

Nutrition Fac	cts
servings per container Serving size	(57g)
Jei villig 3ize	(319)
Amount per serving	CO
Calories 1	60
% Daily	/ Value*
Total Fat 5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 140mg	6%
Total Carbohydrate 27g	10%
Dietary Fiber 1g	4%
Total Sugars 15g	
Includes 15g of Added Sugars	30%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 8mg	0%
Iron 1mg	6%
Potassium 46mg	0%
*The % Daily Value (DV) tells you how much a nu a serving of food contributes to a daily diet. 2,00 a day is used for general nutrition advice.	

PRODUCT CONTRIBUTION

- · GRAIN CREDIT: 1 oz GE · GRAMS OF FLOUR: 16.2g
- · GRAMS OF WHOLE GRAIN: 8.26g · GRAMS OF ENRICHED: 7.94g
- PERCENT OF TOTAL GRAINS THAT ARE WHOLE GRAIN: 51%
- DOES THIS PRODUCT QUALIFY AS WHOLE GRAIN RICH: YES

PRODUCT HIGHLIGHTS

- 1 oz. Grain Equivalent
- Smart Snack Approved
- 3g of Protein Per Serving
- Baked in a Peanut / Tree nut Free Facility

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cs/ct 120 case dimensions 18.31" L x 13.06" W x 6.12" H case cube 0.85

case weight 16 lbs cases per pallet 84

TiHi 7 x 12 Order in layers of 7 shelf life frozen: 16 Months

frozen: 16 Months ambient: 14 days 091464705501

12 digit upc 091464705501 14 digit upc 10091464705508

SUGGESTED
BID
SPEC

Ultra 51% Whole Wheat Super Blueberry/Mini Loaf/code 7055 - 120 - 2 oz. Frozen, individually wrapped Thaw & Serve mini loaf. Must conform to USDA Child Nutrition Program specifications and meet 1oz grain equivalent. Student preferred brand Super Bakery's Ultra 51% Whole Wheat Mini Loaf #7055. 1 gram fiber, 3 grams protein. All Natural; No artificial flavors, colors or preservatives, Made in the USA, No Tropical Oils, Peanut Free Product. Smart Snack Approved. Product analysis required. Kosher:

a day is used for general nutrition advice.

Contains Bioengineered Food Ingredients.

INGREDIENTS: WATER, SUGAR, WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, BLUEBERRIES, SOY FLOUR, WHEAT GLUTEN, MODIFIED CORN STARCH, MODIFIED WHEAT STARCH, EGG WHITES, WHEAT PROTEIN, DEXTROSE, SODIUM ACID PYROPHOSPHATE, NATURAL FLAVOR, MONO- AND DIGLYCERIDES, DRY HONEY SOLIDS, SODIUM BICARBONATE, SALT, XANTHAN GUM, GUAR GUM, CINNAMON, SOY LECITHIN, WHEY. CONTAINS: WHEAT, MILK, SOY & EGGS.





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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: <u>Ultra Mini Loaf</u> –	Wild Blueberry	Code No.:	Code No.: <u>7055</u>				
Manufacturer: Super Bakery	Serving Size 2.00 (raw dough weight ma	Serving Size 2.0oz / 57g (raw dough weight may be used to calculate creditable grain amount)					
I. Does the product meet the W (Refer to SP 30-2012 Grain Require				ogram.)			
II. Does the product contain non- (Products with more than 0.24 oz grains may not credit towards the	equivalent or 3.99 grams	for Groups A - G or 6.99 g					
III. Use Policy Memorandum S. Breakfast Program: Exhibit A to Groups A-G, Group H or Group creditable grains. Groups A-G us creditable grain per oz eq; and Gr Indicate to which Exhibit A Gro	o determine if the product I. (Different methodolog to I. (Different methodolog to the standard of 16grams to up I is reported by volun	ct fits into ries are applied to calcula s 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	9.0	16	.56				
Enriched Flour	8.64	16	.54				
Total Creditable Amount			1.10				
*Creditable grains are whole-grain 1 (Serving size) X (% of creditable 2 Standard grams of creditable gra 3 Total Creditable Amount must be Total weight (per portion) of product contribution of product (per product)	grain in formula). Please ins from the corresponding rounded <i>down</i> to the near suct as purchased <u>2.0 oz</u>	be aware serving size oth g Group in Exhibit A.		e converted to grams			
I certify that the above inform provides oz equival Products with more than 0.24 oz emay not credit towards the grain re	ation is true and correct a ent Grains. I further certif quivalent or 3.99 grams fo	nd that a <u>2.0</u> ounce porty that non-creditable grain or Groups A-G or 6.99 gra	ns are not above 0.24	oz eq. per portion.			
F. D. H=		President, Super Bakery, Inc.					
	Signature	Title					
F. Dok Harris		January 2024	814-684-	3320			
Printed Name		Date	Phon	e Number			