| Nutrition Facts |  | Amount/serving |  | \%DV* | Amount/serving |  | \%DV* | *Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Total Fat <br> Saturated Fat | 2 g | 3\% | Sodium | 125 mg | 5\% | $\begin{aligned} & \text { needs. } \\ & \text { 2,500 } \end{aligned}$ | Calories |  | 2,000 |
|  |  |  | 0 g | 0\% | Potassium | 60 mg | 2\% | Total Fat | Less than | 65 g | 80 g |
| Serving Size | 1 Bun (57g) | Trans Fat | 0 g |  | Total Carbohydrate | 259 | 8\% | Saturated | Less than | 20g | 25g |
| Servings per Unit | 12 | Polyunsaturated | 0 g |  | Dietary Fiber | 5 g | 20\% | Cholesterol | Less than | 300 mg | 300 mg |
| Servings per Container | 120 | Monounsaturated | 0 g |  | Sugars | 3 g |  | Sodium | Less than | 2400 mg | 2400mg |
|  |  | Cholesterol | Omg | 0\% | Protein | 5 g |  | Potassium <br> Total Carbohydrate | Less than | 3500 mg | 3500 mg |
| Calories 130 <br> Calories from Fat 15 |  | Vitamin A 0\% | Vitamin C 0\% |  | CalciumNiacin2\% | Folic Acid 0\% |  |  |  | 300g | 375g |
|  |  | Thiamine 2\% |  | lavin 2\% |  |  |  | Dietary Fiber |  | 25g | 30g |
|  |  |  |  |  |  |  |  | Calories per gram: |  |  |  |
|  |  |  |  |  |  |  |  | Fat 9, Carbohydrates | otein 4 |  |  |
| INGREDIENTS: WHOLE GRAIN WHEAT FLOUR, WATER, WHEAT GLUTEN, HIGH FRUCTOSE CORN SYRUP, YEAST, MODIFIED WHEAT STARCH, WHEAT DEXTRIN, SORGHUM SYRUP, SOYBEAN OIL, MOLASSES, SALT, MONOGLYCERIDES, POTASSIUM CHLORIDE, SODIUM GLUCONATE, SODIUM STEAROYL LACTYLATE, CALCIUM PROPIONATE (A PRESERVATIVE), VINEGAR, WHEAT STARCH, ETHOXYLATED MONO- AND DIGLYCERIDES, CALCIUM SULFATE, CITRIC ACID, ASCORBIC ACID. |  |  |  |  |  |  |  |  |  |  |  |


| NUTRITION \& HEALTH CLAIMS |  | NUTRITIONAL VALUES per serving |  |  | RODUCT SPECIFICATIONS |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Kosher Pareve | WeightWatc | martPoints ${ }^{\text {® }}$ |  | net weight/unit | 24 oz |
| Og of Trans Fat/serv |  | Grams of C | Whole Grains | 26.6 |  | 24 OZ (1 LB 8 OZ) 680g |
| 0 g of Cholesterol/serv |  | Total Credit | ains | 26.6 | count / unit (siciess or pes) | 12 pcs |
| 0 g of Saturated Fat/serv |  | OEG Metho |  | 2 | dimensions/unit (Lxwx+1) |  |
|  | Excellent Source of Fiber | OEG Metho |  | 1.5 | product style | round top, slab cut, individual |
|  | Whole Grain Council Stamp | Sodium for | Product | 212 mg | topping | none |
| Reduced Calories | Halal |  |  |  | Fresh or Frozen | Frozen |
|  |  |  |  |  | units/container | 10 Junits |
|  |  |  |  |  | net weight/container | 240 oz |
| Nutrition Statement |  |  |  |  |  | 240 OZ (15 LB 0 OZ) 6.8kg |
| ***OEG= Ounce Equivalent Grains |  |  |  |  |  |  |



Aunt Millie's Bakeries
350 Pearl Street, Fort Wayne, IN 46802
PHONE: (260)424-8245

## Product Formulation Statement

Product Name: Hamburger Buns, 100\% Whole Wheat/Whole Grain (24oz)_Code No: 7156

Case Weight and Pack/Count: __15lbs (10pkg -12ct)_Serving Size (Weight/Volume): _1 bun (57g)__Calories per Serving:__130

Primary Grain Ingredients in Product: $\qquad$ Whole Grain Wheat Flour
I. Does the product meet the Whole Grain-Rich Criteria: Yes X $\qquad$ No $\qquad$
(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 $\qquad$ No_X $\qquad$ How many grams: $\qquad$ (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G 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 (RTE breakfast cereals). (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.) Indicate to which Exhibit A Group (A-I) the Product Belongs: $\qquad$ B

Method 1

| Serving Size (per grams) | Grams per Ounce Equivalent (28g) | Creditable Amount |
| :---: | :---: | :---: |
| A | B | A divided by B |
| 57 | 28 | 2.035 |
| Total Ounce Equivalent Grains (OEG) |  |  |


| Method 2 |
| :--- |
| Description of Creditable Grains Grams of Creditable Grains <br> Ingredient per Portion ${ }^{1}$ <br> A Gram Standard of Creditable <br> Grains per oz equivalent (16g) <br> B Creditable Amount <br> A divided by B    |
| Whole Wheat Flour |

Creditable grains are whole-grain meal/flour and enriched meal/flour.
1 (Serving size) X (\%of creditable grain in formula). Please be aware that serving sizes 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.

I certify that the above information is true and correct. One serving of Method 1 (ready to eat) contains___2.0__ serving(s) of Grains. One serving of Method 2 (ready to eat) contains $\qquad$ 1.5 serving(s) of Grains.

Date:_ 8/18/2016

## Rod Radalia

## V.P., Technical Services \& Quality Assurance

