

MURRIETA VALLEY USD

Page 1

Recipe

Jun 22, 2021

Recipe: 001470 Muffin, Dbl Choc Daves

Recipe HACCP Process: #1 No Cook

Recipe Source:

Recipe Group: BREAKFAST

Alternate Recipe Name: Chocolate Muffin

Number of Portions: 1

Size of Portion: ea

903236 Muffin, Dbl Choc 3.15 oz.-Daves....	1 ea
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*Nutrients are based upon 1 Portion Size (ea)

Calories	229	kcal	Cholesterol	30.00	mg	Sugars	18.50	g	Calcium	3.50	mg	23.58%	Calories from Total Fat
Total Fat	6.00	g	Sodium	125.00	mg	Protein	3.80	g	Iron	1.00	mg	3.54%	Calories from Saturated Fat
Saturated Fat	0.90	g	Carbohydrates	40.00	g	Vitamin A	47.00	IU	Water ¹	*N/A*	g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00	g	Dietary Fiber	3.10	g	Vitamin C	0.20	mg	Ash ¹	*N/A*	g	69.87%	Calories from Carbohydrates
												6.64%	Calories from Protein

N/A - 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		Y - Milk	N - Peanut	
Grain..... 2.000 oz		Y - Egg	N - Tree Nut	
Fruit..... cup		Y - Soy	N - Fish	
Vegetable..... cup		Y - Wheat	N - Shellfish	
Milk..... cup				
Moisture & Fat Change				
Moisture Change.				
Fat Change.....				
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Round
I	903236	Muffin, Dbl Choc 3.15 oz.-Daves		

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.

Dave's Baking Company

NUTRITION & ANALYSIS SHEET

PRODUCT NAME: Whole Grain Double Chocolate Muffin
PRODUCT CODE: WG845
PORTION SIZE: 3.15 oz. 90 gm
PACKED: 60
CASE NET WEIGHT: 11.8 lbs
CASE DIMENSIONS: 16"x12"x7"
UPC CODE: 04198100845-6
PALLETIZING: 10 tie X 10 hi

MEAL CONTRIBUTION:

EACH WHOLE GRAIN DOUBLE CHOCOLATE MUFFIN PROVIDES: 2 servings of grain, contains minimum of 32 gm flour, minimum 51% of the flour as whole wheat.

INGREDIENTS:

Whole grain wheat flour, enriched wheat flour (contains niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, eggs, unsweetened applesauce, sugar, vegetable oil (soybean oil), cocoa, chocolate chip, nonfat milk, baking powder, salt.

Contains: Wheat, Egg, Soybean, Milk,
(Manufactured in a Peanut Free Plant)

Shelf life: 10 months frozen, 10 days room temp.
Serving directions: Thaw at room temperature 6 hours
Prior to serving
May be heated in warmer at 150 F.
Do not re-pack after heating. Do not re-freeze. Do not refrigerate.

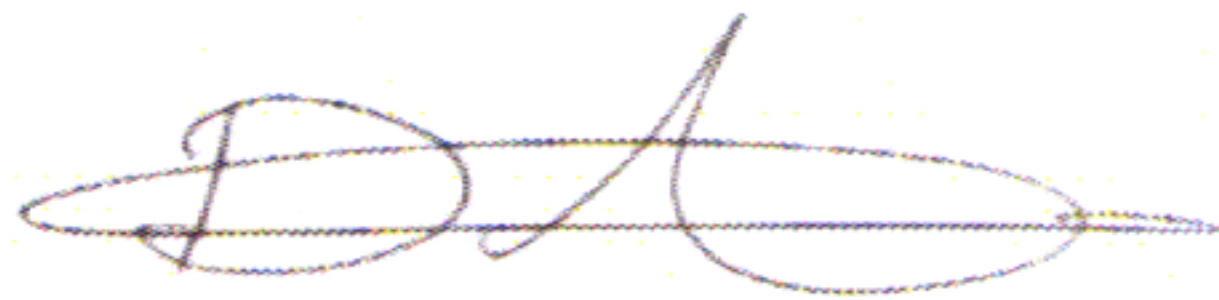
I certify that the above information is accurate at present on this date.

Name: David Aframian

Title: Vice President

Signature:

Date: January 11, 2020



Nutritional Analysis

Per Serving (90 gm)

Basic Components

Calories 229

Protein 3.8 g

Carbohydrates 40 g

Dietary Fiber 3.1 g

Sugar – Total 18.5 g

Fat – Total 6 g

Saturated Fat 0.9 g

Trans Fat 0 g

Cholesterol 30 mg

Vitamin A IU 47 IU

Vitamin C 0.2 mg

Calcium 3.5 mg

Iron 1 mg

Sodium 125 mg

Niacin 1.9 mg

Thiamin 0.19 mg

Riboflavin 0.1 mg

Calories from Fat 54

DAVE'S BAKING COMPANY

1158 26th Street, suite 463 . Santa Monica . CA 90403 . Tel (310) 630-5873 . Fax (310) 630-5865

Quality Baked Products Since 1960

Product Formulation Statement

Product Name: Whole Grain Double Choc Muffin **Item number:** WG845

Manufacturer: Dave's Baking Co.

Case Weight and Pack/Count: 11.8 lbs; 60 servings per case

Weight of one Serving of Product: 3.15 oz, 90 gm

Product WG845 Belongs to Exhibit A Group: D

Grain Ingredients per serving: Whole wheat flour (16.7gm), Enriched wheat flour (15.5gm).

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Creditable Grain per oz equivalent B	Creditable Amount A ÷ B
Whole Grain Wheat Flour	16.7	16	1.04
Enriched Wheat Flour	15.5	16	0.97
Total Creditable Amount			2

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains **Two** serving of Grain. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Name: David Aframian
Title: Vice President

Date: January 11, 2020

