

# Muffins, WG, Apple Cinnamon, RF, IW (#1203)



## General Specifications

**Pack:** 96/2 oz  
**Kosher:** KVH-D  
**Shelf Life:** 5 days at ambient. 365 days frozen.  
**Status:** Available



## SCHOOL SPECIFICATIONS

**USDA Smart Snack:** Yes  
**Nutritional Ratio:** 28-3-23  
**OZ Grain Equivalents:** 1.0  
**Whole Grain:** 8.8g, 53%  
**Enriched Flour:** 7.8g  
**Combined Flour** 16.6g

## INGREDIENTS

Flour Blend (Whole Grain Wheat Flour, Enriched Bleached Wheat Flour[Wheat Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid]), Sugar, Water, Filling (Apples, Sugar, Water, Modified Corn Starch, Cinnamon, Salt, Potassium Sorbate, Nutmeg), Egg, Soybean/Canola Oil, Invert Sugar, Egg Extender (Wheat Flour, Egg Yolk, Egg Solids, Soybean Oil, Guar Gum, Soy Lecithin, Salt, Sodium Bicarbonate, Annatto & Turmeric Oleoresin, Enzymes) Modified Food Starch, Leavening (Baking Soda, Sodium Aluminum Phosphate, Monocalcium Phosphate), Natural & Artificial Flavor, Milk Whey, Wheat Gluten, Soy Flour, Salt, Emulsifiers (Sodium Stearoyl Lactylate, Propylene Glycol Monoesters, Monoglycerides), Soy Lecithin, Softener (Powder Fruit Juice, Grain Dextrin, Vegetable Fiber)

## ALLERGENS

Contains egg, milk, soy, and wheat ingredients. This product is produced in a nut-free facility.

## Instructions

### PREPARATION

Thaw desired amount from freezer for approximately two hours, or place in microwave for approximately 30 seconds on high power. Remove all packaging from product before placing in any heating device.

Nutrition Facts	
Serving size	2 oz (57g)
Amount per serving	
<b>Calories</b>	<b>160</b>
% Daily Value*	
<b>Total Fat</b> 5g	<b>6%</b>
Saturated Fat 0.5g	<b>3%</b>
Trans Fat 0g	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 100mg	<b>4%</b>
<b>Total Carbohydrate</b> 27g	<b>10%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 13g	
Includes 12g Added Sugars	<b>24%</b>
<b>Protein</b> 3g	
Vitamin D 0mcg	0%
Calcium 14mg	2%
Iron 1mg	6%
Potassium 55mg	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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## Case Specifications

**GTIN:** 00737410120300

**Dimensions:** 19.688" x 13.313" x 7.125"

**Cube:** 1.08

**Gross Weight:** 13.36 lb

**Per Pallet:** 70

**Tier x Height:** 7 x 10

**Inside Pack:** 96 pieces per case

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## Bid Specification

Bake Crafters Muffins, WG, Apple Cinnamon, RF, IW; must be whole grain rich and provide 1.0 ounce grain equivalent. Portion to provide at least 135.0 calories, with no more than 6 grams of fat. Must contain less than 150.0 milligrams of sodium. Acceptable brand: Bake Crafters 1203.





**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)

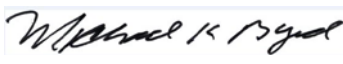
- I. **Does the product meet the Whole Grain-Rich Criteria:** Yes \_\_\_ No \_\_\_  
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. **Does the product contain non-creditable grains:** Yes \_\_\_ No \_\_\_ If yes: The product contains: \_\_\_\_\_  
(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**