO707530000   Safe former   GIN   GO707530000   Product Profile   GO707530000   GO707530000   Product Profile   GO707530000   GO7075300000   GO707530000   GO70753				Daniel Name :									
A Zerega's Sons, Inc.    Brand Owner:   GUN:   Product Profile:   FOOD													
Bare Conter: GLH. A Zeropis Sons, Inc. GOTO755000 Padau Roodies Not Ready to Eat (Shelf Stable) Senticol MACCP Regulatory Act : FOOD Flood Fl													
A Zengalis Soma, Inc.  GPC Description:  Proced Froid Force  Seefboot HACCP Regulatory Act :  Seefboot HACCP Permit Start Date :  USA  Sourage and Handling Information  Speed Date on Packaging:  Force Date on Packaging:  Sourage and Handling Information  Speed Date on Packaging:  Force Market:  USA  Sourage and Handling Information  Speed Date on Packaging:  Force Market:  USA  Sourage and Handling Information  Speed Date on Packaging:  Force Information  Oversible Information  Oversibl				Sub Brand .									
GPC Description: Patal Nationales - Not Ready to Eat (Shelf Stable) Seafood HACCP Regulatory Act :  Seafood HACCP Regulatory Act :  Seafood HACCP Regulatory Act :  Food Seafood HACCP Regulatory Permit Identification:  Target Market :  USA Seafood HACCP Remit End Date :  Shelf Life : UCM :  006 Days  Shelf Life from UCM :  Target Rature at storage or handling  Order Information  Order Information  Order Information  Order Sizing Factor : UCM :  Trade Rem Cortact Information  Contact Type   Additional Party ID Type   Additional Party ID Value   Available Time   Contact Address   Contact Description   Contact Name   GLN   Communication Channel				Product Profile :									
GPC Case: GPC Code: GPC Code: GPC Code: GPC Code: GPC Code: GPC Type: Food Seafood HACCP Regulatory Permit Identification: Target Market : USA Seafood HACCP Regulatory Permit Identification: Target Market : USA Seafood HACCP Regulatory Permit Identification: Target Market : USA Seafood HACCP Regulatory Permit Identification: Target Market : USA Seafood HACCP Regulatory Permit Identification: Target Market : USA Seafood HACCP Regulatory Permit Identification: Target Market : USA Seafood HACCP Regulatory Permit Identification: Target Market : USA Seafood HACCP Regulatory Permit Identification: Seafood HACCP Regulatory Permit Identification: Target Market : USA Seafood HACCP Regulatory Permit Identification: Seafood HACCP Regulatory Permit Ide			00707330000										
GPC Code: 10000242 Seafood HACCP Regulatory Agency: GPC Type: Food Seafood HACCP Regulatory Permit Identification: Integret Market: USA Seafood HACCP Permit End Date: USA Seafood HACCP Remit End Date:  Storage and Handling Information Type of Date on Packaging: Ty		at (Shalf Stable)	1		orv Act :								
Seafood HACCP Regulatory Agency:  Food  Seafood HACCP Regulatory Permit Identification:  Target Market:  USA  Country Origin of Product:  USA  Startoge and Handling Information  Type of Date on Packaging:  Temperature at storage or handling  Temperature at storage or handling  Order Information  O		.at (Sileli Stable)			,								
Seafood HACCP Regulatory Permit Identification : Target Market : USA  Seafood HACCP Permit End Date : USA  Seafood HACCP Remit End Date :  Storage and Handling Information  Type of Date on Packaging :  Temperature s: Qualifier  Temperature at storage or handling  Temperature at storage or handling  Trade Hen Contact Information  Order Sizing Factor :  UOM :  Available Time Contact Address   Contact Name   GLN   Communication Channel			1	Seafood HACCP Regulato	orv Agency :								
