In the second iron, vitamin B1 (thiamin more detection, electrinin, BHT for freshness. In the second								Data Created		01/03/18	IISDA Orince Equivale	ante of Grain nar	Saning	*
Induction Induction Induction Induction Induction Induction Induction Induct	Product Name	Elf Grahams Oric	linal				AL.00.	NI I#		14497	USDA Ounce Equivale	ants of Meat/Mea	doming at Alternate	-
Important Important Important Important Important 1	Flavor Descriptor	,					Second Second	Kosher Status		0-00	Whole Grains (g/servir	(bi		99
Motion Control <th< td=""><td>NLI Description</td><td>Production</td><td></td><td></td><td></td><td></td><td></td><td>Product of</td><td></td><td>U.S.A.</td><td>2</td><td>à</td><td></td><td>, ,</td></th<>	NLI Description	Production						Product of		U.S.A.	2	à		, ,
Image: constrained by the co	Brand	Keebler									_			
14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 14000 140				1			Ingredients:							
10 20 10 </td <td>Serving Size</td> <td>1 Pou</td> <td>Ich</td> <td></td> <td></td> <td></td> <td>Whole wheat flour, enriched</td> <td>flour (wheat flour, niacin,</td> <td>, reduced iron, vitamin B1 [thi</td> <td>amin mononitrate], vitamin B2</td> <td>2 [riboflavin], folic acid), su</td> <td>gar, soybean a</td> <td>nd palm oil, honey.</td> <td></td>	Serving Size	1 Pou	Ich				Whole wheat flour, enriched	flour (wheat flour, niacin,	, reduced iron, vitamin B1 [thi	amin mononitrate], vitamin B2	2 [riboflavin], folic acid), su	gar, soybean a	nd palm oil, honey.	
1 1	Serving Size g	28				ſ	Containe 20/ ar loss of male	and holine and a	in locithin DUT for freehood					
1 201	Serving Size oz							sses, sait, nanity soua, su		_				
1 1	Caloriae	120				T								
I Wat International (1	2010100	071			è	ļ								
1 1 0			Value	> *	~ ~	alue*								
1 1 5 4 1 5 4 1 1	Total Fat	4 g	ŝ	%		%								
1 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0	Saturated Fat			%		%								
1 1	Trans Fat													
Initial <t< td=""><td>Polyunsaturated Fat</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></t<>	Polyunsaturated Fat													
0 0 0 0 0 0 0 1 0 0 0 0 0 0 0 1 0 0 0 0 0 0 0 1 0 0 0 0 0 0 0 1 0	Monounsaturated Fat													
10 10 1	Cholesterol			%		%								
1 2 0 5 0 1 0 0 1 0 1 0 0 0 1 0	Sodium			%		%								
1 0	Total Carbohydrate			%		%	ALLERGEN INFORMATION:							
1 1	Dietary Fiber	1 g		%		%		CONTAINS WHEAT A	ND SOY INGREDIENTS.			Type of		
1 0	Soluble Fiber										GTIN/UPC Code	Package		Servings Per Container
6 9 1 0	Insoluble Fiber										00030100402138	Pouch	1 OZ (28g)	
ded Sugars B I B I B I	Total Sugars	8 8									10030100402135	Case	150 - 1 OZ (28g)	150
1 1	Includes 8g Added Sugars			%		%								
0 0	Sugar Alcohol	•			Ì	-					00038000185892	Case		
0 mg 0 % 1 % 10 mg 0 % 1 1 % 1 1 % 1	Protein		-	%		%								
0 mg 0 mg 0 mg 0 10 mg 0 % mg % mg % 10 mg % mg % mg % mg % 11 % mg % mg % Marring % Marring 12 % mg % mg % Marring %	Vitamin D			%		%					00038000192005	Carton	2.55 OZ (72g) & 4.23 FL OZ. (125ml)	-
$ \begin{array}{c c c c c c c c c c c c c c c c c c c $	Calcium			%		%								
50 mg 0 % Address 437 Varante E 0 mg 1 1 9 1 9 1 1 0 9 0	Iron			%		%			itents Per 100g					
$ \begin{array}{ c c c c c c c c c c c c c c c c c c c$	Potassium			%		%	Calories	437	Vitamin E	0 mg				
	Vitamin A			%		%	Total Fat	13.9 g	Vitamin K	NA mcg				
$ \begin{array}{ c c c c c c c c c c c c c c c c c c c$	Vitamin C			%		%	Saturated Fat	4.4 g	Thiamin	0.48 mg				
$ \begin{array}{ c c c c c c c c c c c c c c c c c c c$	Vitamin E			%		%	Trans Fat	0.2 g	Riboflavin	0.20 mg				
	Vitamin K		~	%		%	Polyunsaturated Fat	5.3 g	Niacin (NE)	5.4 mg				
1 1 1 1 1 1 23 123 <th< td=""><td>Thiamin</td><td></td><td></td><td>%</td><td></td><td>%</td><td>Monounsaturated Fat</td><td>3.1 g</td><td>Vitamin B6</td><td>0.13 mg</td><td></td><td></td><td></td><td></td></th<>	Thiamin			%		%	Monounsaturated Fat	3.1 g	Vitamin B6	0.13 mg				
	Riboflavin			%		%	Cholesterol	0 mg	Folate (DFE)	239 mcg				
$ \begin{array}{ c c c c c c c c c c c c c c c c c c c$	Niacin		-	%		%	Sodium	371 mg	Folic Acid	134 mcg				
mgDFE % magDFE % Diatary Filter 5.3 Bioin Mamag i	Vitamin B6			%		%	Total Carbohydrate	75.8 g	Vitamin B12	0.0 mcg				
Image: Constraint of the	Folate	meg DFE			nog DFE	%	Dietary Fiber	5.3 g	Biotin	NA mcg				
1 1% 1% 1% 143 143 101 1% 1% 1% 143 143 143 101 1% 1% 1% 1% 17.1 1% 143 143 101 1% 1% 1% 1% 1% 143 1% 101 1%	Folic Acid						Soluble Fiber	1.2 g	Pantothenic Acid	NA mg				
oid % Total Sugars 27.5 g lotine NA mcg oid % <t< td=""><td>Vitamin B12</td><td></td><td></td><td>%</td><td></td><td>%</td><td>Insoluble Fiber</td><td>4.1 g</td><td>Phosphorus</td><td>148 mg</td><td></td><td></td><td></td><td></td></t<>	Vitamin B12			%		%	Insoluble Fiber	4.1 g	Phosphorus	148 mg				
old % Moded Sugars 27.1 g Magnesium 53 mg 7 % </td <td>Biotin</td> <td></td> <td></td> <td>%</td> <td></td> <td>%</td> <td>Total Sugars</td> <td>27.5 g</td> <td>lodine</td> <td>NA mcg</td> <td></td> <td></td> <td></td> <td></td>	Biotin			%		%	Total Sugars	27.5 g	lodine	NA mcg				
1 % 1 % Sugar Alcohols NA g Zinc 11 mg 1 1 1 1 1 1 1 1 1 <td>Pantothenic Acid</td> <td></td> <td>•</td> <td>%</td> <td></td> <td>%</td> <td>Added Sugars</td> <td>27.1 g</td> <td>Magnesium</td> <td>53 mg</td> <td></td> <td></td> <td></td> <td></td>	Pantothenic Acid		•	%		%	Added Sugars	27.1 g	Magnesium	53 mg				
1 1% 1% Protein 6.8 g Selenium Names 1 1%	Phosphorus		-	%		%	Sugar Alcohols	NA g	Zinc	1.1 mg				
Image: Marrie Marri Marrie Marrie Marrie Marrie Marrie Marrie Marrie Marrie Marrie M	lodine		~	%		%	Protein	6.8 g	Selenium	NA mcg				
Image: Margame in the state in the	Magnesium		*	%		%	Vitamin D	0 mcg	Copper	NA mg				
Image: Mark Service of the s	Zinc		~	%		%	Calcium	21.0 mg	Manganese	NA mg		Produ	lct information can change at any time.	
Image: Mark Sector <td>Selenium</td> <td></td> <td></td> <td>%</td> <td></td> <td>%</td> <td>Iron</td> <td>3.0 mg</td> <td>Chromium</td> <td>NA mcg</td> <td>Always</td> <td>refer to product</td> <td>package for current nutrition and ingredient i</td> <td>nformation.</td>	Selenium			%		%	Iron	3.0 mg	Chromium	NA mcg	Always	refer to product	package for current nutrition and ingredient i	nformation.
1 % 1 % 1	Copper			%		%	Potassium	197 mg	Molybdenum	NA mcg				
% % Vitamin C 0 mg Choline NA mg % % % % NA = Database values for the nutrient do not exist or are Fluoride NA mg % % % % % % % % % % % % % % % % % % % % % % %	Manganese			%		%	Vitamin A (RAE)	1 mcg	Chloride	NA mg			O 1. Quence	
% % NA = Database values for the nutrient do not exist or are Fluoride NA mg % <	Chromium			%		%	Vitamin C	0 mg	Choline	NA mg			June 1	
% % incomplete. Moleture 2.5 % % % % % 1.0 % % % % % %	Molybdenum			%		%	NA = Database values for the	nutrient do not exist or are	a Fluoride	NA mg			2	
% % % %	Chloride		÷	%		%	incomp	ete.	Moisture	2.5 %			Julia M. Jursinic, MS	
Whole Grain 33.7 %	Choline			%		%			Ash	1.0 %		Sr. Director,	Nutrition Labeling & Regulatory Compliance	
	Fluoride								Whole Grain	33.7 %			Kellogg Company	

