



MADE IN THE USA

Bridgford® White Whole Wheat Cheesy Garlic Breadstick Dough, Layer Pack 6787



Product #	6787
GTIN	10047500015155
Case Pack	320/1.125 oz
Serving Size	1 Breadstick
Storage Temperature	0°F
Shelf Life	120 days
Kosher	No

Nutrition Facts			
Serving Size 1 Breadstick (32g)			
Servings Per Case 320			
Amount Per Serving			
Calories	100	Calories From Fat	25
% of Daily Value*			
Total Fat	3g		5%
Saturated Fat	0.5g		3%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	140mg		11%
Carbohydrate	13g		9%
Dietary Fiber	1g		4%
Sugars	2g		
Protein	3g		
Vitamin A	0%	Vitamin C	0%
Calcium	1%	Iron	4%
Folate	6%		
*Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			

Child Nutrition 1 Breadstick = 1 oz equivalent grain servings.

Product Description Bridgford Breadsticks are perfectly formed, pre-cut dough sticks. Ready for slicing, proofing, and baking soft or crispy breadsticks.

Benefit of Using this Product 0 grams Trans Fat. Made with White Whole Wheat Flour. White Whole Wheat Flour is more than 51% of ingredients. Whole Grain. Fits into California SB12.

Serving Suggestion Serve warm. Great as an appetizer to serve with dipping sauce.

Preparation and Cooking Instructions Break apart sticks. Place on greased sheet pan 1/2 inch apart. Let sticks rise until double to triple in size. Bake in a preheated 325 degree (convection) oven for 7-10 minutes or until light golden brown. Remove from oven, remove sticks from pan to cool on wire rack.

Ingredients WHITE WHEAT 100% WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MARGARINE (LIQUID AND HYDROGENATED SOYBEAN OIL, WATER, SALT, VEGETABLE MONO & DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [A PRESERVATIVE], CITRIC ACID, NATURAL & ARTIFICIAL FLAVOR, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE ADDED), PARMESAN CHEESE (PASTEURIZED MILK, SALT, CHEESE CULTURE, ENZYMES, CELLULOSE TO PREVENT CAKING, POTASSIUM SORBATE TO PROTECT FLAVOR), CANE SUGAR, YEAST, CONTAINS 2% OR LESS OF WHEAT GLUTEN, SOYBEAN OIL, MAYONNAISE (SOYBEAN OIL, WATER, SUGAR, VINEGAR, EGG YOLKS), MILK POWDER (NON FAT DRY MILK, WHEY, CALCIUM SULFATE), MONOCALCIUM PHOSPHATE, SOY FLOUR, ENZYME, POTASSIUM IODATE, SPICE, GARLIC, SHORTENING (INTERESTERIFIED SOYBEAN, WITH DISTILLED MONO GLYCERIDES ADDED), WHEAT FIBER, ASCORBIC ACID (VITAMIN C).

Contains Eggs, Wheat, Soybean, Milk

Shipping Facts	Case Weight	Case Pack	Case Dimensions	Case Cube	Tie/High
	24.5 lbs	320/1.125 oz	17.9x12.9x5.0	0.6681	7/12

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Jean Moore, Nutrition Specialist
January 1, 2019

Bridgford Foods Corporation

714/ 526-5533
714/ 526-4360 (FAX)

1308 NORTH PATT STREET
P.O. BOX 3773
ANAHEIM, CA 92803

866/273-2351

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 White Wheat Cheesy Garlic Bread Stick Code No. 6787

Manufacturer: Bridgford Foods Serving Size 1 Bread Stick (32 grams) 1.125 oz
(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 **How many grams:** < 3.99 grams
(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 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: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole White Wheat	8.1	16	.51
Enriched Flour	7.9	16	.49
			1.00
Total Creditable Amount³			1.00

*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.

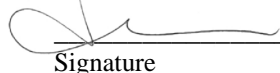
³Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 32 grams (1.125 oz)

Total contribution of product (per portion) 1.00 oz equivalent

I certify that the above information is true and correct and that a 1.125 ounce portion of this product (ready for serving) provides 1.00 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

Nutrition Specialist
Title

Jean Moore
Printed Name

January 1, 2019
Date

866-273-2351x5519
Phone Number