9479 Happy Birthday Cupcake® Vanilla

>51% WHOLE GRAIN - 1.5oz

SBI CODE # - 9479 UPC ITEM# - 091464947901

Nutri Serving Size (4: Servings Per Co	3g)			
Amount Per Serving				
Calories 140		Calories from Fat 20		
			% Daily Value	
Total Fat 2.5g			4%	
Saturated Fa		3%		
Trans Fat 0g				
Polyunsatura	ted Fat 1a			
Monounsatur		5a		
Cholesterol 20n		- 3	7%	
Sodium 170mg	9		7%	
Total Carbohyd		9%		
Dietary Fiber		24%		
Sugars 7g				
Protein 2g			4%	
Vitamin A 0%	•	,	Vitamin C 0%	
Calcium 10%	•		Iron 49	
*Percent Daily Values Values may be higher				
Total Fat	Less than	65g	80g	
Sat Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium Total Carbohydrate	Less than	2400mg 300g	2400mg 375g	
Dietary Fiber		300g 25g	375g 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, EGGS, GLYCERINE, CONTAINS 2% OR LESS OF THE FOLLOWING: SOYBEAN OIL, WHEY (MILK), LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), SALT, CITRUS FIBER, EGG WHITES, NONFAT MILK, SOY FLOUR, DEXTROSE, CORN STARCH, SOY LECITHIN, SORBITAN MONOSTEARATE, MONOGLYCERIDES, POLYSORBATE 60, ARTIFICAL FLAVOR, ACESULFAME POTASSIUM, SURALOSE (NON-NUTRITIVE SWEETNER), MONO-&DIGLYERIDES, PRESERVED WITH POTASSIUM SORBATE, SORBIC ACID, AND SODIUM PROPIONATE. ICING: MALTITOL, WATER, CONTAINS 2% OR LESS OF THE FOLLOWING: PALM OIL, CALCIUM CARBONATE, CORN SYRUP, SUGAR, CALCIUM SULFATE, DEXTROSE, SOYBEAN OIL, SALT, AGAR, TITANIUM DIOXIDE (COLOR), GUAR GUM, SODIUM HEXAMETAPHOSPHATE, MONO-&DIGLYCERIDES, ARTIFICIAL FLAVOR, POLYSORBATE 60, MONOGLYCERIDES, 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 FACILTY

PRODUCT CONTRIBUTION

GRAIN CREDIT: ½ oz grain equivalent

GRAMS OF FLOUR: 10.16g

GRAMS OF WHOLE GRAIN: 5.19g GRAMS OF ENRICHED: 4.96g

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
- 16% calories from fat, 3.2% calories from sat fat, 16.2% sugar by weight (30-10-30)

SUGGESTED BID SPEC

GoodyMan Happy Birthday 30-10-30 >51% Whole
Grain(Vanilla) code/9479- 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 grain equivalent. Must meet 30% or less calories from fat, 10% or less calories from sat fat, and 30% or less sugar by weight. Must supply 6g fiber, 7g sugar. Student preferred brand Super Bakery's Goodyman product #9479. Made in the USA, Peanut Free Product. Product analysis required.

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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.



Updated: 7.1.19



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 Ha	ippy Birthday 30-10-30 V	anilla Cupcake Code	e No.: <u>9479</u>			
Manufacturer: Super Bakery		Serving Size 1.50. (raw dough weight ma	Serving Size1.5oz / 43g			
I. Does the product meet the W (Refer to SP 30-2012 Grain Requir	ements for the National S	chool Lunch Program and				
II. Does the product contain non- (Products with more than 0.24 oz e grains may not credit towards the g	equivalent or 3.99 grams	for Groups A - G or 6.99 gr				
III. Use Policy Memorandum SI Breakfast Program: Exhibit A to Groups A-G, Group H or Group creditable grains. Groups A-G use creditable grain per oz eq; and Gro Indicate to which Exhibit A Grou	determine if the product I. (Different methodology the standard of 16grams oup I is reported by volume	et fits into ies are applied to calcular c creditable grain per oz e ne or weight.)	te servings of grain co	mponent based on		
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	5.19	16	.32			
Enriched Flour	4.96	16	.31			
T 1 G 11 11 1	3					
Total Creditable Amount *Creditable grains are whole-grain			.63			
(Serving size) X (% of creditable Standard grams of creditable grain Total Creditable Amount must be Total weight (per portion) of product (per portion) contribution of product (per portion)	grain in formula). Please ns from the correspondin rounded <i>down</i> to the nea ct as purchased 1.5 oz	be aware serving size oth g Group in Exhibit A.		e converted to grams.		
I certify that the above information provides	ent Grains. I further certifuivalent or 3.99 grams for	fy that non-creditable grain or Groups A-G or 6.99 gra	ns are not above 0.24	oz eq. per portion.		
Erich M. Reschke			R&D, Technical Support Manager			
Signature		Title				
Erich M. Reschke		1/2/2020	814-	684-3320		
Printed Name		Date	Phon	e Number		