



Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2015-2016

(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: Whole Grain Corn Mini Muffin Code No.: CBLD196

Manufacturer: SKY BLUE FOODS Serving Size 1.5oz
(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:** 0.12 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, 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 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 Grains 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 Wheat Flour	14.31	16	.89
Corn Meal	5.29	16	.33
			1.22
Total Creditable Amount³			1.00

*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.

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 1.5
Total contribution of product (per portion) 1 oz equivalent

I certify that the above information is true and correct and that a 1.5 ounce portion of this product (ready for serving) provides 1 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.

Jason Macari
Signature

Jason Macari

Printed Name

EVP
Title

1/1/15 860.741.3781

Date Phone Number



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Whole Grain Corn Mini Muffin
 Code Number : CBLD196

MEAL PATTERN CONTRIBUTION		
PACK SIZE: 96 ct. Individually Wrapped		
PORTION SIZE: 1.5 oz. / 42.5 g.		
19.6 g of Whole Grains Per Serving.		
Ingredient	Type	Serving
Whole Wheat Flour	Bread	1.5 oz.
I certify that this information is true and correct according to USDA "Nutrition Standards in the National School Lunch Program (NSLP) and the School Breakfast Program (SBP)" This product contains ONE (1) OZ EQ (OUNCE EQUIVALENCY) GRAIN requirement for the "Nutrition Standards in the National School Lunch and School Breakfast Programs".		
 Ali Sameen - Quality Assurance		
SY 2015-2016		
1/14/2015 Updated		

NUTRITION FACTS	
Serving Size:	1.5 oz.
Amount per Serving	
Calories	140 Calories From Fat: 40
Total Fat	4.5 g 7%
Saturated Fat	1 g 5%
<i>Trans</i> Fat	0 g
Cholesterol	15 mg 5%
Sodium	130 mg 5%
Total Carbohydrate	23 g 8%
Dietary Fiber	2 g 8%
Sugars	9 g
Protein	2 g
Vitamin A	0%
Calcium	0%
	Vitamin C 0%
	Iron 4%

* Percent daily values are based on 2,000 calorie diet.

Your daily values may be higher or lower, depending on your calorie needs.

INGREDIENTS: WHOLE WHEAT FLOUR, WATER, SUGAR, WHOLE GRAIN YELLOW CORN, SOYBEAN OIL, EGGS, NONFAT DRY MILK, MONO- AND DIGLYCERIDES, SODIUM ACID PYROPHOSPHATE, WHEY SOLIDS, CITRIC ACID, BAKING SODA, SALT, SODIUM BICARBONATE, CORN STARCH, MONOCALCIUM PHOSPHATE, XANTHAN GUM, GLYCERINE, NATURAL FLAVOR.

ALLERGY INFORMATION: CONTAINS WHEAT, SOYBEAN, EGGS, MILK. PRODUCED IN A PEANUT-FREE ENVIRONMENT

SHELF LIFE: 12 months at 10 ° F or lower (frozen); 3 days at room temperature.

HEATING INSTRUCTIONS:
(Always heat from a thawed state)
Any one of the following can be used:
* 200 ° F oven 4-5 min. from thawed state
* Bread Warmer for 8-10 minutes
* Food warmer at 130 ° F for up to 1 hour