

**309A Andover Street** Lawrence, MA 01843 Sky Blue Bakery www.skybluebakery.com

## Whole Grain Cinnamon Crumb Loaf 2CG Code Number: CRC272

				Serving	3.0 oz.	
MEAL PATTERN CONTRIBUTION	72 ct. Individually Wrapped	3.0 oz. / 85 g.	d Grains Per 3.0 oz Serving.	Type	Bread / Muffin	
MEAL PATTE	PACK SIZE:	PORTION SIZE:	20.17 g of Whole Grains and 13.78g of Enriched Grains Per 3.0 oz Serving.	Ingredient	Whole Wheat Flour	

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 (2) OZ EQ (OUNCE EQUIVALENCY) GRAIN requirement for the "Nutrition Standards in the National School Lunch and School Breakfast Programs".

SY 2020-2021 4/13/2020 Updated

Eddie Childers – VP of Customer & Product Development

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	CASE SPECIFICATIONS
CS/CT	72 CT
Case Dimensions	19.5"x 15.5"x 5.625"
Case Cube	1.09
Gross Case Weight	15.09lbs
Net Case Weight	13.50lbs
Cases Per Pallet	84
TiHi	6 Tie x 14 Hi
Shelf Life	12 Months at 10º F or lower (frozen); 3 days at room temperature
Master Case UPC	8 56756 01523 8



Nutritic	Nutrition Facts
Serving Size 3.0 oz (85 g)	
Servings Per Container 1	
Amount Per Serving	
Calories 290	
	% Daily Value*
Total Fat 9g	12%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 180mg	8%
Total Carbohydrates 47g	17%
Dietary Fiber 2g	%2
Sugars 22g	
Includes 20g Added Sugars	40%
Protein 5g	
Vitamin D 0mcg 0% P	0% Potassium 95mg 2%
Calcium 23mg 2% Ir	2% Iron 1mg 6%
*Percent Daily Values are based on a 2,000 calorie diet	e diet

SALT, SODIUM ACID PYROPHOSPHATE, VEGETABLE SHORTENING (SOYBEAN OIL, MONO-& DIGLYCERIDES, CITRIC ACID PRESERVATIVE), XANTHAN GUM. (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN AND FOLIC ACID), SOYBEAN OIL, CONTAINS LESS THAN 2% OF EACH OF THE FOLLOWING DIGLYCERIDES, MONOCALCIUM PHOSPHATE, NONFAT MILK POWDER, RICE DEXTRIN, INGREDIENTS: WHOLE WHEAT FLOUR, WATER, SUGAR, ENRICHED WHEAT FLOUR BAKING SODA, CINNAMON, CORN STARCH, EGGS, GRAPE JUICE, MONO- AND

A<u>LLERGY INFORMATION:</u> CONTAINS WHEAT, EGGS, SOY, MILK. PRODUCED IN A PEANUT FREE FACILITY

HEATING INSTRUCTIONS: 200 ° F oven 4-5 min. from thawed state Any one of the following can be used Food warmer at 130 °F for up to 1 hour (Always heat from a thawed state) Bread Warmer for 8-10 minutes





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:	Whole Grain Cinnamon Crumb Loaf	Code No.: <u>CRC272</u>
Manufacturer:	SKY BLUE FOODS	_Serving Size: _ <u>3oz</u>

I. Does the product meet the Whole Grain-Rich Critera: Yes<u> x No </u> (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: How many grams: Yes\_ х No\_\_\_\_ 0.0901 grams (Products with more than 0.24 oz 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 standards 16 grams creditable grains 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: \_\_\_\_\_ F\_\_\_\_

Description of Creditable Grains Ingredient*	Grams of Creditable Grain Ingredient Per Portion A <sup>1</sup>	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g) <sup>2</sup>	Creditable Amount A ÷ B
Whole Wheat Flour	20.17	16	1.26
Enriched Flour	13.78	16	0.86
			2.12
Total Creditable Amount <sup>3</sup>	2.00		

\*Creditable grains are whole-grain meal/flour and enriched meal/flour

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup>Total 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

Total contribution of product (perportion) 2 oz equivalent

I certify that the above information is true and correct and that a <u>3</u> 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 potion. Products with more than 0.24 oz equivalent or 3.99 grams for Group A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature

Vice President of Customer & Product Development Title

**Eddie Childers** Printed Name

4/13/2020 Date



Master Case Label

Date Code Descriptions:

Lot Code Type (LOT): Julian Code XXX XXB (XXX-Day of Year, XXB-Year)

Manufacturing Date (MFG): XX/XX/XX (Month/Day/Year) Use By/Expiration Date (EXP): XX/XX/XX (Month/Day/Year)



## **BUY AMERICAN CERTIFICATION**

To whom it may concern:

Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998 requires schools and institutions participating in the NSLP and SBP in the contiguous United States to purchase to maximum extent, practicable, domestic commodities or product for use in meals served under the program.

The Legislation defines "domestic commodity or product" as one that is produced in the United States, substantially using agricultural commodities that are produced in the United States. To ensure your item(s) comply with the "Buy America" policy of the USDA we certify the following:

We, **Sky Blue Bakery**, certify that the percentage of U.S. content in products we have contracted for your schools have 100% of US content.

Dindeeyal Somaru Director of FSQA and Continuous Improvement Sky Blue Bakery 01/01/2020