

WHOLE GRAIN GOODYRING

2 BREAD EQUIV, WHOLE GRAIN RICH



Product Last Saved Date: 11 June 2021

Nutrition Facts

1 Servings per container

Serving Size **2.5 oz**

Amount Per Serving

Calories **230**

% Daily Value*

Total Fat 11 g **16%**

Saturated Fat 4 g **19%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 260 mg **11%**

Total Carbohydrates 29 g **10%**

Dietary Fiber 2 g **9%**

Total Sugars 6 g

Includes Added Sugars %

Protein 5 g

Vitamin D %

Calcium 100 mg 10%

Iron 1.44 mg 8%

Potassium %

* The % Daily Values (DV) 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.

Product Specifications :

Code	Dist Prod Code	GTIN	Pack Description
18400	668181	10091464184006	80/2.5 OZ IW DONUTS PER CASE

Brand	Brand Owner	GPC Description
SUPER BAKERY	Super Bakery	Pies/Pastries - Sweet (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13.5 LBR	12.5 LBR	United States	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.938 INH	13.188 INH	9 INH	2366.48 INQ	7x10	365 Days	-10 FAH / 10 FAH

Ingredients :

INGREDIENTS: 100% WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM OIL AND SOYBEAN OIL WITH CITRIC ACID ADDED AS A PRESERVATIVE), SUGAR, SOYBEAN OIL. CONTAINS 2% OR LESS OF THE FOLLOWING: YEAST, CORN SYRUP SOLIDS, DEXTROSE, VITAL WHEAT GLUTEN, VEGETABLE SHORTENING (PALM OIL W/ LECITHIN), CALCIUM CARBONATE, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), DEFAATTED SOY FLOUR, SWEET WHEY SOLIDS, MONO-DIGLYCERIDES, CALCIUM SULFATE, WHEAT STARCH, NATURAL & ARTIFICIAL FLAVOR, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, AMMONIUM SULFATE, GUAR GUM, XANTHAN GUM, CELLULOSE GUM, AGAR, LOCUST BEAN GUM, WHOLE EGG SOLIDS, SODIUM HEXAMETAPHOSPHATE.

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - C	Milk - C	Peanuts - N
Soy - C	Wheat - C	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions :

FROZEN

Benefits :

SUPER BAKERY'S ONLY YEAST RAISED OFFERING! THIS IS AN AMAZING DONUT WITH A HINT OF GLAZE. WHOLE GRAIN RICH AND MEETS 2 BREADS.

Serving Suggestions :

ROOM TEMPERATURE OR WARMED SLIGHTLY

Prep & Cooking Suggestions :

PRODUCT CAN BE THAW & SERVE. IF DESIRED, PRODUCT CAN BE WARMED FROM THAWED STATE. WARMER: 150°F-175°F FOR 2 MINUTE INCREMENTS UNTIL DESIRED TEMPERATURE IS REACHED. WARMING TIMES MAY VARY BASED ON EQUIPMENT.

More Information :



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: WG GoodyRing Code No.: 18400

Manufacturer: Super Bakery Serving Size 2.5 oz / 71g
(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:** <2
(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 Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole Grain	17.1	16	1.07
Enriched Flour	16.4	16	1.03
Total Creditable Amount³			2.10

*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.
² Standard 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 2.5 oz
Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 2.5 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.

Erich M. Reschke
Signature

R&D, Technical Support Manager
Title

Erich M. Reschke
Printed Name

January 2021
Date

814-684-3320
Phone Number