

Perkins Item ID :

GFS MPC :

Publication Hazmat Audit Flag :

true

FSE AM ID :

Last Baseline Update :

Packaging Level :

Case

TP Brand Name :

Publication Hazmat Demand Audit Flag :

true

Recipient Name :

Gordon Food Service

Core

Functional Name :

Dinner Rolls

Info Provider :

Bake Crafters Food Company

Manufacturer :

Bake Crafters Food Company

Brand Owner :

Bake Crafters Associated Bakeries

GPC Description :

Bread (Frozen)

GPC Code :

10000163

GPC Type :

Food

Target Market :

USA

Country Origin of Product :

USA

Product Status :

Active

Preliminary Item Status Code :

Brand Name :

Bake Crafters

Product Profile :

Seafood HACCP Regulatory Act :

Seafood HACCP Regulatory Agency :

Seafood HACCP Regulatory Permit Identification :

Seafood HACCP Permit Start Date :

Seafood HACCP Permit End Date :

Storage and Handling Information

Type of Date on Packaging :

PRODUCTION_DATE

Temperatures :

Qualifier	Minimum		Maximum	
	Value	UOM	Value	UOM
Temperature during delivery to distribution center	0	FAH	15	FAH
Temperature at storage or handling	0	FAH	15	FAH

Shelf Life :

365

UOM :

Days

Shelf Life From Arrival :

182

UOM :

Days

Variable Unit :

No

Marked with Batch Number :

No

Order Information

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
CYC			8:30 - 5:00pm Eastern, Monday-Friday	10673 S Lee Hwy, McDonald TN 37353		Bake Crafters Food Company	073741000015	<input type="text"/>

Packaging

GTIN :

00737410164502

Quantity :

1

Product Code Type :

SUPPLIER ASSIGNED

Recipient Item ID :

806721

Product Code :

1645

Short Name :

Din RI WG RS Pan Bkd Smth Top 2.5"

Long Name :

Dinner Rolls, Whole Grain, Reduced Sodium, Pan ...

Net Content :

10.125

UOM :

Pounds

Product Type :

Case

Unique Next Lower Level GTIN :

Barcode Type :

GTIN_14

Barcode :

00737410164502

Pack Size Description :

Packaging Information

Packaging :

Level	Packaging Type	Feature	Function	Owner	Recycling		Sustainability Feature	Weight		Width		Height		Depth		Shape	Platform Type	Deposit	Asset	Material Code
					Process Type	Scheme Code		Value	UOM	Value	UOM	Value	UOM	Value	UOM					
CS																				

Product Level Properties

Is Base Unit ? :

Yes

Is Consumer Unit ? :

Yes

Dispatchable Unit ? :

Yes

Is Packaging Returnable? :

No

Are Non-Sold Items Returnable? :

Invoice Unit ? :

Yes

is Orderable unit ? :

Yes

Contents of Unmarked Children

Quantity of Inner Pack :

162

Quantity Within Inner Pack :

Individual Unit

Minimum :

1

UOM :

Ounce

Individual Unit

Maximum :

1

UOM :

Ounce

Contents - Pallet

Pallet TI :

6

Qty Per Layer (TI) :

Pallet HI :

11

Qty Of Layers (HI) :

Total Pallet Quantity :

66

Measures

Depth :

24

UOM :

Inches

Gross Weight :

11.7

UOM :

Pounds

Width :

13.3

UOM :

Inches

Net Weight :

10.125

UOM :

Pounds

Height :

7.65

UOM :

Inches

Volume :

1.413

UOM :

Cubic Feet

Commercial Distribution Dates

Start Availability Date :

02/18/2016

Discontinue Date :

Effective Date :

02/18/2016

Marketing

General Information

Benefits :

General Description :

Product Activities :

Product Activity Type	Region Description
No items to show.	

Packaging & Storage

Consumer Storage Information :

Consumer Usage Information :

Preparation & Cooking

Preparation Type :

READY_TO_EAT

Prep & Cook Suggestions :

Keep Frozen Until Ready To Use.
Preheat oven to 350 degrees. Remove desired amount of rolls from bag.
Optional: Brush tops of rolls with butter. Place rolls on baking sheet on

Serving Suggestion :

middle rack of oven. Bake 4-8 minutes or until desired browning has occurred and rolls are heated through. *For a softer crust, brush melted butter over tops and wrap in foil.

