



Whole Grain Corn Mini Muffin

Code Number: CBLD196

MEAL PATTERN CONTRIBUTION

PACK SIZE: 96 ct. Individually Wrapped
 PORTION SIZE: 1.5 oz. / 42.5 g.
 22.1 g of Whole Grains Per Serving.

Ingredient	Type	Serving
Whole Wheat Flour	Bread / Muffin	1.5 oz.

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 ONE (1) OZ EQ (OUNCE EQUIVALENCY) GRAIN requirement for the "Nutrition Standards in the National School Lunch and School Breakfast Programs".

SY 2020-2021
 9/9/2019 Updated

CASE SPECIFICATIONS

CS/CT	96 CT
Case Dimensions	19.5"x 15.5"x 5.625"
Case Cube	1.09
Gross Case Weight	10.59 lbs
Net Case Weight	9 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 00315 0



Nutrition Facts

Serving Size 1.5 oz (42.5 g)	
Servings Per Container 1	
Amount Per Serving	
Calories 170	
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 105mg	5%
Total Carbohydrates 28g	10%
Dietary Fiber 1g	4%
Sugars 12g	
Includes 11g Added Sugars	22%
Protein 3g	
Vitamin D 0mcg	0%
Potassium 66mg	2%
Calcium 11mg	0%
Iron 1mg	6%

*Percent Daily Values are based on a 2,000 calorie diet

INGREDIENTS: WHOLE WHEAT FLOUR, WATER, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), YELLOW CORN MEAL, SOYBEAN OIL, EGGS, NONFAT DRY MILK, MONO- AND DIGLYCERIDES, SODIUM ACID PYROPHOSPHATE, WHEY SOLIDS, CITRIC ACID, BAKING SODA, SALT, SODIUM BICARBONATE, CORN STARCH, MONOCALCIUM PHOSPHATE, XANTHAN GUM, GLYCERINE, NATURAL FLAVOR.

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 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: Whole Grain Corn Mini Muffin Code No.: CBLD196

Manufacturer: SKY BLUE FOODS Serving Size: 1.5 oz
 (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: 0.043 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: C

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	11.17	16	0.60
Enriched Flour	5.85	16	0.31
Whole Grain Yellow Corn Flour	5.08	16	0.27
			1.18
Total Creditable Amount³			1.00

*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 1.5

Total contribution of product (per portion) 1 oz equivalent

I certify that the above information is true and correct and that a 1.5 ounce portion of this product (ready for serving) provides 1 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.

Signature

Title

Printed Name

6/9/2020
Date

Master Case Label

SKY BLUE
FOODS

Whole Grain Corn Mini Muffin

INGREDIENTS: Whole wheat flour, water, sugar, yellow corn meal, soybean oil, eggs, nonfat dry milk, mono-and diglycerides, sodium acid pyrophosphate, whey solids, citric acid, baking soda, salt, sodium bicarbonate, corn starch, monocalcium phosphate, xanthan gum, glycerine, natural flavor. CONTAINS: WHEAT, SOY, EGGS AND MILK.

NET CONTENTS
96 - MUFFINS
9.0 LBS (4.1 kg)

LOT#: 161 20
MFG Date: 06/09/20
Use By: 06/09/21

CBLD196

CT Bakery License #758

SPRINGFIELD
SK
VAAD HAKASHRUTH
KOSHER DAIRY



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)