



Sky Blue Bakery

120 Bowles Road
 Agawam MA, 01001
 P: 1.818.713.1946
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www.skybluebakery.com

Whole Grain Snack Bun

Code Number: SWB5175

MEAL PATTERN CONTRIBUTION		
PACK SIZE:	75 ct., Individually Wrapped	
PORTION SIZE:	2.25 oz. / 64 g.	
21 g of Whole Grains and 11 g of Enriched Grains Per 2.25 oz Serving.		
Ingredient	Type	Serving
Whole Wheat Flour	Bread	2.25 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 (2) OZ EQ (OUNCE EQUIVALENCY) GRAIN requirement for the "Nutrition Standards in the National School Lunch and School Breakfast Programs".</p> <p style="text-align: center;"><i>Ali Sameen</i></p> <p>SY 2017-2018 1/10/2017 Updated</p> <p style="text-align: right;">Ali Sameen - Quality Assurance Manager</p>		

CASE SPECIFICATIONS	
CS/CT	75 CT
Case Dimesnsions	19.5"x 15.5"x 5.625"
Case Cube	1.09
Gross Case Weight	13.3 lbs
Net Case Weight	10.5 lbs
Cases Per Pallet	84
TiHi	6 Tie x 14 Hi
Shelf Life	12 Months at 10° F or lower (frozen); 3 days at room temperature
Master Case UPC	8 56756 01497 2



Nutrition Facts	
Serving Size 2.25 oz (64 g)	
Servings Per Container 1	
Amount Per Serving	
Calories 200	Calories from Fat 60
% Daily Value*	
Total Fat 7g	12%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	10%
Total Carbohydrates 30g	10%
Dietary Fiber 2g	8%
Sugars 10g	
Protein 4g	
Vitamin A 4%	Vitamin C 0%
Calcium 8%	Iron 15%
*Percent Daily Values are based on a 2,000 calorie diet	

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, 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, DEFATTED SOY FLOUR, SOYBEAN OIL, CINNAMON, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), MALTODEXTRIN, CORN STARCH, GLYCERIN, DRIED HONEY, SOY LECITHIN, CORN OIL, CORN SYRUP SOLIDS, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, FOOD STARCH-MODIFIED, CITRIC ACID, ENZYMES, AGAR-AGAR, EGG WHITES, NATURAL FLAVORS, NONFAT MILK, EGGS.

ALLERGY INFORMATION: CONTAINS WHEAT, EGGS, SOY, MILK.
 PRODUCED IN A PEANUT FREE FACILITY

HEATING INSTRUCTIONS:
(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





Formulation Statement for Documenting Grains in School Meals
 Required Beginning SY 2016-2017
(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 Snack Bun Code No.: SWB5175

Manufacturer: SKY BLUE FOODS Serving Size: 2.25 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes x 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 x How many grams: 0.96 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: E

Description of Creditable Grains Ingredient*	Grams of Creditable Grain Ingredient Per Portion A ¹	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g) ²	Creditable Amount A ÷ B
Whole Wheat Flour	21	16	1.31
Enriched Flour	11	16	0.69
			2.00
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

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ 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 2.25

Total contribution of product (per portion) 2 oz equivalent

I certify that the above information is true and correct and that a 2.25 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 Group 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

1/1/2017 860.741.3781
Date Phone Number



120 Bowles Road • Agawam, MA 01001 • BRC Certified Facility

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Master Case Label



Whole Grain Snack Bun

SWB5175

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NET CONTENTS:
75 - LOAVES
10.5 lbs (4.8 kg)

LOT#: 177 14B
MFG Date: 06/26/14
Use By: 06/26/15



CT Bakery License #758

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)