Seafood HACCP Regulatory Permit Identification:  Target Market:  USA  Seafood HACCP Permit Istant Date:  Storage and Handling Information  Temperatures:  Qualifier  Value  Work  Walue  Work  Temperature at storage or handling  Temperature at storage or handling  Toder Information  Order Information  Order Sizing Factor:  UGM:  Trade Item Contact Information  Order Sizing Factor:  UGM:  Additional Party ID Type  Additional Party ID Value  Lavallable Time  Contact Type  Additional Party ID Type  Additional Party ID Value  Contact Type  Additional Party ID Type  Additional Party ID Value  Contact Type  Additional Party ID Type  Additional Party ID Value  Contact Type  Additional Party ID Value  Contact Name  C					<i></i>								
Target Market: USA  Seafood HACCP Permit Start Date:  Country Origin of Product: USA  Seafood HACCP Remit End Date:  Storage and Handling Information  Shelf Life: UOM: Shelf Li				Seafood HACCP Regulato	ory Permit Identification :								
Storage and Handling Information  Type of Date on Packaging:  Tomperatures:  Qualifier  Temperature at storage or handling  Order Information  Order Sizing Factor:  UOM:  Trade Item Contact Information  Order Sizing Factor:  UOM:  Seafood HACCP Remit End Date:  Shelf Life:  UOM:  365 Days  Shelf Life:  4 Waximum  Variual:  UOM  Value:  UOM  Variual:  Variable Unti:  No  Marked with Batch Number:  Trade Item Contact Information  Order Sizing Factor:  UOM:  Trade Item Contact Information  Contact Type:  Additional Party ID Type:  Additional Party ID Type:  Additional Party ID Value:  Available Time:  Contact Address:  Contact Type:  Contact Type:  Additional Party ID Type:  Communication Channel													
Storage and Handling Information  Sheff Life: UOM:  Type of Date on Packaging:  Temperatures:  Qualifier  Value  UOM  Variebe Unit:  Temperature at storage or handling  Order Information  Order Informati				Seafood HACCP Permit St	tart Date :								
Storage and Handling Information  Type of Date on Packaging:  Shelf Life: UOM:  365 Days  Shelf Life: UOM:  365 Days  Shelf Life: UOM:  365 Days  Shelf Life: UOM:  Arrival:  Temperatures:  Qualifier  Value UOM Value UOM  Temperature at storage or handling  55 FAH 75 FAH  Order Information  Order Sizing Factor: UOM:  Trade Item Contact Information  Order Information  Order Information  Order Sizing Factor: UOM:  Trade Item Contact Information  Order Sizing Factor: UOM:  Trade Item Contact Information  Contacts:  Contact Type   Additional Party ID Type   Additional Party ID Type   Additional Party ID Type   Additional Channel													
Storage and Handling Information  Type of Date on Packaging:  Temperatures:  Cualiffer  Temperature at storage or handling  Order Information  Order Sizing Factor:  UOM:  Tade Item Contact Information  Contact Type  Additional Party ID Type  Additional Channel				Seafood HACCP Rermit E	nd Date :								
Type of Date on Packaging :  Temperatures :  Qualifier    Minimum   Maximum   Maximum													
Type of Date on Packaging:  Temperatures:    Minimum   Maximum   M	Storage and Handling Informat	ion ————									Shelf Life :	UOM:	
Trade Item Contact Information  Order Sizing Factor:  UOM:  Trade Item Contact Information  Contact Type   Additional Party ID Type   Additional Party ID Value   Available Time   Contact Address   Contact Description   Contact Name   GLN   Communication Channel    Sheft Life From LOM: Arrival:  Jays  Jays	Time of Date Desired												
