

# Hoagie Rolls, WG, Split Top, Hinge Sliced, 5" (#1401)

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

*Michael K Byrd*

Date: December 13, 2018



## General Specifications

Pack: 120/2 oz

Kosher: No

Shelf Life: 5 days at ambient. 365 days frozen.

Status: Available

## SCHOOL SPECIFICATIONS

Nutritional Ratio: 7-0-4

OZ Grain Equivalents: 2.0

Whole Grain: 18.34g, 51%

Enriched Flour: 17.62g

Combined Flour 35.96g



## Nutrition Facts

Serving size 2 oz (57g)

Amount per serving  
**Calories 130**

	% Daily Value*
<b>Total Fat</b> 1g	<b>2%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 230mg	<b>10%</b>
<b>Total Carbohydrate</b> 26g	<b>9%</b>
Dietary Fiber 3g	<b>12%</b>
Sugars 2g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 5g	
<b>Vitamin D</b> 0mcg	<b>0%</b>
<b>Calcium</b> 40mg	<b>4%</b>
<b>Iron</b> 1.5mg	<b>8%</b>
<b>Potassium</b> 70mg	<b>2%</b>

\* 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.

## INGREDIENTS

Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Ascorbic Acid, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Yeast, Contains 2% or less of the Following Ingredients; Salt, Sugar, Sodium Stearoyl Lactylate, Datem, Calcium Sulfate, Wheat Gluten, Soybean Oil, Enzymes, Calcium Peroxide, Potassium Iodate, Corn Meal, Calcium Propionate.

## ALLERGENS

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



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Date: December 13, 2018

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## Case Specifications

GTIN: 00737410140100

Dimensions: 23" x 20" x 9"

Cube: 2.4

Gross Weight: 16.25 lb

Per Pallet: 32

Tier x Height: 4 x 8

Inside Pack: 12 per bag, 10 bags per case

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## Bid Specification

Bake Crafters Hoagie Rolls, WG, Split Top, Hinge Sliced, 5"; must be whole grain rich and provide 2.0 ounce grain equivalents. Portion to provide at least 105.0 calories, with no more than 2 grams of fat. Must contain less than 280.0 milligrams of sodium. Acceptable brand: Bake Crafters 1401.





**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.)

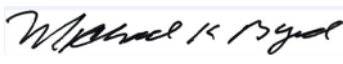
III. **Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to 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 <sup>1</sup> A	Gram Standard of Creditable Grain per oz. equivalent <sup>2</sup> (16g or 28g) - B	Creditable Amount A ÷ B
<b>Total Creditable Amount<sup>3</sup></b>			

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.  
<sup>1</sup>(Serving size) x (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.  
<sup>2</sup>Standard grams of creditable grains from the corresponding Group in Exhibit A.  
<sup>3</sup>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 \_\_\_\_\_  
 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**