Marketing Claims

Organic :

Is Marked Recyclable ? :

No

Nutrition

Number of Servings per package :

Nutrient Relevant Data Provided :

162

Yes

Child Nutrition Flag :

No

Serving Size Information

Serving Sizes :

Serving Size		Serving Size Description	Basis Quantity		Basis Quantity Type Code	Preparation State	Daily Value Intake
Value	UOM		Value	UOM			
1	Ounce	1 oz (28g), 1 Roll			By Serving	Unprepared	
Nutrition Type			Quantity Contained		Measurement Precision	Daily Value Intake Percent	
			Value	UOM			
Calcium (CA)						0	
Carbohydrates (CHO-)			16	Gram	Approximate	5	
Cholesterol; method of determination unknown or variable (CHOL-)			0	Milligram	Approximate	0	
Calories Total (ENER-)			80	Kilocalorie	Approximate		
Calories from Fat (ENERPF)			10	Kilocalorie	Approximate		
Fatty acids, total saturated (FASAT)			0	Gram	Approximate	0	
Total fat by NLEA definition (triglyceride equivalents) (FATNLEA)			1	Gram	Approximate	2	
Fatty acids, total trans (FATRNL)			0	Gram	Approximate		
Iron, total (FE)						4	
Total Diet Fiber (FIBTSW)			1	Gram	Approximate	4	
Potassium (K)			50	Milligram	Approximate	2	
Sodium (NA)			110	Milligram	Approximate	4	
Protein, total; method of determination unknown or variable (PRO-)			3	Gram	Approximate	6	
Sugars, total, expression unknown (SUGAR-)			3	Gram	Approximate		
Vitamin A; method of determination unknown (VITA-)						0	
Vitamin C; method unknown or variable (VITC-)						0	
Carbohydrate, available (CHOAVL)				Gram			
Fat, total (FAT)				Gram			
Salt Equivalent (SALTEQ)				Gram			

Diet Type Information

Diet Types :

Diet Type Code	Diet Type Sub Code	Certification
No items to show.		

Ingredients

Ingredients

Ingredients :

Whole Wheat Flour, Enriched Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Malted Barley Flour), Water, Sugar, Contains Less Than 2%:

Allergen Information

View Allergen Data Sub-View: Wheat Gluten, Enzymes, Ascorbic Acid.

Allergens:

Allergen	Level Of Containment	Agency Name	Regulation Name
AE Eggs and egg products	May Contain	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AF Fish and fish products	Undeclared	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AM Milk and milk products	May Contain	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AP Peanuts and peanut products	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
UW Wheat and wheat products	Contains	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AN Tree nuts and tree nut products. Can include almonds, hazelnuts, walnuts, cashews etc.	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AY Soybeans and soybean products	May Contain	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AC Crustaceans and crustacean products	Undeclared	FDA	Food Allergen Labeling and Consumer Protection Act of 2004

Hazmat

Is Hazmat :

Hazmat UN Number :

Hazmat Package Group :

Hazmat Manifest Code :

Hazmat MSDS No :

Hazmat Emergency Phone :

Hazmat Chemical :

Hazmat Class (Sub-Risk) :

Attachments

View	Image	Type of Information	File Camera Perspective	Created Date	Image	Notes	Attachment Type	File Format Name	Content Description	File Effective Start Date Time	File Effective End Date Time	Can
		Product Image	Front - Centre	01/21/2018			Marketing Image High Res	JPG		03/24/2017		
		Product Image	Front - Centre	01/21/2018			Raw/Uncooked Image	JPG		03/24/2017		

Publications

View	Recipient Item ID	Recipient Name	Recipient GLN	Publication Status	Command	Status	Status Date	Action Details	Last Publ
	806721	Gordon Food Service	0093901000002	Product Published		SYNC-CORE	01/21/2018 47327350.100939010000020737410000015US00737410164502	DOC-11:29 Item failed minimum audit requirement 00737410164502: Errors: Marketing: Benefits is required, Serving Suggestion is required when GPC Type equals Food;	



**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)

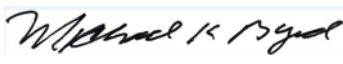
- I. **Does the product meet the Whole Grain-Rich Criteria:** Yes ___ No ___
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. **Does the product contain non-creditable grains:** Yes ___ No ___ If yes: The product contains: _____
(Products 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 ¹ A	Gram Standard of Creditable Grain per oz. equivalent ² (16g or 28g) - B	Creditable Amount A ÷ B
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.
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 _____
 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**