



whole grain

Mini PANCAKES



2 servings Whole Grains; USDA Child Nutrition



#1 Frozen Pancake Brand Purchased by Households with Kids



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SUBJECT: Product Description / Specification	Formula Created: 02-22-2022	NUMBER: 010626
Document Date: 05/23/2025	Formula Version: #1	Blueberry Flavored Whole Grain Mini Pancake

Nutrition Facts

Servings Per Container 1
Serving size 1 Pouch (85g)

Amount per serving
Calories 200

% Daily Value*

Total Fat 4g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 2.5g	
Cholesterol 5mg	2%
Sodium 290mg	13%
Total Carbohydrate 38g	14%
Dietary Fiber 2g	7%
Total Sugars 13g	
Includes 12g Added Sugars	24%
Protein 3g	

Vitamin D 0mcg	0%
Calcium 51mg	4%
Iron 1mg	6%
Potassium 87mg	2%
Thiamin 0.2mg	15%
Riboflavin 0.1mg	8%

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Water, Whole Grain Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Canola Oil, Blueberry Flavored Bits (Sugar, Corn Syrup, Degermed Corn Grit, Corn Starch, Soybean Oil, Natural Flavor, Dried Blueberries, Citric Acid, Fruit Juice (for color)), Eggs, Dried Whey, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Monocalcium Phosphate), Natural Flavor, Salt, Soy Lecithin.

CONTAINS WHEAT, EGGS, MILK, SOY

CONTAINS A BIOENGINEERED FOOD INGREDIENT

DOES NOT CONTAIN PEANUTS OR TREE NUTS

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7. PRODUCT IDENTIFICATION/CODE DATING

Cases will be printed and/or contain label

A. Item Number and Description: 10626 Whole Grain Blueberry Flavored Mini Pancakes

B. Date of manufacture:

Expiration Date –

1 year from production frozen (Better If Used By:)

Pouch: MMM/DD/YYYY (Line) (Bagger #) (Time)

Shipper: MMM/DD/YYYY (Plant ID) (Shift) (Line) (Time)

C. Barcode - UPC 679844206260

8. STORAGE AND DISTRIBUTION

A. Frozen and maintain 0 degrees F or below.

B. Ship Frozen (Setting): -10 degrees F.

C. One year shelf life from date of production **when stored at 0 degrees or below maintained.**

9. PRODUCT HANDLING INSTRUCTIONS

A. Keep product frozen at 0 degrees Fahrenheit or below while in storage.

B. Do Not store in refrigerated temperatures.

C. Keep frozen until heated per package instructions.

D. Consume all heated packaged pancakes and discard extras.

10. PREPARATION INSTRUCTIONS

All packages are oven and microwave safe.

A. Thaw & Serve: Place unopened packages level on a flat surface or serving tray. Let product thaw at room temperature for 60 mins. Serve and consume the thawed pouches within 1 hour once thawed.

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- B. Microwave: Place frozen unopened packages on microwave safe plate and heat for 55 seconds for one package.
- C. Conventional Oven: Preheat oven to 350 degrees Fahrenheit. Place frozen unopened packages on a baking sheet and heat for 16 – 18 minutes or until warm. Heating time may vary.
- D. Convection Oven: Preheat oven to 325 degrees Fahrenheit. Place frozen unopened packages on a baking sheet and heat for 14 – 16 minutes or until warm. Heating time may vary.
- E. Food Warmer: Preheat warmer to 170 – 250 degrees Fahrenheit, place frozen unopened packages on baking sheet and heat for 45 – 75 minutes or until warmed thoroughly.

11. INGREDIENT LIST

Water, Whole Grain Wheat Flour, Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Sugar, Canola Oil, Blueberry Flavored Bits (sugar, corn syrup, degermed corn grit, corn starch, soybean oil, natural flavor, dried blueberries, citric acid, fruit juice (for color)), Eggs, Dried Whey, Leavening (sodium bicarbonate, sodium aluminum phosphate, monocalcium phosphate), Natural Flavor, Salt, Soy Lecithin.

Contains Allergens: WHEAT, EGG, MILK, SOY.

Contains a bioengineered food ingredient

Does Not Contain Peanuts or Tree Nuts



United States Department of Agriculture

Food and Nutrition Service

**Product Formulation Statement for Documenting Grains
in Child Nutrition Programs**

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalents))

Child Nutrition (CN) Program Operators 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. CN Program Operators have the option to choose the crediting method that best fits their specific needs for menu planning.

Product Name: Whole Grain Blueberry Flavored Mini Pancakes Code No.: 10626

Manufacturer: DeWafelbakkers LLC Serving Size: 85g
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes ☒ No ☐

II. Does the product contain non-creditable grains: Yes ☐ No ☒ How many grams:
(Products with more than 0.24 ounce (oz.) equivalent (eq.) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the FBG 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 16g creditable grain per oz. eq.; Group H uses the standard of 28g 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: C

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
Whole Grain Wheat Flour	18.7g	16g	1.168
Enriched Wheat Flour	13.5g	16g	0.843
Total			2.01
Total Creditable Amount ³			2

* Creditable grains vary by CN Program. See the FBG for specific Program requirements.

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.

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 85g

Total contribution of product (per portion) 2 oz. eq.

I certify that the above information is true and correct and that a 3 ounce portion of this product (ready for serving) provides 2 oz. eq. grains. I further certify that non-creditable grains **are not** above 0.24 oz. eq. per portion. Products with more than 0.24 oz. eq. or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains may not credit towards the grain requirements for school meals.


Signature
Davida Alexander
Printed Name

R&D Manager
Title
11/31/2024 5013701139
Date Phone Number