



Pillsbury(R) Ciabatta Bread



Pillsbury Ciabatta Bread

Product Last Saved Date:11 May 2018

Nutrition Facts

96 Servings per container

Serving Size 1 Piece (51g)

Amount Per Serving

Calories 170

% Daily Value*

Total Fat 3 g 4%

Saturated Fat 0.5 g 3%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 150 mg 7%

Total Carbohydrate 29 g 11%

Dietary Fiber 3 g 9%

Total Sugars 2 g

Includes 1.0000 Added Sugars %

Protein 6 g

Vitamin D 0.5000 mg 2%

Calcium 0 mg 0%

Iron 1.8 mg 8%

Potassium 120 mg 2%

*The % Daily Values (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.

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
94562-37738	831221	10094562377387	96 X 1.8 ONZ	

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

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
14 LBR	10.8 LBR	USA	Undeclared	

Shipping Information

Length	Width	Height	Volume	TlxHI	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, Nonfat 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 :

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. Pre-sliced whole grain ciabatta rolls make it easy to elevate your typical sandwich. Each serving is a 2 oz. eq grain. Serve with hot or cold sandwich fillings to add variety to your lunch menu. No artificial flavors or colors from artificial sources. Frozen and bulk.

Serving Suggestions :

Easily prepare a delicious ciabatta sandwich to meet a 2-ounce equivalent grain requirement. Can be served with hot or cold sandwich fillings. Thaw and serve

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 :



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™ Pre-sliced Ciabatta Bread Code No.: 94562-37738

Manufacturer: General Mills, Inc. Serving Size 1.80 OZ (51g)
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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 X No How many grams: <3.99g
(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, Group H or Group I.
Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Table with 4 columns: Description of Creditable Grain Ingredient*, Grams of Creditable Grain Ingredient per Portion A, Gram Standard of Creditable Grain per oz equivalent (16g or 28g) B, Creditable Amount A ÷ B. Row 1: Whole Wheat Flour, Enriched Flour, 38g, 16g, 38g ÷ 16g = 2.37. Row 2: Total Creditable Amount 3, 2.25.

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
1(Serving size) X (% of creditable grain in formula). Please be aware serving size 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 1.80 OZ (51g)
Total contribution of product (per portion) 2.25 oz equivalent

I certify that the above information is true and correct and that a 51g/1.80 ounce portion of this product (ready for serving) provides 2.25 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.

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