

## Pillsbury(R) Panini Bread



Pillsbury Panini Bread

Product Last Saved Date:11 May 2018

## **Nutrition Facts**

88 Servings per container

Serving Size

2 Pieces (51g)

Amount Per Serving  Calories	180
	% Daily Value*
Total Fat 3.5 g	5%
Saturated Fat 0.5 g	3%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 180 mg	8%
Total Carbohydrate 30 g	11%
Dietary Fiber 3 g	10%
Total Sugars 2 g	
Includes 1.0000 Added Sug	gars %
Protein 6 g	
Vitamin D 0.5000 mg	2%
Calcium 30 mg	2%
Iron 1.8 mg	10%
	2%

Product Specifications:
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Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
94562-37737	831161	10094562377370	192 X .82 ONZ	

Brand	Brand Owner	GPC Description
Pillsbury(R)	General Mills Inc.	Bread (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13.5 LBR	9.84 LBR	USA	Undeclared	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
19.62 INH	11.75 INH	8.12 INH	1.0833 FTQ	8x 9	310	-10 FAH / 0 FAH

#### Ingredients:

Water, Whole Wheat Flour, Enriched Flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), Soybean Oil, Nonfa Milk. Contains less than 2% of: Sugar, Dry Yeast, Salt, Potassium Chloride, Wheat Flour, Sodium Gluconate, Natural Flavor, Yeast Extract, Molasses, Enzymes, Ascorbic Acid. CONTAINS WHEAT AND MILK; MAY CONTAIN SOY INGREDIENTS.

# Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - NI	Milk - C	Peanuts - NI			
Soy - MC	Wheat - C	TreeNuts - NI			
Fish - NI	Crustacean - NI				

## **Handling Suggestions:**

nutrition advice.

192 ? 1 OEG servings (96- 2 OEG servings) Keep frozen. Store at or below 0F. Thawed bread may be held at ambient temperature up to 72hours (3 days). To prevent drying cover with plastic when stored in freezer or at room temperature. For Food Safety Purposes: Once product is held at room temperature (72F) for any length of time it CANNOT be placed back in frozen (0F) temperatures and must be discarded after 72 hours.

#### Benefits:

2 OZ EQ GRAIN. Meets USDA Whole Grain-Rich Criteria. Whole Wheat - First Ingredient. Make a delicious panini sandwich? without the panini press! Pillsbury Panini Bread comes pre-grilled, and is easy to thaw, heat, and serve. Each serving of two pieces of whole grain bread is a 2 oz. eq grain, making it easy to menu hot sandwiches for lunch. No artificial flavors or colors from artificial sources. Frozen and bulk packed.

#### **Serving Suggestions:**

Serve a panini sandwich without a panini press!Assemble bread and fillings, and heat to create a delicious hot sandwich that meets a 2-ounce equivalent grain requirement

#### **Prep & Cooking Suggestions:**

Tips and Handling: For best results thaw bread at ambient temperature (72F). Thawing under refrigeration is not recommended. To thaw a partial case, remove desired amount of product and lay out on a sheet pan and cover with plastic. Product will thaw at room temperature (72F) in approximately 1-2 hours. To thaw an entire case, remove from the freezer and leave in original packaging with inner bags sealed. Product will thaw at room temperature in approximately 9-12 hours.

#### More Information:



### GENERAL MILLS

## 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:	Pillsbury <sup>™</sup> Press- Panini Bread	<u>(</u>	Code No.:	94562-37737	
Manufacturer: _	General Mills, Inc.	Serving Size		-	
		(raw dough weight m	ay be used to	calculate creditable g	rain amount)
I. Does the pro	duct meet the Whole Grain-Rich C	Criteria: Yes X No	_		
(Refer to SP 30-	2012 Grain Requirements for the Na	itional Schoo <mark>l Lunc</mark> h Progra	am and Sch	ool Breakfast Pro	ogram.)
II. Does the pro	oduct contain non- creditable grair	ns: Yes X No How	many gran	ns:_<3.99g	
	nore than 0.24 oz equivalent or 3.99 credit towards the grain requirement		5.99 grams	for Group H of no	on-creditable

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, Group H or Group I.** (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 <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B
Whole Wheat Flour, Enriched Flour	19g	16g	$19g \div 16g = 1.18$
Total Creditable Amount <sup>3</sup>			1.0

<sup>\*</sup>Creditable grains are whole-grain meal/flour and enriched meal/flour.

Total weight (per portion) of product as purchased <u>0.82 OZ (23g)</u> Total contribution of product (per portion) 1.0 oz equivalent

I certify that the above information is true and correct and that a <u>23g/0.82</u> ounce portion of this product (ready for serving) provides <u>1.0</u> 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.

anh-ham Pham

Anh-Tram Pham, MPH, RD Labeling and Regulatory Compliance Specialist, K12 Education February 26, 2018

<sup>&</sup>lt;sup>1</sup>(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

<sup>&</sup>lt;sup>2</sup>Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>&</sup>lt;sup>3</sup>Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.