

MURRIETA VALLEY USD

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Recipe

Jun 24, 2021

Recipe: 000359 Cinnamon Rolls-Bake Crafters

Recipe HACCP Process: #1 No Cook

Recipe Source: MVUSD

Recipe Group: BREAKFAST

Alternate Recipe Name: Cinnamon Roll

Number of Portions: 1

Size of Portion: EACH

903580 Cinnamon Roll, Bake Crafters....	1 Each	For best results - take product out of the freezer the night before you plan on using it. Keep at ambient / room temperature till you serve the product. Please remove all packaging if you choose to put this cinnamon roll in a heating device
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	300 kcal	Cholesterol	10.00 mg	Sugars	23.00 g	Calcium	98.00 mg	21.00%	Calories from Total Fat
Total Fat	7.00 g	Sodium	230.00 mg	Protein	6.00 g	Iron	2.10 mg	4.50%	Calories from Saturated Fat
Saturated Fat	1.50 g	Carbohydrates	54.00 g	Vitamin A	*N/A ¹ IU	Water ¹	*N/A ¹ g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.00 g	Vitamin C	*N/A ¹ mg	Ash ¹	*N/A ¹ g	72.00%	Calories from Carbohydrates
								8.00%	Calories from Protein

*N/A¹ - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz Grain..... 2.25 oz Fruit..... cup Vegetable..... cup Milk..... cup Moisture & Fat Change Moisture Change..... 0% Fat Change..... 0% Type of Fat.....		Y - Milk Y - Egg Y - Soy Y - Wheat	N - Peanut N - Tree Nut N - Fish N - Shellfish	

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Round
I	903580	Cinnamon Roll, Bake Crafters		

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Cinnamon Roll, WG, IW (#1263)



Our gooey 3.5 oz whole grain cinnamon roll provides a 2.25 grain equivalents and is delicious whether served for breakfast, dessert or a snack.

General Specifications

Pack: 72/3.5 oz
Kosher: OU-D
Shelf Life: 5 days at ambient. 365 days frozen.
Status: Available



SCHOOL SPECIFICATIONS

Nutritional Ratio: 21-5-23

OZ Grain Equivalents: 2.25
Whole Grain: 21g, 56%
Enriched Flour: 16.6g
Combined Flour 37.6g

INGREDIENTS

Flour Blend {Whole Wheat Flour, Unbleached Enriched Wheat Flour [Flour, Barley Malt, Niacin (Vitamin B3), Iron, Thiamine Mononitrate (Vitamin B1), Riboflavin (Vitamin B2), Folic Acid (Vitamin B9)]}, Water, Sugar, Powdered Sugar, Soybean Oil, Yeast, Contains 2% Or Less Of The Following: Whey, Wheat Gluten, Eggs, Cinnamon, Nonfat Dry Milk, Soy Flour, Salt, Soy Flour, Dough Conditioner (Mono- & Diglycerides, Sodium Stearoyl Lactylate, Ethoxylated Mono- And Diglycerides, Ascorbic Acid), Yeast Nutrients (Calcium Carbonate, Calcium Sulfate, Ammonium Sulfate, Monocalcium Phosphate), Palm Oil, Dextrose, Agar, Titanium Dioxide, Cultured Wheat Flour, Vinegar, Baking Powder, Butter, Potato Flour, White Rye Flour, Yellow Corn Flour, Soy Lecithin, Calcium Propionate And Sorbic Acid (To Retain Freshness), Fumaric Acid, Hydrogenated Cottonseed Oil, Ground Turmeric, Sucralose, Propylene Glycol, Xanthan Gum, Natural And Artificial Flavors, Spice Oils (Turmeric & Annatto).

ALLERGENS

Contains egg, milk, soy, and wheat ingredients. This product is produced in a nut-free facility.

Nutrition Facts	
Serving size	1 Cinnamon Roll (99g)
Amount per serving	
Calories	300
%	
Total Fat 7g	
Saturated Fat 1.5g	
Trans Fat 0g	
Cholesterol 10mg	
Sodium 230mg	
Total Carbohydrate 54g	
Dietary Fiber 4g	
Sugars 23g	
Includes 22g Added Sugars	
Protein 6g	
Vitamin D 0mcg	
Calcium 98mg	
Iron 2.1mg	
Potassium 180mg	
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	



Cinnamon Roll, WG, IW (#1263)

Instructions

PREPARATION

For best results - take product out of the freezer the night before you plan on using it. Keep at ambient / room temperature till you serve the product. Please remove all packaging if you choose to put this cinnamon roll in a heating device.

Case Specifications

GTIN: 00737410012636

Dimensions: 23" x 16" x 5.5"

Cube: 1.17

Gross Weight: 17.44 lb

Per Pallet: 75

Tier x Height: 5 x 15

Inside Pack: 72 pieces per case

Bid Specification

Bake Crafters Cinnamon Roll, WG, IW; must be whole grain rich and provide 2.25 ounce grain equivalents. Portion to provide at least 275.0 calories, with no more than 8 grams of fat. Must contain less than 280.0 milligrams of sodium. Acceptable brand: Bake Crafters 1263.





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: Cinnamon Roll, WG, IW

Code: 1263

Manufacturer: Bake Crafters Food Company

Serving Size: 3.5 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: E

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	21	16	1.31
Enriched Flour	16.6	16	1.03
Total Creditable Amount³			2.25

*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 3.5 oz.

Total contribution of product (per portion) 2.25 oz. equivalent

I certify that the above information is true and correct and that a 3.5 ounce portion of this product (ready for serving) provides 2.25 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 K Byrd

Michael Byrd

Date:

2/4/2020

President