Temperatures:    Minimum   Maximum	Type of Date on Packaging :										Shelf Life From	_	
Qualifier    Minimum   Maximum     Value   UOM   Value   UOM     Temperature at storage or handling   55   FAH   75   FAH     Order Information     Order Sizing Factor:   UOM:     Trade Item Contact Information     Contact Steel   Contact Steel     Contact Type   Additional Party ID Type   Additional Party ID Value   Available Time   Contact Address   Contact Description   Contact Name   GLN   Communication Channel     Order Information     Contact Name   GLN   Communication Channel     Communication Channel     Communication Channel     Contact Type   Additional Party ID Type   Additional Party ID Value   Available Time   Contact Address   Contact Description   Contact Name   GLN   Communication Channel     Communication Channel     Communication Channel     Contact Steep   Contact Name   Contact Name   Communication Channel     Contact Steep   Contact Name   Contact Name   Contact Name   Contact Name   Contact Name     Contact Steep   Contact Name											Arrival :		
Qualifier  Value  Value  Volue  No  Marked with Batch Number:  Variable Unit:  No  Marked with Batch Number:  Variable Unit:  No  Marked with Batch Number:  Voder Sizing Factor:  UOM:  Contact Sizing Factor:  Value  Volue  Volue  No  Marked with Batch Number:  Contact Sizing Factor:  Contact Sizing Factor:  Contact Information  Contact Information  Contact Name  GLN  Communication Channel	lemperatures :					Mir	imum		Maximum		335	Days	
Temperature at storage or handling 55 FAH 75 FAH  Order Information Order Sizing Factor: UOM:  Trade Item Contact Information Contacts: Contacts: Contact Type Additional Party ID Type Additional Party ID Value Available Time Contact Address Contact Description Contact Name GLN Communication Channel	Qualifier							Value	· · · · · · · · · · · · · · · · · · ·		Variable Unit :		
Order Information Order Sizing Factor:  UOM:  Trade Item Contact Information  Contacts:  Contacts:  Contact Type   Additional Party ID Type   Additional Party ID Value   Available Time   Contact Address   Contact Description   Contact Name   GLN   Communication Channel	Temperature at storage or ha	ndlina				•	*	_			No		
Order Sizing Factor : UOM :  Trade Item Contact Information  Contacts :  Contact Type   Additional Party ID Type   Additional Party ID Value   Available Time   Contact Address   Contact Description   Contact Name   GLN   Communication Channel		. 3									Marked with Batch	Number :	
Order Sizing Factor : UOM :  Trade Item Contact Information  Contacts :  Contact Type   Additional Party ID Type   Additional Party ID Value   Available Time   Contact Address   Contact Description   Contact Name   GLN   Communication Channel													
Order Sizing Factor : UOM :  Trade Item Contact Information  Contacts :  Contact Type   Additional Party ID Type   Additional Party ID Value   Available Time   Contact Address   Contact Description   Contact Name   GLN   Communication Channel	Order Information												
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Contact Type Additional Party ID Type Additional Party ID Value Available Time Contact Address Contact Description Contact Name GLN Communication Channel	Trade Item Contact Information	1											
													_
No items to show.	Contact Type Addi	tional Party ID Type	Additiona	al Party ID Value	Available Time	Contact Address	Contact Descripti	ion	Contact Name	GLN	Communicat	ion Channel	_
					No items to show.								

