

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: Bean Cheese & Salsalverde Pockets Code No.: BCP-600
 Manufacturer: Los Reyes Food Co. Serving Size 6 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 **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: _____

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
	A	B	A ÷ B
White Whole Wheat	29.11	16	1.81
Corn Meal	14.56	16	.91
Enriched Flour	7.28	16	.455
Total Creditable Amount³			3.17

*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 3.17
 Total contribution of product (per portion) 3 oz equivalent

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

Erik Lenocker
 Signature
Erik Lenocker
 Printed Name

Owner
 Title
1/1/2018 559 2595158
 Date Phone Number



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Bean, Cheese & Salsa Verde Mexi-Pocket
Code Number : BCP-600W (wrapped)
BCP-600B (bulk)

1012015

MEAL PATTERN CONTRIBUTION		
PACK SIZE:	60	
PORTION SIZE:	6 oz	
Ingredient	Type	Totals
White Whole Wheat Flour	Grain	29.11 gm 57%
Corn Meal	Grain	14.56 gm 29%
Enriched Flour	Grain	7.28 gm 14%
Refried Beans	Meat/Meat Alternative	2.32 oz = 1 M/MA
Cheddar Cheese	Meat/Meat Alternative	1 oz = 1 M/MA
I certify that this information is true, and correct according to USDA Food Buying guide, Publication Aid#1331. This product contains Three (3) Servings of Creditable Grain and Two (2) Meat/Meat Alternative Servings for the Child Nutrition Meal Pattern Requirements.		
<u>1/1/2018</u> Date	 Erik Lenocker	

NUTRITION FACTS		
Serving Size:	6 oz.	
Amount per Serving		
Calories :	330	Calories From Fat: 120
Total Fat	14 g	21%
Saturated Fat	6 g	31%
Trans Fat	0 g	
Cholesterol	25 mg	9%
Sodium	390 mg	16%
Total Carbohydrate	38 g	13%
Dietary Fiber	3 g	14%
Sugars	1 g	
Protein	13 g	
Vitamin A	8%	Vitamin C 0%
Calcium	20%	Iron 15%

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

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

INGREDIENTS :

Water, dough flour [stone ground white whole wheat flour, corn meal, enriched flour, all purpose shortening fully refined soybean and fully hydrogenated soybean oils. TBHQ, citric acid (added to help protect freshness), dimethylpolysiloxane (anti-foaming agent), sugar, salt, whey (whey, corn flour sodium caseinate), garlic powder, sodium bicarbonate, dextrose, yeast (natural yeast, sorbitan nonostearate, asorbic acid), LC-5 (calcium carbonate, L-cysteine, precipitated silica, tricalcium phosphate, calcium stearate)], beans, contains soy, cheddar cheese [cultured pasteurized milk, salt, enzymes and annatto (color)], salsa verde (tomatillos, chiles, onions, cilantro, salt, xanthan gum, sodium benzoate as preservative, garlic powder and citric acid).

ALLERGY INFORMATION: CONTAINS WHEAT, SOY and MILK.

PRODUCED IN A PEANUT-FREE ENVIRONMENT

SHELF LIFE: 1 year at 10°F or lower (frozen).

% Calories from fat: 36%
% Calories from sat fat: 16%
% Product weight from sugar: <1%

COOKING INSTRUCTIONS:

Frozen Bake @ 350 for 20-25 minutes or until internal temperature reaches 165 degrees.