7787 GoodyMan[®] 6pk Mini Donuts

51% Whole Grain Powdered Sugar – 3oz

SBI CODE # - 7787 UPC ITEM# - 091464778703

Nutrition Facts

Servings Per Container 1

Amount Per Serving				
Calories 270		Calorie	es from Fat 90	
			% Daily Value*	
Total Fat 11g			17%	
Saturated Fat 3g			15%	
Trans Fat 0g				
Polyunsaturated Fat 1.5g				
Monounsatur		-		
Cholesterol 0m	0	0%		
Potassium 130mg			4%	
Sodium 230mg		10%		
			14%	
· · · · · · · · · · · · · · · · · · ·			8%	
Dietary Fiber 2g			0 /0	
Sugars 21g			8%	
Protein 4g			0%	
Vitamin A 0%	•		Vitamin C 0%	
Calcium 6%	•		Iron 4%	
Thiamin 2%	•		Riboflavin 2%	
Niacin 0%	•		Folate 0%	
*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 Sat Fat	Less than Less than	65g 20g	80g 25g	
Cholesterol	Less than	20g 300mg	20g 300mg	
Sodium	Less than	2400mg	2400mg	
,		300g	375g	
Dietary Fiber		25g	30g	

INGREDIENTS: WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, DEXTROSE, SUGAR, PALM OIL, MODIFIED CORN STARCH, SOY FLOUR, HYDROGENATED VEGETABLE SHORTENING (SOYBEAN AND/OR COTTONSEED OIL), SOYBEAN OIL, NONFAT DRY MILK, SODIUM BICARBONATE, SODIUM ACID PYROPHOSPHATE, CINNAMON, TITANIUM DIOXIDE, DRY HONEY SOLIDS, SOY LECITHIN, SODIUM ALUMINUM PHOSPHATE, MONO-DIGLYCERIDES, CALCIUM PROPIONATE, SALT, GLUCONO DELTA LACTONE, WHEAT STARCH, NATURAL & ARTIFICIAL FLAVOR, EGGS.

CONTAINS: WHEAT, MILK, SOY & EGGS

PRODUCT CONTRIBUTION

GRAIN CREDIT: 2oz grain equivalent GRAMS OF FLOUR: 32g GRAMS OF WHOLE GRAIN FLOUR: 16.3g GRAMS OF ENRICHED FLOUR: 15.7g PERCENT OF TOTAL GRAINS THAT ARE WHOLE GRAIN: 51% DOES THIS PRODUCT QUALIFY AS WHOLE GRAIN RICH: Yes

PRODUCT HIGHLIGHTS

- 2 oz Grain Equivalent
- Whole Grain Rich
- Ala Carte
- Individually Wrapped for Convenience

SUGGESTED BID SPEC

51% Goodyman WG 6pk. Mini Donuts - Powdered Sugar code/ 7787 72 - 3 oz. Frozen individually wrapped Thaw & Serve, nickel stack six packs of ½ oz. whole grain powdered sugar donuts. Must conform to USDA Child Nutrition Program specifications and meet 2oz grain equivalent. Student preferred brand, Super Bakery's Goodyman product **#7787**. Made in the USA, Peanut Free Product. Product analysis required. U DAIRY

CASE SPECS

cs/ct
case dimensions
case cube
case weight
cases per pallet
TiHi
shelf life

72 19.8125" L x 11.5625" W x 8.375" H 1.11 15.5 lbs 64 8 x 8 frozen: 12 months / ambient: 7 days

PRESIDENT, SUPER BAKERY, INC.



www.superbakery.com

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 6pk Mini Donuts – Powdered	Code No.: <u>7787</u>
Manufacturer: Super Bakery	Serving Size <u>3oz / 85g</u> (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:** <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: D

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 Wheat Flour	16.3	16	1.0187
Enriched Flour	15.7	16	.9813
Total Creditable Amount ³			2.00

*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.

³Total 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 3 ozTotal contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a <u>3</u> ounce portion of this product (ready for serving) provides <u>2</u> 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

Printed Name

Date

1/2/2020

Phone Number

814-684-3320

www.superbakery.com