

# 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 RD TOP \_\_\_\_\_ Code No 62849, 71691 \_\_\_\_\_

Manufacturer: United States Bakery \_\_\_\_\_ Serving Size: 32 G  
(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) <sup>2</sup> B	Creditable Amount	
			A	B
Whole Wheat flour	9.86	16	.54375	
Enriched Wheat Flour	9.47	16	.5225	
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.0</b>	

- 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 32 G \_\_\_\_\_

Total contribution of product (per portion) 1 \_\_\_\_\_ oz equivalent

I certify that the above information is true and correct and that a 1.13 ounce portion of this product (ready for serving) Provides 1.0 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 July 7, 2016 \_\_\_\_\_ Phone Number 503-232-2191 \_\_\_\_\_

**UNITED STATES BAKERY****51% WWW RD TOP 24Z 9395**

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  
NONFAT DRY MILK  
SOY FLOUR

**CONTAINS: WHEAT, MILK, SOY**

EFFECTIVE: APR 4, 2016

# UNITED STATES BAKERY

^^BR 51%WWW RD TOP 24Z 9395 APR 4 2016

07/18/2017

<b>Nutrition Facts</b>	
21 servings per container	
<b>Serving size</b>	<b>1 Slice (32g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>80</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0.5g	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
<i>Trans Fat</i> 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 125mg	<b>5%</b>
<b>Total Carbohydrate</b> 15g	<b>5%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 1g	
Includes 1g Added Sugars	<b>2%</b>
<b>Protein</b> 4g	
Vitamin D 0mcg	<b>0%</b>
Calcium 20mg	<b>2%</b>
Iron 1mg	<b>6%</b>
Potassium 57mg	<b>2%</b>
<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>	