



139 - Whole Grain Margarine Croissant Sliced Fully Curved



Nutrition Facts

Serving Size 1 Croissant (62g)
Servings Per Container 144

Amount Per Serving

Calories 190

% Daily Value*

| | |
|--------------------------------|-----|
| Total Fat 8 g | 10% |
| Saturated Fat 3.5 g | 16% |
| Trans Fat 0 g | |
| Cholesterol 5 mg | 1% |
| Sodium 230 mg | 10% |
| Total Carbohydrate 26 g | 9% |
| Dietary Fiber 2 g | 7% |
| Sugars 3 g | |
| Incl. 2 g Added Sugars | 4% |

Protein 5 g

| | | |
|--------------|---|--------------|
| Vitamin D 2% | • | Potassium 0% |
| Calcium 4% | • | Iron 8% |

Percent Daily Values are based on a 2,000 calorie diet.

17.77 grams Whole Grain per Roll (51%)
17.07 grams Enriched Grain per Roll (49%)
2.0 OZ EQ per Roll

Ingredients

White Whole Wheat Flour, Enriched Wheat Flour (Unbleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Margarine (Palm Oil, Water, Soybean Oil, Sugar, Soybean Lecithin [Soy], Monoglycerides, Natural Butter Flavor, Beta Carotene [Color], Vitamin A Palmitate added), Sugar, Contains 2% or less of: Salt, Non Fat Dry Milk Powder (Non Fat Dry Milk, Whey), Yeast and Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate) for Leavening, Dough Conditioner (Calcium Sulfate, Ascorbic Acid, Enzymes), Vital Wheat Gluten, Eggs, Malt Powder (Malted Barley, Dextrose), Soy Flour, Calcium Propionate, Potassium Sorbate and Citric Acid (Preservatives).

Product Specifications

| | | | |
|---------------------------|-------------------------|--------------------------|---------|
| GTIN | 10070565000255 | Case Gross Weight | 24 lbs. |
| UPC | 070565071395 | Cube | 3.1 |
| Case Pack | 144/2.2oz | Tie x High | 5 x 6 |
| Shelf Life Frozen | 365 Days | Smart Snack | No |
| Shelf Life Ambient | 7 Days | | |
| Case Dimensions | L24.50"xW16.75"xH13.25" | | |

Handling

Product delivered frozen and should be stored at 0 to -10 degrees Fahrenheit

Preparation

Thaw & Serve. Remove product from freezer the night prior to serving.

Allergen Info

CONTAINS:
Eggs, Milk, Soy, Wheat

Bid Specification

Hadley Farms Whole Grain Croissant # 139. Portion must contain at least 190 calories, with no more than 230mg of sodium and 3g of sugar. Must meet 2.0oz grain equivalent. Must be manufactured in a Nut Free facility. Must contain zero Artificial colors and flavors.
Acceptable Brand: Hadley Farms Bakery Item #139.

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: _____ Code No.: _____

Manufacturer: _____ Serving Size _____
 (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:**____
(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: _____

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion ¹ | Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² | Creditable Amount |
|---|---|---|-------------------|
| | A | B | A ÷ B |
| | | | |
| | | | |
| | | | |
| Total Creditable Amount³ | | | |

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

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes 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 _____

Total contribution of product (per portion) _____ oz equivalent

I certify that the above information is true and correct and that a ____ ounce portion of this product (ready for serving) provides____ 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

Title

Printed Name

Date

Phone Number