Packaging

 12/24/2018

 GTIN:
 Barcode Type:

 10070753081271
 GTIN\_14

 Quantity:
 Barcode:

 1
 10070753081271

 Product Code Type:
 Pack Size Description:

Long Name:

WHOLE GRAIN ROTINI PATRIA

Case Description:

Net Content: UOM:
20.0000 Pounds

Product Type:

Case

# Unique Next Lower Level GTIN:

Packaging Information -

Supplier Assigned
Recipient Item ID:

Product Code:
8127-000
Short Name:
WG Rotini Patria

Packaging Recycling Weight Width Depth Platform Deposit Level Packaging Type Feature Function Sustainability Feature Value UOM Value UOM Value UOM Shape Asset **Material Code** Process Type Scheme Code Type Terms And Conditions Code No items to show.

Quantity of Inner Pack :

2

Quantity Within Inner Pack :

Individual Unit Minimum :

UOM :

Individual Unit Maximum :

10.0000

Pound

Contrate Dellet				
Contents - Pallet				
Pallet TI:				
8	Qty Per Layer (TI):			
Pallet HI:				
6				
0	Qty Of Layers (HI):			
Total Pallet Quantity :				
48				
Measures —				
		Double :	UOM:	
		Depth :		
Gross Weight:	UOM:	17.875	Inches	
21	Pounds	Width :	UOM:	
		12.375	Inches	
Net Weight :	UOM:	12.070	mones	
20	Pounds	Height:	UOM:	
Front Face Type Code		9.125	Inches	
Front Face Type Code				
		Volume :	UOM:	
		1.1681	Cubic Feet	
Commercial Distributio	n Dates			
Start Availability Date				
			01/01/2014	
Production Variant De	scription :			
Production Variant Eff	ective Date :			
Concumor Product Va	riant End Effective Date	Timo :	Disco	ntinue Date :
Consumer Froduct va	iant End Enective Date	Time .	Disco	initide Date .
Consumer Product Va	riant Identification :			
Consumer Product Va	riant Daggan :			
Consumer Product va	Idiil Reason .			
Effective Date :				
			06/23/2017	
Marketing General Information—				
Benefits :				
Rotini are a trinle h	liv/corkecrew shaned	nasta approximately 1.5" long and	3/8" in diameter Potini	originated from Northern Italy and the tight twists help them retain a wide variety of sauces better. They are often used in pasta salads with pesto, Carbonara or
Trouis are a aspic is	and correctioness on apea	pasta approximately 1.0 long and	o/o iii didirictor. i totiiii	originated from Northern feely and the light through their retain a whee valuely of dedece better. They are often dede in pada delade with peole, earbonized or
Brand Marketing Desc	rintian :			
tomato-based sauc				
tomato-based sade				
General Description :				
Whole grain rotini,	or spirals			
Droduct A -45: :55				
Product Activities :				
				De sin Description
Product Activity Typ	e			Region Description
		No items to show.		

12/24/2018 Print Preview

Packaging & Storage	
Consumer Storage Information :	
EE to 7E doggood folyophoit	
55 to 75 degrees fahrenheit	
Consumer Usage Information :	
Consumer osage information .	
Preparation & Cooking	
Preparation Type :	
BOIL	
Prep & Cook Suggestions :	
Frep & Cook Suggestions .	
-6 qts of water per 1 lb. pasta. Bring to rolling boil and a	add pasta. Sitr vigorously 15 seconds. Cook to recommended cook time. Drain pasta into prepared ice bath. Rinse with cold water and shake dry. Add vegetable oil to coat. Pasta can be stored up to 24
Comition Commention :	
Serving Suggestion : hours under refrigerated conditions.	
hot or cold side dish or main entree	
Growing Method	
Organic :	
- Signature - Sign	
Marketing Claims	
Is Marked Recyclable ? :	
Genetically Modified Declaration Code :	
Genetically Modified Becliardion Code .	
Packaging Accreditations and Certifications	
Agency Bio :	Agriculture Bioligique :
Aquaculture Council Certification Certified :	Austria Bio Garantie :
Aquaculture Council Certification Certified .	Austra bio Garantie .
Best Aquaculture Practices Certified :	Best Aquaculture Practices 2 Stars :
Best Aquaculture Practices 3 Stars :	Best Aquaculture Practices 4 Stars :
Bio Austria Label :	Bio Czech Label:
Bio Fish :	Bio Label German:
Bio Ring Allgäu:	Bio Swiss Bud Seal :
Bio King Aligau .	DIC CWISS DUG GERT :
Biodegradable Logo :	Bioland:
Bioland Ennstal :	BIOS Kontrolle :
Certified Angus Beef (CAB) :	CosmeBIO:
Organic Certifying Body Debio :	Dolphin Safe Certified :

UL Eco-Logo Certified :	Fair Trade Certified :
Food Alliance Certified :	Forest Stewardship Council FSC Certified :
Gluten Free Certified :	GMO Marked :
Is Packaging marked with Green Dot :	Green Restaurant Association Endorsed :
Green Seal Certified :	Label Rouge product :
Marine Stewardship Council Certified :	Fair Trade MAX_HAVELAAR :
Non-GMO Certified :	Biodegradable Ingredients :
Program for the Endorsement of Forest Certification PEFC :	Protected designation of origin :
Protected geographical indication :	Protected Harvest Certified :
Rainforest Alliance Certified :	Real California Milk :
SIk BIO :	Sustainable Forestry Initiative SFI Certified
Traditional specialty guaranteed :	USDA Grade :

Nutrition

Number of Servings per package :

Nutrient Relevant Data Provided :

Child Nutrition Flag:

Serving Size Information

Serving Sizes:

