

Fun Filled™ Cool Cupcake®

100% Whole Grain - Smart Snack

UPC # (10) 7 51595 25001 1

Chocolate Cake - White Icing Filling



A PRODUCT OF DESSERT INNOVATIONS

INGREDIENTS:

Water, Whole Wheat Flour, Sugar, Whole Eggs, Brown Sugar, Sweet Potato Puree, Cocoa (processed with Alkali), Soybean Oil, Palm Oil, Emulsifiers (Propylene Glycol Mono- and Diesters of Fats and Fatty Acids, Mono-Diglycerides, Soy Lecithin, Sodium Stearoyl Lactylate with BHT and Citric Acid), Modified food starch, Contains less than 2% of the following: Invert Sugar, Non Fat Dry Milk, Sodium Aluminum Phosphate, sodium bicarbonate, Xanthan Gum, DATEM, Natural flavor, and Color, Guar Gum, Enzymes, Potassium Sorbate (to retard spoilage).

Contains: Wheat, Soy, Milk and Eggs.



Nutrition Facts

Serving Size: 1 cupcake (59g)

Servings: 1

Amount Per Serving

Calories 160 **Calories from Fat** 50

%Daily Value*

Total Fat 6g 9%

Saturated Fat 1.5g 8%

Cholesterol 25mg 8%

Trans Fat 0g

Sodium 160mg 7%

Total Carbohydrate 25g 8%

Dietary Fiber 2g 8%

Sugars 16g

Protein 3g

Vitamin A 8% **Vitamin C** 0%

Calcium 2% **Iron** 6%

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

Shipping Facts

- Unit weight 59g
- Case Weight 14 lbs. (Net wt.12.49 lbs.)
- Case Quantity 96 - Servings 96
- Case Cube 1.75
- Shelf Life 12 mo. @ 0 degrees
- Pallet 5 ti x 8 hi
- Pallet Cube 70
- Cases/Pallet 40

We Support



Dessert Innovations

25-B Enterprise Blvd
Atlanta, GA 30336

Phone 404-691-5000 Email: sales@dessertinnovations.com
www.dessertinnovations.com



I certify this information as accurate July 1, 2016

rev. July 1, 2016

Formulation Statement for Documenting Grains in School Meals

Required Beginning School Year (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: FUN FILLED COOL CUPCAKE Code No.: 25001
 Manufacturer: DESSERT INNOVATIONS Serving Size: 2.08 OZ BAKED / 2.28 OZ RAW DOUGH WEIGHT
 (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 noncreditable grains:** Yes No **How many grams:** _____
 (Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable 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 (ready-to-eat breakfast cereals).** (Different methodologies are applied to calculate servings of the 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 Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ² B	Creditable Amount A ÷ B
WHOLE WHEAT	9.34	16	.584
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.


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 2.08 OZ

Total contribution of product (per portion) .5 oz equivalent

I certify that the above information is true and correct and that a 2.08 ounce portion of this product (ready for serving) provides .5 oz equivalent Grains. I further certify that noncreditable 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 noncreditable grains may not credit towards the grain requirements for school meals.

Signature  Title President
 Printed Name AJ Ereddia Date Jan 30, 2018 Phone Number 404-691-5000



Formulation Statement for Documenting Grains in School Meals

Required Beginning School Year (SY) 2013-2014

Crediting Standards Based on Revised Exhibit A weights per ounce equivalent (oz eq)

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton 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 No.: _____

Manufacturer: Dessert Innovations Serving Size: _____

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 noncreditable grains: Yes No **How many grams:** _____

(Products with more than 0.24 oz eq or 3.99 grams for Groups A-G and 6.99 grams for Group H of noncreditable 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 (ready-to-eat 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.)*

Indicate to which Exhibit A Group (A-I) the product belongs: _____

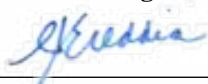
Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of 1.0 ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
Total Creditable Amount¹			

¹ 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 further 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 noncreditable 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 noncreditable grains may not credit towards the grain requirements for school meals.

Signature  Title President

Printed Name A J Ereddia Date Jan 30, 2018 Phone Number 404-691-5000

