

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: White Wheat Steak Bun 12/6ct (HINGED) Code No.: 31683

Manufacturer: Alpha Baking Company Serving Size: 1 Bun / 56.7gm
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (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:** N/A
 (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.
 (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 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 Grain:	20.1		1.25
Enriched Flour:	13.4		0.84
Total:	33.4	16	2.09
Total Creditable Amounts			2.00

*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.

² Standard 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: 2.00 oz

Total contribution of product (per portion): 2.00 oz equivalent.

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 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.



Brian Carson
 Brian J Carson
 R&D Manager

Phone Number: **773-797-3372**
 Date: **7/11/2022**



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

July 11, 2022

Dear School District Customer

Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998 requires schools and institutions participating in the NSLP and SBP in the contiguous United States to purchase to maximum extent practicable, domestic commodities or products for use in meals served under the program.

The legislation defines “domestic commodity or product” as one that is produced in the United States and is processed in the United States, substantially using agricultural commodities that are produced in the United States.

It is the intent of Alpha Baking Company that products we make for the School Districts which we service, strictly adhere to this policy.

Alpha Baking Company certifies that the products we bake for schools are produced in the United States and processed in the United States, using at least 50% US agricultural commodities.

Sincerely,

Rosario Caprio
Corporate Director of Food Safety

31683 White Wheat Steak Bun 12/6ct
(HINGED)

Report Issued: 7/11/22

Nutrition Facts

6 servings per container

Serving Size 1 Bun (57 gm)

Amount Per Serving

Calories 150

% Daily Value *

Total Fat 2g		3%
Saturated Fat 0g		0%
Trans Fat 0g		
Polyunsaturated Fat 1g		
Monounsaturated Fat 0g		
Cholesterol 0mg		0%
Sodium 250mg		11%
Total Carbohydrates 27g		10%
Dietary Fiber 3g		11%
Total Sugars 3g		
Includes 3g Added Sugar		6%
Protein 6g		
Vitamin D 0 mcg		0%
Calcium 50 mg		4%
Iron 1.6 mg		8%
Potassium 120 mg		2%
Thiamin 0.2 mg		15%
Riboflavin 0.1 mg		8%
Niacin 1.2 mg		8%
Folate 35 mcg DFE		8%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



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Allergens: Contains Wheat. Produced in a plant that also handles Sesame.

(Not Made with BE Ingredients)

INGREDIENTS: Whole White Wheat Flour, Water, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Wheat Gluten, Yeast, Soybean Oil, Contains 2% or less of the following: Salt, Calcium Propionate (Preservative), Potassium Sorbate (Preservative), Wheat Starch, Enzymes, Ascorbic Acid.

Brian J Carson
R&D Manager

31683 White Wheat Steak Bun 12/6ct (HINGED)

Analysis Date: 2/15/22

	100 gm	One Serving	uom
Sample Size	100	56.7 g	
Calories (kcal)	270.09	153.14 kcal	
Protein (g)	11.06	6.27 g	
Carbohydrates (g)	48.34	27.41 g	
Dietary Fiber (g)	4.78	2.71 g	
Total Sugars (g)	5.93	3.36 g	
Including Added Sugar (g)	5.64	3.2 g	
Fat (g)	3.33	1.89 g	
Saturated Fat (g)	0.51	0.29 g	
Mono Fat (g)	0.69	0.39 g	
Poly Fat (g)	2.03	1.15 g	
Trans Fatty Acid (g)	0.02	0.01 g	
Cholesterol (mg)	0	0 mg	
Vitamin A - RAE (mcg)	0.02	0.01 mcg	
Vitamin B1 (mg)	0.35	0.2 mg	
Vitamin B2 (mg)	0.18	0.1 mg	
Vitamin B3 - Niacin Equiv (mg)	2.03	1.15 mg	
Vitamin C (mg)	0	0 mg	
Folate, DFE (mcg DFE)	57.94	32.85 mcg	
Folic Acid (mcg)	34.8	19.7 mcg	
Vitamin E - Alpha-Toco (mg)	0.28	0.16 mg	
Vitamin D - mcg (mcg)	0	0 mcg	
Vitamin B6 (mg)	0.12	0.07 mg	
Calcium (mg)	84.02	47.64 mg	
Iron (mg)	2.86	1.62 mg	
Phosphorus (mg)	162.52	92.15 mg	
Potassium (mg)	218.18	123.71 mg	
Sodium (mg)	443.07	251.22 mg	
Magnesium (mg)	38.85	22.03 mg	
Zinc (mg)	0.92	0.52 mg	
Omega 3 Fatty Acid (g)	0.18	0.1 g	
Beta-Carotene (mcg)	0.23	0.13 mcg	
Vitamin K (mcg)	4.23	2.4 mcg	
Biotin (mcg)	0.23	0.13 mcg	
Pantothenic Acid (mg)	0.11	0.06 mg	
Selenium (mcg)	10.99	6.23 mcg	
Copper (mg)	0.05	0.03 mg	
Manganese (mg)	0.18	0.1 mg	
Chromium (mcg)	0.04	0.02 mcg	
Choline (mg)	2.36	1.34 mg	