Serving Size		Sandan Sina Baradatian	Basis Quantity		Dania Oversite	T 0 1		Duran metical Otata	Daile Value Intales	Coming Des Books on Description			
Value	иом	Serving Size Description	Value	UOM	Basis Quantity	Type Code		Preparation State	Daily Value Intake	Servings Per Package Description			
100	Gram	2 OZ	100	Gram	By Serving			Unprepared					
Nutrition	Time					Quantity Contained			Measurement Precision		Daily Value Intake Percent		
Nutrition	туре					Value	UOM		measurement Frecision		Daily Value intake Percent		
Calories f	rom Fat (ENE	RPF)				18	Kilocalorie		Approximate				
Calcium (	CA)					29	Milligram		Approximate		0		
Carbohyd	rates (CHO-)					72.7	Gram		Approximate		13		
Cholester	ol; method of	determination unknown or variable (CHOL-)				0	Milligram		Approximate		0		
Iron, total	(FE)					3.54	3.54 Milligram		Approximate		0		
Protein, to	otal; method o	f determination unknown or variable (PRO-)				13.7	Gram		Approximate				
Fatty acid	s, total satura	ted (FASAT)				0.3	Gram		Approximate		0		
Sodium (N	NA)					7.6	Milligram		Approximate		0		
Total Diet	Fiber (FIBTS)	N)				6	Gram		Approximate		13		
Fat, total	(FAT)					2	Gram		Approximate		2		
Sugars, to	otal, expressio	n unknown (SUGAR-)				3.3	Gram		Approximate		0		
Fatty acid	s, total trans (	FATRN)				0	Gram		Approximate				
Vitamin A; method of determination unknown (VITA-)						0	Number of International Units		Approximate		0		
Vitamin C; method unknown or variable (VITC-)					0	Milligram		Approximate		0			
Calories 1	otal (ENER-)					364	Kilocalorie		Approximate				
Carbohyd	rate, available	e (CHOAVL)					Gram						

	Potassium (K)		Milligram			
	Salt Equivalent (SALTEQ)		Gram			
	Vitamin D; method of determination unknown or variable (VITD-)		Microgram			
	Added Sugars (SUGAD)		Gram			
L						
	Diet Type Information					
	Diet Types : Diet Type Code Diet Type Sub Code			Certification		7
	KOSHER			Edit		=
						<u> </u>
Ingr	redients					
۳	ngredients					
	Ingredients:					
	Whole durum wheat flour, enriched durum flour, niacin, iron, thiamin mononitrate, rib	ooflavin, folic acid				
	Allergen Information					
	Allergen Relevant Data Provided :					
	Allergen Nelevant Bata Frovided .					
	Allergens:					
	Y	_	_			コ
	Allergen	Level Of Containment	Agency Name		Regulation Name	_
	NM Corn and Its Derivatives	FREE_FROM	FDA		Food Allergen Labelling and Consumer Protection Act of 2004	
	BM Mustard and its Derivatives	FREE_FROM	FDA		Food Allergen Labelling and Consumer Protection Act of 2004	
	AX Other gluten Containing Grain and Gluten Containing Grain Products	MAY_CONTAIN	FDA		Food Allergen Labelling and Consumer Protection Act of 2004	
	AS Sesame Seeds and Their Derivatives	FREE_FROM	FDA		Food Allergen Labelling and Consumer Protection Act of 2004	
	UN Shellfish	FREE_FROM	FDA		Food Allergen Labelling and Consumer Protection Act of 2004	
	AU Sulfur Dioxide and Sulfits	FREE_FROM	FDA		Food Allergen Labelling and Consumer Protection Act of 2004	
	AE Eggs and Their Derivatives	FREE_FROM	FDA		Food Allergen Labelling and Consumer Protection Act of 2004	
	AF Fish and Their Derivatives	FREE_FROM	FDA		Food Allergen Labelling and Consumer Protection Act of 2004	
	AM Milk and its Derivatives	FREE_FROM	FDA		Food Allergen Labelling and Consumer Protection Act of 2004	
	AP Peanuts and Their Derivatives	FREE_FROM	FDA		Food Allergen Labelling and Consumer Protection Act of 2004	
	UW Wheat and Their Derivatives	CONTAINS	FDA		Food Allergen Labelling and Consumer Protection Act of 2004	
	AN Tree Nuts and Their Derivatives	FREE_FROM		ing and Consumer Protection Act of 2004	Food Allergen Labelling and Consumer Protection Act of 2004	
1 1	AY Soybean and its Derivatives	FREE_FROM	FDA		Food Allergen Labelling and Consumer Protection Act of 2004	
	AC Crustaceans and Their Derivatives	FREE_FROM	FDA		Food Allergen Labelling and Consumer Protection Act of 2004	
_						
	zmat Hazmat : Hazmat MS	DC No.				
15	Hazmat : Hazmat MS	DS NO.				
На	azmat UN Number :					
На	azmat Package Group :					
На	azmat Manifest Code :					
Ha	azmat Emergency Phone :					

