



Whole Grain Cocoa Chip Mini Muffin Flat

RS - 6936

51% Whole Grain
No High Fructose Corn Syrup

PRODUCT SPECIFICATIONS

| |
|--|
| Brand: Right Start Foods |
| Product Name: Whole Grain Cocoa Chip Mini Muffin Flat |
| Code #: RS-6936 |
| GTIN: 10819716012842 |
| UPC: 819716012845 |
| Portion Size: 1 Muffin Flat (2.0 oz) |
| Serving Size: 1 Muffin Flat (2.0 oz) |
| Servings per Case: 90 |

| |
|--|
| Gross Weight: 13.35 Lbs |
| Net Weight: 11.25 Lbs |
| Country of Origin: USA |
| Kosher: No |
| Child Nutrition: Yes - 1 Grain Equivalent, see back for details |

Nutrition Facts

90 servings per container
Serving size 2.0 oz (57g)

Amount per serving
Calories 160

| | % Daily Value* |
|-------------------------------|----------------|
| Total Fat 6g | 8% |
| Saturated Fat 1.5g | 8% |
| Trans Fat 0g | |
| Cholesterol 20mg | 7% |
| Sodium 150mg | 7% |
| Total Carbohydrate 25g | 9% |
| Dietary Fiber 2g | 7% |
| Total Sugars 10g | |
| Includes 9g Added Sugars | 18% |
| Protein 4g | |
| Vitamin D 0mcg | 0% |
| Calcium 114mg | 8% |
| Iron 1mg | 6% |
| Potassium 134mg | 2% |

* The % Daily Value (DV) 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: Flour Blend [Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid)], Nonfat Milk, Sugar, Whole Eggs, Whole Milk, Soybean Oil, Milk Chocolate Bits [Sugar, Vegetable Oil (Palm, Palm Kernel), Cocoa Powder, Nonfat Dry Milk, Cocoa (Processed with Alkalai), Cornstarch, Salt, Natural Flavor, Sunflower Lecithin, Wheat Flour], Dextrose, Wheat Starch, Salt, Sodium Free Baking Powder [Potassium Bicarbonate, Calcium Acid Pyrophosphate, Corn Starch and Monocalcium Phosphate], Vanilla, Calcium Propionate, Enzymes.

Contains: Eggs, Milk, Wheat
Contains Bioengineered Food Ingredient



SHIPPING INFORMATION

| |
|---|
| Length: 12.5" |
| Width: 11.5" |
| Depth: 10" |
| Case Cube: 0.83 |
| Ti x Hi: 12 x 7 |
| Shelf Life: 365 Days Frozen |
| Storage Temperature: Keep Frozen |

COOKING & HANDLING INSTRUCTIONS

COOKING INSTRUCTIONS

Remove from freezer at least 2 hours before serving.
Thaw and Enjoy!
Warmer: Can be placed in a warmer but temperature cannot go higher than 160° F.

HANDLING INSTRUCTIONS

For best results keep frozen up to 2 hours prior to serving.

BREAKFAST IN THE CLASSROOM STATEMENT

The listed serving size of one 2.0 oz Whole Grain Cocoa Chip Mini Muffin Flat, is shelf stable 7-10 days from a thawed state when stored under ambient temperature. Fluctuations in temperature may cause product to spoil more quickly. *A letter of confirmation can be supplied upon request.

Date Updated: 03/12/2024 Version Updated: V 2.2 Date Last Reviewed: 03/12/2024 Reviewed/Updated By: Elena Misoulis

Product Formulation Statement for Documenting Grains in Child Nutrition Programs

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

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. Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Product Name: _____ Code No.: _____

Manufacturer: _____ Serving Size: _____
(raw dough weight may be used to calculate creditable grains)

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 equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the Food Buying Guide for Child Nutrition Programs (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 the grains contribution based on creditable grains. Groups A-G use the standard of 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)

Indicate which Exhibit A Group (A-I) the product belongs to: _____

| DESCRIPTION OF CREDITABLE GRAIN INGREDIENT* | GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION ¹ | GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) ² | CREDITABLE AMOUNT |
|---|---|--|-------------------|
| | A | B | A ÷ B |
| | | | |
| | | | |
| | | | |
| Total | | | |
| Total Creditable Amount³ | | | |

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

¹ (Serving size) X (% of creditable grains in formula); 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 _____

Total contribution of product (per portion) _____ oz eq

I certify that the above information is true and correct and that a _____ ounce portion of this product (ready for serving) provides _____ 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 do not credit toward the grains requirement for school meals.

Elena Misoulis MS RD CDN
Signature

Title

Printed Name

Date

Phone Number