



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 Breakfast Bun Code No.: WWB5160

Manufacturer: SKY BLUE FOODS Serving Size 2.6oz
(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:** 1.12 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: D

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	23	16	1.43
Enriched Flour	12	16	.75
			2.18
Total Creditable Amount³			2.00

*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 2.6

Total contribution of product (per portion) 2 oz equivalent

I certify that the above information is true and correct and that a 2.6 ounce portion of this product (ready for serving) provides 2 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

EVP
Title

Jason Macari
Printed Name

1/1/15 860.741.3781
Date Phone Number

Printed Name

Date

Phone Number



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Whole Grain Breakfast Bun

Code Number : WWB5160

MEAL PATTERN CONTRIBUTION		
PACK SIZE:	60 ct., Individually Wrapped	
PORION SIZE:	2.6 oz. / 75 g.	
23 g of Whole Grains and 12 g of Enriched Grains Per 2.6 oz Serving.		
Ingredient	Type	Serving
Whole Wheat Flour	Bread	2.6 oz.
<p>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 TWO OZ EQ (OUNCE EQUIVALENCY) GRAIN requirement for the "Nutrition Standards in the National School Lunch and School Breakfast Programs".</p>		
SY 2015-2016	Ali Sameen - Quality Assurance	
12/17/2014 Updated		

NUTRITION FACTS		
Serving Size:	2.6 oz.	
Amount per Serving		
Calories	230	Calories From Fat: 60
Total Fat	7 g	12%
Saturated Fat	2 g	10%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	340 mg	14%
Total Carbohydrate	39 g	12%
Dietary Fiber	3 g	12%
Sugars	10 g	
Protein	6 g	
Vitamin A	4%	Vitamin C 0%
Calcium	8%	Iron 15%

* 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, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, VEGETABLE SHORTENING (SOYBEAN OIL, MONO- & DIGLYCERIDES, TBHQ PRESERVATIVE, CITRIC ACID PRESERVATIVE), YEAST, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEXTROSE, CONTAINS LESS THAN 2 % OF EACH OF THE FOLLOWING: SALT, CORN SYRUP, DEFAATTED SOY FLOUR, SOYBEAN OIL, CINNAMON, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), DATEM, MALTODEXTRIN, CORN STARCH, GLYCERIN, DRIED HONEY, CALCIUM PROPIONATE PRESERVATIVE, SOY LECITHIN, CORN OIL, CORN SYRUP SOLIDS, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, FOOD STARCH-MODIFIED, TRICALCIUM PHOSPHATE, SILICON DIOXIDE, CITRIC ACID, ENZYMES, AGAR-AGAR, EGG WHITES, SODIUM PROPIONATE PRESERVATIVE, NATURAL FLAVORS, NONFAT MILK, EGGS.

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

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

HEATING INSTRUCTIONS:
<p>(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</p>