



Effective Date: 10/06/2016
Supersedes: 09/09/2016

Code: 62200

Product Name: Whole Grain Garlic Knot

Serving Size: 2.00 oz.

Pack: 144/2.00 oz

Statement of child nutrition food based meal pattern equivalency: Each 2.00 oz Whole Grain Garlic Knot provides 2.0 oz-eq grains.

Product Info



PREPARATION – for best results

Keep frozen until ready to prepare

1. Preheat convection oven to 350°F (conventional oven to 375°F).
2. Place frozen Garlic Knots on a parchment lined sheet pan.
3. Bake Garlic Knots 7-9 minutes. **Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.**
4. Remove from oven. Serve.
5. Holding: Hold for up to 2 hours in a warmer at 145°F.

Shelf life: 12 months frozen (0° - 15°F)

Dim: 22.6" X 15.6" X 8.5"

Ti-Hi: 5 X 10

Cases/pallet: 50

Gross case wt: 19.00 lbs; Net wt: 18.00 lbs

UPC: 10852777004944

ALLERGENS: Contains Wheat, Milk & Soy

GRAINS: At least 51% of the grains used in this product are whole grains.

Ingredients: White Whole Wheat Flour, Water, Enriched Flour (Unbleached Unbromated Wheat Flour, Malted Barley Flour, Niacin, Iron (Reduced Iron), Thiamine Mononitrate, Riboflavin, Folic Acid), Soybean Oil, Dextrose, Degerminated Yellow Cornmeal, Garlic Powder, Salt, Yeast, Milk Powder, Palm Oil, Dried Parsley, Grated Parmesan Cheese (Pasteurized Part-Skim Milk, Cheese Culture, Salt, Enzymes, Cellulose Powder, Potassium Sorbate), Beta Carotene, Citric Acid, Natural & Artificial Flavor, Vegetable Mono & Diglycerides, Whey, Ascorbic Acid, Enzymes, Inactive Dry Yeast.

Nutrition Facts

Serving Size 1 Knot (56g)

Amount Per Serving

Calories 170 **Calories from Fat** 60

% Daily Value*

Total Fat 7g **11%**

Saturated Fat 1.5g **8%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 270mg **11%**

Total Carbohydrate 23g **8%**

Dietary Fiber 2g **8%**

Sugars 2g

Protein 4g

Vitamin A 4% • Vitamin C 10%

Calcium 2% • Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Robin Canterella
Director R&D
Tasty Brands

CONTAINS: 144 – 2.00 OZ SERVINGS PER CASE
(1 WG GARLIC KNOT PER SERVING)

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Formulation Statement for Documenting Grains in School Meals

Product Name: Whole Grain Galic Knot **Code No:** 62200
Case/Pack/Count/Portion/Size: 144 / 2.00oz servings per case

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 _____ No x How many grams: _____
(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights, only by calculating total creditable grains.)

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 16 grams creditable grain per oz eq; Group H, 28 grams per oz eq; Group I, volume or weight).

Indicate which Exhibit A Group (A-I) the product belongs: B

Description of Product per Food Buying Guide	Portion Size (oz) of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount ¹
A. Total Creditable Amount²			

¹(Portion size) ÷ (Exhibit A weight for one oz eq)

²Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Description of Creditable Grain Ingredient*	Portion Size (g)**	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)	Creditable Amount ²
Whole wheat flour		19.47	16.00	1.217
Enriched flour		14.89	16.00	0.931
A. Total Creditable Amount³				2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

**If known, use the raw dough weight for a more accurate creditable amount.


¹(Portion size) x (% of creditable grains in formula).

²(Grams of creditable grains) ÷ (standard grams of creditable grains from corresponding Group of 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: 2.00 oz
 Total contribution of product (per portion): 2.00 oz-eq

I certify that the above information is true and correct and that a 2.00 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.25oz per portion.


Andrew P. Signorelli
 Printed Name

VP of Operations
 Title
09/06/18 516-938-4588
 Date Phone Number