

Formulation Statement for Documenting Grains in School Meals

Required Beginning School Year (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 SF 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: 51 WWW CL HAM 8 _____ Code No -62851, 74107 _____

Manufacturer: United States Bakery _____ Serving Size: 60 G 1 Bun
(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 ounce equivalent (oz eq) or 3.99 grams for Groups A-C 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 (ready-to-eat breakfast cereals). (Different methodologies are applied to calculate servings of the grain component based on creditable grains. Groups A-G use the standard of 16 grams 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- **Group B**

Description of Creditable Grain-Ingredient*	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ² B	Creditable Amount	
			A	B
Whole Wheat flour	16.89	16	1.055	
Enriched Wheat flour	16.23	16	1.014	
Total Creditable Amount³			2.0	

- Creditable grains are whole-grain meal/flour and enriched meal/flour (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. Standard grams of creditable grains from the corresponding Group in Exhibit A. 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 60 G _____

Total contribution of product (per portion) 2.0 _____ oz equivalent

I certify that the above information is true and correct and that a 2.1 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.

Signature: Victoria Sammons _____ Title: Production Compliance Coordinator _____

Printed Name: Victoria Sammons _____ Date Oct 12, 2016 _____ Phone Number 503-232-2191 x 4020 _____

74107

UNITED STATES BAKERY

51% WWW CL HOTS, HAMS, HOAGY & TEA RL 9385

WHOLE GRAIN WHEAT FLOUR
ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR,
MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN
MONONITRATE, RIBOFLAVIN AND FOLIC ACID)

WATER
YEAST
VITAL WHEAT GLUTEN
SUGAR

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
VEGETABLE OIL (CANOLA AND/OR SOY)
SALT
GUAR AND/OR XANTHAN GUM
YEAST NUTRIENT (AMMONIUM SULFATE)
DOUGH CONDITIONERS (SODIUM STEAROYL LACTYLATE,
ASCORBIC ACID, MONOCALCIUM PHOSPHATE)
CALCIUM PROPIONATE (MOLD INHIBITOR)
CALCIUM SULFATE
ENZYMES

CONTAINS: WHEAT

EFFECTIVE: APR 4, 2016

UNITED STATES BAKERY

^^BUN 51%WWW CL HAM 9385/9802 APR 4, 2016

07/18/2017

Nutrition Facts	
8 servings per container	
Serving size	1 Bun (60g)
Amount per serving	
Calories	140
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 27g	10%
Dietary Fiber 3g	11%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 31mg	2%
Iron 2mg	10%
Potassium 106mg	2%
<small>*The % Daily Value 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.</small>	
<small>Calories per gram Fat 9 • Carbohydrate 4 • Protein 4</small>	