 $\verb|https://fsenet.biz/?locale=en\#PRODUCT\_CATALOG\_RECIPIENT\_SUPPLY|\\$ 

Hazmat Chemical:

Hazmat Class (Sub-Risk) :

12/24/2018 Print Preview

Attachments														
View Image Type of Info	rmation File Camera	Perspective Create	d Date Ir	nage Notes	Attachment	Type File I	Format Name	Content Description French	File Effective Start Date	Time File Effect	tive End Date Time	Can File Be Edited Is F	ile Background Transparent	Uniform Reso
PRODUCT_IMAGE	·	03/1	7/2017	P	Marketing Im High Res	nage WG F	Rotini		04/01	/2016	04/01/2016		_	
PRODUCT_IMAGE		03/2	3/2017	P	Marketing Im High Res	age JPG			03/23	/2017				
PRODUCT_IMAGE		10/2	3/2018	P	Marketing Im High Res	age JPG			10/23	/2018				
PRODUCT_IMAGE		10/2	3/2018	P	Marketing Im High Res	age JPG			10/23	/2018				
PRODUCT_IMAGE		10/2	3/2018	P	Marketing Im High Res	iage JPG			10/23	/2018				
Publications				_										
View Recipient Item ID	Recipient Name Reci	ipient GLN Publicat	ion Statu	s Command	Status St	tatus Date			Action Det	ails			Last Published Date Core	Mktg Nutr
	Gordon Food Service 0093	3901000002 Audit Fai	led		REVIEW	10/24/2018 09:49		4433.1009390100000200707 10070753081271: Errors: Core		g is mandatory for			г 10/24/2018	

## 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	Rotini, Elbows, Penne	e, Spaghetti Cod	e No.: 8127, 907	0, 8155, 8023						
Manufacturer: A. Zerega's S	Sons, Inc.		<b>6g (2oz)</b> y be used to calculate c	reditable grain amount)						
I. Does the product meet the (Refer to SP 30-2012 Grain Re	e Whole Grain-Rich C equirements for the Nat	Criteria: Yes_X No_ ional School Lunch Pr	ogram and School	Breakfast Program.)						
II. Does the product contain (Products with more than 0.24 creditable grains may not crea	oz equivalent or 3.99 g	grams for Groups A-G	or 6.99 grams for G	Group H of non-						
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 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: H										
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount							
Whole Durum Wheat Flour	29.12g	28g	A ÷ B 1.04	-						
Enriched Durum Flour	28.88g	28g	0.96	-						
				-						
2. 克莱克·克尔·克尔·莱尔·克尔·克				-						
Total Creditable Amount	3	在2000年1月1日,在1900年1月1日日本日本日本日本日本日本日本日本日本日本日本日本日本日本日本日本日本日本	2.00							
Creditable grains are whole-grain meal/flour and enriched meal/flour.  (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.  Standard grams of creditable grains from the corresponding Group in Exhibit A.  Total Creditable Amount must be rounded <i>down</i> to the nearest quarter (0.25) oz eq. Do <i>not</i> round up.										
Total weight (per portion) of product as purchased 56g (2.00oz)  Total contribution of product (per portion) 2.00 oz equivalent										
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 <b>are not</b> 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.										
Jan Amer		Technical S	ervices Director							
Signature		Title								
Gary Rivers		7/20/18	201-79	7-1400						

Date

Phone Number

Printed Name