



Gordon Food Service Product Information

The below information has been provided by the manufacturer of the item and is believed to be accurate.

ITEM INFORMATION	276142, BUNS SUB WHOLE GRAIN 5" 12-8CT GFS, GFS
SPECIFICATION APPROVAL DATE	1/7/2016
INGREDIENT INFORMATION	WHOLE GRAIN WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), NIACIN (VITAMIN B3), FOLIC ACID], WATER, HIGH FRUCTOSE CORN SYRUP, WHEAT BRAN, YEAST, WHEAT GLUTEN, SOYBEAN OIL, WHOLE GRAIN OATMEAL, SALT, RYE FLOUR, BARLEY FLAKES, SODIUM STEAROYL LACTYLATE, VINEGAR, DATEM, POTASSIUM CHLORIDE, SODIUM GLUCONATE, CALCIUM PROPIONATE (A PRESERVATIVE), CALCIUM SULFATE, CITRIC ACID, ASCORBIC ACID.
ALLERGEN INFORMATION	Wheat

Nutrition Facts		
Serving Size	1 bun (58g)	
Servings Per Container	96 About Or Do Servings Vary? No	
<i>Amount Per Serving</i>		
Calories	150	
Calories from Fat	20	
	Per Serving	% Daily Value
Total Fat (g)	2	3
Saturated Fat (g)	0.5	3
Trans Fat (g)	0	
Cholesterol (mg)	0	0
Sodium (mg)	180	8
Total Carbohydrate (g)	28	9
Dietary Fiber (g)	3	12
Sugars (g)	4	
Protein (g)	6	
Vitamin A (%)	0	
Vitamin C (%)	0	

Calcium (%)	8
Iron (%)	10
Additional NLEA Notes	Thiamine 20% Riboflavin 8% Niacin 10% Folic Acid 20%



Aunt Millie's Bakeries

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Product Formulation Statement

Product Name: Mini Sub Bun, Whole Grain (16.5oz) Code No: 5115

Case Weight and Pack/Count: 12lb 6 oz (12pk-8ct) Serving Size (Weight/Volume): 1 bun (58g) Calories per Serving: 150

Primary Grain Ingredients in Product: Whole Grain Wheat Flour and Enriched Unbleached Flour

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 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: B

Method 1

Serving Size (per grams)	Grams per Ounce Equivalent (28g)	Creditable Amount
A	B	A divided by B
58	28	2.07
Total Ounce Equivalent Grains (OEG)		2.0

Method 2

Description of Creditable Grains	Grams of Creditable Grains Ingredient per Portion ¹	Gram Standard of Creditable Grains per oz equivalent (16g) ²	Creditable Amount
	A	B	A divided by B
Whole Wheat Flour	17.9	16	1.11875
Enriched Flour	14.7	16	0.91875
Total Creditable Grains³			2.0375
			2.0

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 2.0 serving(s) of Grains.

X Rod Radalia

Rod Radalia
V.P., Technical Services & Quality Assurance

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