Information presented in this document applies to products intended for US consumers only. *Note: This document is for technical use only. Please refer to packaging or sales materials for correct trademark usage.*



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:	Keebler® Elf® Grahams Original	Code No.: <u>30100 40213</u>
Manufacturer:	Kellogg Company	Serving Size: $1 \text{ pkg} (1 \text{ oz}) (28 \text{ g})$ (raw dough weight may be used to calculate creditable grain amount)

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 noncreditable grains: Yes No X 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 noncreditable 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 (ready-to-eat breakfast cereals). (Different methodologies are applied to calculate servings of the grain component based on creditable grains. Groups A-G use the standard of 16 grams 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 which Exhibit A Group (A-I) the Product Belongs: <u>B</u>

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	Α	В	$\mathbf{A} \div \mathbf{B}$
Whole Wheat Flour,	17g	16g	1
Enriched Wheat Flour			
	2		
A. Total Creditable Amount	1		

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.

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 <u>1 oz (28 g)</u> Total contribution of product (per portion) <u>1</u> oz equivalent

I certify that the above information is true and correct and that a <u>1</u> ounce portion of this product (ready for serving) provides <u>1</u> oz equivalent Grains. I further certify that noncreditable 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 noncreditable grains may not credit towards the grain requirements for school meals.

ulia Juisa

Signature

Sr. Director, Nutrition Labeling & Regulatory Compliance Title

1-877-511-5777

Phone Number

ulia M. Jursinic, MS	1/4/18
Printed Name	Date

F