



White Whole Wheat 6" Steak 12pk #2122

10/24/14

Nutrition Facts	
Serving Size 1 Roll (64g)	
Servings Per Container 12	
Amount Per Serving	
<b>Calories</b> 160	Calories from Fat 20
% Daily Value*	
<b>Total Fat</b> 2g	<b>3%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 290mg	<b>12%</b>
<b>Total Carbohydrate</b> 32g	<b>11%</b>
Dietary Fiber 3g	<b>12%</b>
Sugars 3g	
<b>Protein</b> 8g	
Vitamin A 0%	• Vitamin C 0%
Calcium 10%	• Iron 10%
Thiamin 10%	• Riboflavin 6%
Niacin 6%	• Folate 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

INGREDIENTS: Water, White Whole Wheat Flour, Wheat Flour Enriched [(Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Malted Barley, Ascorbic Acid], High Fructose Corn Syrup, Yeast, Contains 2% or less of each of the following: Vital Wheat Gluten, Soybean Oil, Salt, Calcium Propionate (A Preservative), Mono-Glyceride, DATEM, Enzymes, Ascorbic Acid, ADA. CONTAINS WHEAT.

**BREAD PRODUCT SPECIFICATION**

(One form must be submitted for each product)

16.4 grams	47 %	Enriched Flour
grams	- %	Whole Wheat Flour
grams	- %	Rolled Oats
grams	- %	Cracked Wheat
18.5 grams	53 %	Whole White Wheat
34.9 grams	100 %	Total per serving

Contribution to USDA National School Lunch and Breakfast Meal Pattern:

Each 2.2 oz. Portion will provide 2.0 Grains/Bread (GB) servings, based on:

(Check One Only)

Weight per Serving

Amount of Enriched Flour / Whole Grains @ 16 gm per GB, rounded down to the nearest 1/4 GB.

I certify that, to the best of my knowledge, the above and/or attached is true and correct.

Name of Authorized Representative: Albert Armenta

Title: Director of Sales and Distribution

Company: GALASSO'S BAKERY

Phone: 951-360-1211 Fax: 951-360-0427

Signature: *Albert Armenta*

Date: 10-24-2014



**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 Whole Wheat 6" Steak 12pk Code No.: 2122

Manufacturer: Galasso's Bakery Serving Size 64g (2.25oz)  
(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  **How many grams:** \_\_\_\_\_  
*(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 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>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A + B
White Whole Wheat Flour (53%)	18.5g	16g	1.15625
Enriched Flour (47%)	16.4g	16g	1.025
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.18125</b>
			<b>2.00</b>

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.  
<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.  
<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.  
<sup>3</sup> Total 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 64g (2.25oz)  
 Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 2.25 ounce portion of this product (ready for serving) provides 2.00oz 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.

Albert Armenta Director of Sales and Distribution  
 Signature Title  
Albert Armenta 10/24/2014 951-360-1211  
 Printed Name Date Phone Number