Nutrition Facts

<table>
<thead>
<tr>
<th>Serving size</th>
<th>2 oz (57g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>120</td>
</tr>
<tr>
<td>% Daily Value*</td>
<td></td>
</tr>
<tr>
<td>Total Fat</td>
<td>1.5g 2%</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0g 0%</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0g 0%</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0mg 0%</td>
</tr>
<tr>
<td>Sodium</td>
<td>270mg 10%</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>21g 8%</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1g 3%</td>
</tr>
<tr>
<td>Sugars</td>
<td>1g 0%</td>
</tr>
<tr>
<td>Includes 0g Added Sugars</td>
<td>0%</td>
</tr>
<tr>
<td>Protein</td>
<td>6g</td>
</tr>
</tbody>
</table>

*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.

Looking for something fun for breakfast? Try our whole grain white English muffins! They are pre-sliced for convenience and ready for the toaster. Just add your favorite topping or create a delicious sandwich.

General Specifications

Pack: 144/2 oz
Kosher: KVH
Shelf Life: 5 days at ambient. 365 days frozen.
Status: Available

SCHOOL SPECIFICATIONS

Nutritional Ratio: 11-0-2
Grain (ounce equivalents): 2.0
Whole Grain: 16.79g, 51%
Enriched Flour: 16.14g
Combined Flour 32.93g

INGREDIENTS

Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Thiamine Mononitrate, Niacin, Reduced Iron, Riboflavin, Folic Acid, Malted Barley Flour), Water, Yeast, Wheat Gluten, Contains 2% or less of: Sugar, Soybean Oil, Salt, Calcium Propionate, Fumaric Acid, Baking Soda, Calcium Sulfate, Ammonium Sulfate, Monocalcium Phosphate, Yellow Corn Meal, Potassium Sorbate.

ALLERGENS

Contains soy and wheat ingredients. This product is produced in a nut-free facility.

Instructions

PREPARATION

Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.
Case Specifications

GTIN: 00737410802008
Dimensions: 23.188" x 11.125" x 8"
Cube: 1.19
Gross Weight: 19.25 lb
Per Pallet: 42
Tier x Height: 6 x 7
Inside Pack: 12 per bag, 12 bags per case

Bid Specification

Bake Crafters English Muffins, Whole Grain White, Sliced, 3.5"; must be whole grain rich and provide 2.0 ounce grain equivalents. Portion to provide at least 95.0 calories, with no more than 2.5 grams of fat. Must contain less than 320.0 milligrams of sodium. Acceptable brand: Bake Crafters 802.
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: English Muffins, Whole Grain White, Sliced, 3.5"
Manufacturer: Bake Crafters Food Company

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 ☑ If yes: The product contains: ________________________________
(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 16 grams creditable grain per oz. eq; Group H uses the standard of 28 grams 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: ______ B

<table>
<thead>
<tr>
<th>Description of Creditable Grain Ingredient*</th>
<th>Grams of Creditable Grain Ingredient per Portion1</th>
<th>Gram Standard of Creditable Grain per oz. equivalent 2 (16g or 28g) - B</th>
<th>Creditable Amount A ÷ B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Wheat Flour</td>
<td>16.79</td>
<td>16</td>
<td>1.04</td>
</tr>
<tr>
<td>Enriched Flour</td>
<td>16.14</td>
<td>16</td>
<td>1.00</td>
</tr>
</tbody>
</table>

Total Creditable Amount3

Table total

*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.

2Standard 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 __ 2.0 oz. __
Total contribution of product (per portion) __ 2.0 __ oz. equivalent

I certify that the above information is true and correct and that a __ 2.0 __ ounce portion of this product (ready for serving) provides __ 2.0 __ 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: [Signature] Michael Byrd
Date: 1/14/2021 President

www.bakecrafters.com
Ingredients: Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Thiamine Mononitrate, Niacin, Reduced Iron, Riboflavin, Folic Acid, Malted Barley Flour), Water, Yeast, Wheat Gluten, Contains 2% or less of: Sugar, Soybean Oil, Salt, Calcium Propionate, Fumaric Acid, Baking Soda, Calcium Sulfate, Ammonium Sulfate, Monocalcium Phosphate, Yellow Corn Meal, Potassium Sorbate.

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