



America's Premium Value Bakery

Formulation Statement for Documenting Grains in School Meals
Required Beginning 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 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: 2.5 oz. IW WG Strawberry Cr Cheese Bagel Stuffer Code No.: 13921

Manufacturer: JSB Industries Serving Size 2.5 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 X No How many grams:<3.99 g (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 (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; 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: B

Table with 4 columns: Description of Creditable Grain Ingredient*, Grams of Creditable Grain Ingredient per Portion A, Gram Standard of Creditable Grain per oz equivalent (16g or 28g) B, Creditable Amount A ÷ B. Rows include Whole Wheat Flour, Enriched Flour, and Total Creditable Amount 3.

* 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.

Total weight (per portion) of product as purchased 2.5 oz. Total contribution of product (per portion) 1.5 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 1.5 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

Ann Luther
Printed Name

Quality Control
Title

2/01/2014 Date (978) 655-3268 Phone Number



America's Premium Value Bakery

Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
Crediting Standards Based on Revised Exhibit A
weights per oz equivalent

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton 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: 2.5 oz. IW WG Strawberry Cr Cheese Bagel Stuffer Code No.: 13921

Manufacturer: JSB Industries Serving Size: 2.5 oz.

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 X No How many grams: < 3.99g
(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 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 (RTE breakfast cereals). (Please be aware that different methodologies are applied to calculate servings of 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 which Exhibit A Group (A-I) the Product Belongs: B

Table with 4 columns: Description of Product per Food Buying Guide, Portion Size of Product as Purchased A, Weight of one ounce equivalent as listed in SP 30-2012 B, Creditable Amount A ÷ B. Row 1: Whole Grain Bagel, 71 g, 28 g, 2.53. Row 2: Total Creditable Amount, 2.5.

1 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 2.5 oz. Total contribution of product (per portion) 2.5 oz equivalent

I further certify that the above information is true and correct and that a 2.5 ounce portion of this product (ready f serving) provides 2.5 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

Ann Luther

Printed Name

Quality Control

Title

2-1-2014

Date

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Phone Number