



**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: Sandwich, Maple Pancake, WG, **Code:** 9126
Chicken Sausage & Cheese, IW
Manufacturer: Bake Crafters Food Company **Serving Size:** 2.85 oz.
(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: <3.99g of non-creditable grains
(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:** C

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
Whole Wheat Flour	9.98	16	.62
Enriched Flour	7.8	16	.48
Total Creditable Amount³			1.0

*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 2.85 oz.
 Total contribution of product (per portion) 1.0 oz. equivalent

I certify that the above information is true and correct and that a 2.85 ounce portion of this product (ready for serving) provides 1.0 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: 7/26/2021 **President**

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Product Analysis sheet/Product Formulation Statement for Meat/Meat Alternate (M/MA) Products

Provide a copy of the label in addition to the following information on company letter head signed by an official representative of the company.

Product Name: Sandwich, Maple Pancake, WG, Code: 9126
Chicken Sausage & Cheese, IW

Manufacturer: Bake Crafters Food Company Case/Pack/Count/Portion/Size: 168/2.85 oz.

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Table with 5 columns: Description of Creditable Ingredients per Food Buying Guide, Ounces per Raw Portion of Creditable Ingredient, Multiply, Food Buying Guide Yield, Creditable Amount*. Rows include Chicken, Ground(Chicken Sausage Patty) and American Cheese.

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying guide yield.

II. Alternate Protein Product (APP)

If the product contains APP please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide Documentation as described in the Example of Documentation on the next page for each APP used.

Table with 6 columns: Description of APP, Manufacturer's Name, and Code Number, Ounces Dry APP per Portion, Multiply, % of Protein As-Is*, Divide by 18**, Creditable Amount APP**. Includes rows for APP entries and total creditable amounts.

*Percent of Protein As-Is is provided on the attached APP documentation

**18 is the percent of protein when fully hydrated

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

Total Creditable Amount must be rounded down to the nearest 0.25oz(1.49 would round down to 1.25 oz. meat equivalent). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total Weight (per portion) of product as purchased 2.85 oz.

Total creditable amount of product (per portion) 1.25 oz.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 2.85 ounce serving of the above product (ready for serving) contains 1.25 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature: [Handwritten Signature]

Michael Byrd

Date: 7/26/2021

President