

9478 Happy Birthday Cupcake® Chocolate

>51% WHOLE GRAIN – 1.5oz

SBI CODE # - 9478

UPC ITEM# - 091464947802

Nutrition Facts

Serving Size (43g)
Servings Per Container 1

Amount Per Serving

Calories 140 Calories from Fat 25

% Daily Value*

Total Fat 3g **5%**

Saturated Fat 1g **5%**

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 1g

Cholesterol 20mg **7%**

Sodium 200mg **8%**

Total Carbohydrate 26g **9%**

Dietary Fiber 6g **24%**

Sugars 8g

Protein 2g **4%**

Vitamin A 0% Vitamin C 0%

Calcium 10% Iron 10%

* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: CAKE: WATER, WHOLE WHEAT FLOUR AND UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, POLYDEXTROSE, COCOA (PROCESSED WITH ALKALI), CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: GLYCERINE, EGGS, SOYBEAN OIL, WHEY (MILK), LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), SALT, CITRUS FIBER, NONFAT MILK, SOY FLOUR, DEXTROSE, CORN STARCH, SOY LECITHIN, SORBITAN MONOSTEARATE, MONOGLYCERIDES, SUCRALOSE (NON-NUTRITIVE SWEETNER), POLYSORBATE 60, ARTIFICIAL FLAVOR, MONO-&DIGLYCERIDES, PRESERVED WITH POTASSIUM SORBATE, SORBIC ACID AND SODIUM PROPIONATE. ICING: MALTITOL, WATER, CONTAINS 2% OR LESS OF THE FOLLOWING: PALM OIL, COCOA (NATURAL AND PROCESSED WITH ALKALI), CALCIUM CARBONATE, CHOCOLATE LIQUOR, SUGAR, CALCIUM SULFATE, CORN SYRUP, SOYBEAN OIL, DEXTROSE, AGAR, SALT, GUAR GUM, SODIUM HEXAMETAPHOSPHATE, ARTIFICIAL FLAVOR, MONOGLYCERIDES, MONO-&DIGLYCERIDES, POLYSORBATE 60, PRESERVED WITH POTASSIUM SORBATE AND SORBIC ACID (TO RETARD SPOILAGE).

CONTAINS: WHEAT, EGGS, MILK & SOY
MANUFACTURED ON SHARED EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING WALNUTS & COCONUT. PEANUT/PEANUT DERIVATIVES ARE PRESENT IN THE FACILITY

PRODUCT CONTRIBUTION

GRAIN CREDIT: ½ oz grain equivalent

GRAMS OF FLOUR: 8g

GRAMS OF WHOLE GRAIN: 4.07

GRAMS OF ENRICHED: 3.93g

PERCENT OF TOTAL GRAINS THAT ARE WHOLE GRAIN: 51%

DOES THIS PRODUCT QUALIFY AS WHOLE GRAIN RICH: Yes

PRODUCT HIGHLIGHTS

- Smart Snack Approved
- Qualifies as Whole Grain Rich
- 19.2% calories from fat, 6.42% calories from sat fat, 18.6% sugar by weight (30-10-30)

SUGGESTED BID SPEC

GoodyMan Happy Birthday 30-10-30 >51% Whole

Grain(Chocolate) code/9478- 72 - 1.5 oz. Frozen, I.W. printed film, no sprinkles. Thaw & Serve cupcake. Must conform to USDA Child Nutrition Program specifications and meet ½ oz bread equivalent. *Must meet 30% or less calories from fat, 10% or less calories from sat fat, and 30% or less sugar by weight.* Made with >51% Whole Grain Flour. Meets AHG & HUSSC Guidelines. Must supply 6g fiber, 8g sugar. Student preferred brand Super Bakery's Goodyman product #9478. Made in the USA, Peanut Free Product*. Product analysis required. **UD**

CASE SPECS

cs/ct	72 (12 iw cc per tray - 6 trays per case)
case dimensions	14.75" L x 10.875" W x 10.625" H
case cube	.99
case weight	7.75 lbs
cases per pallet	88
TiHi	11 x 8
shelf life	frozen: 12 months / ambient: 16 days



PRESIDENT, SUPER BAKERY, INC.



www.superbakery.com

Updated: 7.1.19



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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: Goodyman WG Happy Birthday 30-10-30 Chocolate Cupcake Code No.: 9478

Manufacturer: Super Bakery Serving Size 1.5oz / 43g
(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:** <2
(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, Group H or Group I. (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: G

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain	4.07	16	.254375
Enriched Flour	3.93	16	.245625
Total Creditable Amount³			.5

*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 oz

Total contribution of product (per portion) .5 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 .5 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.

Erich M. Reschke
Signature

R&D, Technical Support Manager
Title

Erich M. Reschke

1 2 2020

814-684-3320

Printed Name

Date

Phone Number