



BAKED FOR SCHOOLS



## B4S Plain Breadstick made with Whole Grains, 1 oz.

**Material Number:** 99887170

**Pack:** 220/1pk

**Gross Weight:** 15.25 lbs.

**Net Weight:** 13.75 lbs.

**Cube:** 1.475

**Case Dimensions:** 24.37" X 13.30" X 7.86

**Cases per layer:** TI 6

**Layers per Pallet:** HI 11

**Cases per Pallet:** 66

**Frozen Shelf Life:** 270 days

**Shelf Life After Thaw:** Keep frozen

**GTIN:** 0-00-70210-08717-7

### INGREDIENT LABELING INFORMATION

WHOLE WHEAT FLOUR, ENRICHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MALTED BARLEY FLOUR, WATER, SOYBEAN OIL, SUGAR, CONTAINS LESS THAN 1%: SALT, YEAST, VEGETABLE PROTEIN, ASCORBIC ACID, ENZYMES.

**CONTAINS: WHEAT (Processed on the same lines as SOY AND MILK)**

### CLAIMS:

1 SERVING = 1 CN (16g) BREAD SERVINGS  
WHOLE GRAIN RICH  
51% WHOLE GRAIN  
9.75g OF WHOLE GRAINS PER SERVING  
NO HIGH FRUCTOSE CORN SYRUP

### COOKING INSTRUCTIONS

KEEP FROZEN UNTIL READY TO USE

COOKING INSTRUCTIONS:

Bake time may vary depending on oven.

CONVENTIONAL OVEN:

\*For softer sticks, wrap in foil before placing in oven.

- Preheat oven to 425 °.
- Remove bread sticks from bag.
- Place bread sticks flat on baking pan.
- Bake 4 – 6 minutes or until heated through.

## Nutrition Facts

220 Servings per container

**Serving Size 1 Breadstick (28 g/ .99 oz)**

Amount per serving

**Calories 80**

**% Daily Value\***

**Total Fat** 1 g 1%

Saturated Fat 0 g 0%

Trans Fat 0 g

**Cholesterol** 0 mg 0%

**Sodium** 130 mg 6%

**Total Carbohydrate** 14 g 5%

Dietary Fiber 1 g 4%

Total Sugars 1 g

Includes 1 g Added Sugars 2%

**Protein** 2 g

Vitamin D 0 mcg 0%

Calcium 5 mg 0%

Iron 1 mg 6%

Potassium 10 mg 0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Created: 06/08/2017

The nutrition and ingredient information is accurate at the time of printing. This information is updated periodically. Please contact your Flowers representative if you have questions about this information.

**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: B4S Whole Grain Plain Breadsticks 1 oz. Code No.: 99887170

Manufacturer: Joseph Campione Inc., for Flowers Bakeries Foodservice Serving Size 1 Breadstick (28g/1oz)  
(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  
*(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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole Grain	9.96	16	.6225
Enriched Grain	9.40	16	.5875
			1.21
<b>Total Creditable Amount<sup>3</sup></b>			1.00

\* Creditable grains are whole-grain meal flour and enriched meal flour.

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

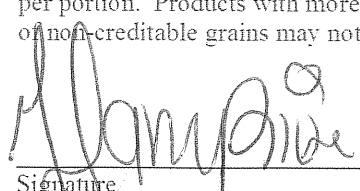
<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> 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 28 grams

Total contribution of product (per portion) 1.00 oz equivalent

I certify that the above information is true and correct and that a 1 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 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  
 Gina Campione  
 \_\_\_\_\_  
 Printed Name

VP of Sales & Marketing  
 \_\_\_\_\_  
 Title  
 11/24/2014  
 \_\_\_\_\_  
 Date  
 414-761-8944  
 \_\_\_\_\_  
 Phone Number