



BAKED FOR SCHOOLS



## B4S 5" Hoagie made with Whole Grain, Sliced

**Material Number:** 99808410

**Pack:** 10/12pk

**Gross Weight:** 18.693 lbs.

**Net Weight:** 15.625 lbs.

**Cube:** 2.205

**Case Dimensions:** 23.188" X 19.188" X 8.563"

**Cases per layer:** TI 4

**Layers per Pallet:** HI 9

**Cases per Pallet:** 36

**Frozen Shelf Life:** 270 days

**Shelf Life after Thaw:** 5-7 days

**GTIN:** 0-00-70210-08410-7

**INGREDIENT LABELING INFORMATION**

WATER, WHOLE WHEAT FLOUR, UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: YEAST, SOYBEAN OIL, SALT, CALCIUM SULFATE, DOUGH CONDITIONERS (CONTAINS ONE OR MORE OF THE FOLLOWING: SODIUM STEAROYL LACTYLATE, CALCIUM STEAROYL LACTYLATE, MONOGLYCERIDES, MONO- AND DIGLYCERIDES, DISTILLED MONOGLYCERIDES, CALCIUM PEROXIDE, CALCIUM IODATE, DATEM, ETHOXYLATED MONO- AND DIGLYCERIDES, ENZYMES, ASCORBIC ACID), CALCIUM PROPIONATE (TO RETARD SPOILAGE), TOPPED WITH YELLOW CORN MEAL

**CONTAINS: WHEAT**

**CLAIMS:**

1 SERVING = 2 CN (16g) BREAD SERVINGS

WHOLE GRAIN RICH

51% WHOLE GRAIN

16.5g OF WHOLE GRAINS PER SERVING

NO HIGH FRUCTOSE CORN SYRUP

Created: 01/15/2019

1569-041515

156901-030117

### Nutrition Facts

12 Servings per container

**Serving Size 1 Bun (57 g/2.0 oz)**

Amount per serving

**Calories 150**

**% Daily Value\***

<b>Total Fat</b>	2 g	2%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Polyunsaturated Fat	1 g	
Monounsaturated Fat	0 g	
Cholesterol	0 mg	0%
Sodium	310 mg	13%
Total Carbohydrate	28 g	10%
Dietary Fiber	3 g	9%
Total Sugars	4 g	
Includes	4 g Added Sugars	8%
Protein	6 g	
Vitamin D	0 mcg	0%
Calcium	40 mg	2%
Iron	1.6 mg	8%
Potassium	100 mg	2%

\* 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.

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.



# Formula 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: FSPL B4S 5" WHL GRN HOAGIE SL 10/12PK Code No.: 99808410

Manufacturer: FLOWERS FOODS Serving Size 1 Bun (59 g/ 2.1 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: 0.49  
(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 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 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 <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
WHOLE GRAIN	16.65	16	↓
ENRICHED GRAIN	16.00	16	
			2.04
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.00</b>

\*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 serving size 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 59 grams

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 2.1 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 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.

Tracy Osgatharp

Signature

QA Labeling Associate

Title

Tracy Osgatharp

Printed Name

01/09/19

Date

(229) 227-2015

Phone Number