

# Sandwich, Maple Pancake, WG, Chicken Sausage & Cheese, IW (#9126)



This delicious sandwich is definitely in the running for being the most perfect breakfast! A fully cooked chicken sausage patty between two wholegrain mini maple pancakes, plus a slice of cheese! It's so tasty, no syrup will be needed.

## General Specifications

Pack: 168/2.85 oz  
 Servings per Case: 168  
 Kosher: No  
 Shelf Life: 2 hours at ambient. 6 days refrigerated. 365 days frozen.  
 Status: Available



## SCHOOL SPECIFICATIONS

Nutritional Ratio: 37-12-7

Meat/Meat Alternate (ounce equivalents): 1.25

Grain (ounce equivalents): 1.0

Whole Grain: 8.11g, 50%

Enriched Flour: 8.01g

Combined Flour 16.12g

## INGREDIENTS

Maple Pancake: Whole Wheat Flour Blend [Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Sugar, Maple Chips [Sugar, Wheat Flour, Canola Oil, Yellow Corn Flour, Dextrose, Natural Flavor, Sunflower Lecithin], Buttermilk Solids, Dextrose, Soybean Oil, Soy Lecithin. Contains 2% or less of: Whey Powder, Egg, Natural Maple Flavor (Water, Natural Flavors, Propylene Glycol), Baking Powder [Sodium Bicarbonate, Corn Starch, Sodium Acid Pyrophosphate, Monocalcium Phosphate], Salt. Chicken Sausage: Chicken, Water, Seasoning [Salt, Spices, Dextrose, Sugar]. Yellow Cheese: [Cultured Skim Milk, Water, Sodium Citrate, Salt, Potassium Citrate, Annatto and Paprika (color), Cream, Sorbic Acid (preservative), Enzymes, Soy Lecithin (anti-sticking agent)].

## Nutrition Facts

Serving size **1 Sandwich (81g)**

Amount per serving  
**Calories 170**

	% Daily Value*
<b>Total Fat</b> 7g	<b>9%</b>
Saturated Fat 2g	<b>11%</b>
Trans Fat 0g	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 320mg	<b>15%</b>
<b>Total Carbohydrate</b> 18g	<b>7%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 6g	
Includes 6g Added Sugars	<b>12%</b>
<b>Protein</b> 10g	
Vitamin D 0.17mcg	0%
Calcium 98.8mg	8%
Iron 0.75mg	4%
Potassium 160mg	4%

\* 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.

# Sandwich, Maple Pancake, WG, Chicken Sausage & Cheese, IW (#9126)

## ALLERGENS & DISCLOSURES

Contains egg, milk, soy, and wheat ingredients.  
Contains bioengineered food ingredients.  
This product is produced in a nut-free facility.

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## Instructions

### PREPARATION

Preferred method:  
Thaw under refrigeration overnight.

FROM THAWED: Heat product at 350 degrees F for 10-12 minutes.  
FROM FROZEN: Heat product at 350 degrees F for 18-20 minutes.

Product is in ovenable film, it is not necessary to remove from film before heating.

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## Case Specifications

GTIN: 00737410091266  
Dimensions: 19.625" x 15.812" x 8.562"  
Cube: 1.54  
Gross Weight: 31.66 lb  
Per Pallet: 48  
Tier x Height: 6 x 8  
Inside Pack: 168 pieces per case

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## Bid Specification

Bake Crafters Sandwich, Maple Pancake, WG, Chicken Sausage & Cheese, IW; must be whole grain rich and provide 1.0 ounce grain equivalent and 1.25 ounces of meat or meat alternate. Portion to provide at least 145 calories, with no more than 8 grams of fat. Must contain less than 370 milligrams of sodium. Acceptable brand: Bake Crafters 9126.

**9126 KEEP FROZEN**



10673 S Lee Hwy • McDonald TN 37353

**Sandwich, Maple Pancake, WG, Chicken Sausage & Cheese, IW**

**168/2.85 oz**

Questions? Comments? 423.396.3392 / qa@bakecrafters.com Nutrition: www.bakecrafters.com/product/9126

*Ingredients:* Maple Pancake: Whole Wheat Flour Blend [Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Sugar, Maple Chips [Sugar, Wheat Flour, Canola Oil, Yellow Corn Flour, Dextrose, Natural Flavor, Sunflower Lecithin], Buttermilk Solids, Dextrose, Soybean Oil, Soy Lecithin. Contains 2% or less of: Whey Powder, Egg, Natural Maple Flavor (Water, Natural Flavors, Propylene Glycol), Baking Powder [Sodium Bicarbonate, Corn Starch, Sodium Acid Pyrophosphate, Mom Calcium Phosphate], Salt. Chicken Sausage: Chicken, Water, Seasoning [Salt, Spices, Dextrose, Sugar]. Yellow Cheese: [Cultured Skim Milk, Water, Sodium Citrate, Salt, Potassium Citrate, Annatto and Paprika (color), Cream, Sorbic Acid (preservative), Enzymes, Soy Lecithin (anti-sticking agent)].

*Contains egg, milk, soy, and wheat ingredients.*

0g Trans Fat

Contains bioengineered food ingredients.

*Instructions:* Preferred method: Thaw under refrigeration overnight. FROM THAWED: Heat product at 350 degrees F for 10-12 minutes. FROM FROZEN: Heat product at 350 degrees F for 18-20 minutes. Product is in ovenable film, it is not necessary to remove from film before heating.



**9126**

10673 S Lee Hwy • McDonald TN 37353

**Sandwich, Maple Pancake, WG, Chicken Sausage & Cheese, IW**

**168/2.85 oz**



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## MBC Companies

### Product Formulation Statement for Documenting Meats/Meat Alternates (M/MA) in Child Nutrition Programs

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.

Product Name: Sandwich, Maple Pancake, WG, Chicken Sausage & Ch Code No.: 9126

Manufacturer: Bake Crafters Food Company Serving Size: 2.85 oz

#### I. Meats

Fill out the chart below to determine the creditable amount of Meats.

DESCRIPTION OF CREDITABLE MEAT INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT INGREDIENT A	MULTIPLY	FBG YIELD <sup>1</sup>		CREDITABLE AMOUNT A x B
			B		
Chicken, Ground (Sausage)	1.4324	x	70%		1.0027
		x			
		x			
<b>C. Total Creditable Meats Amount<sup>5</sup></b>					<b>1.0027</b>

<sup>1</sup> FBG yield = Additional Information column.

#### II. Meat Alternates

Fill out the chart below to determine the creditable amount of Meat Alternates.

DESCRIPTION OF CREDITABLE MEAT ALTERNATE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT D	MULTIPLY	FBG YIELD <sup>2</sup>	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT <sup>2</sup> D x E ÷ F
American Cheese	0.25	x	16	÷	16	0.25
		x		÷		
		x		÷		
<b>G. Total Creditable Meat Alternates Amount<sup>5</sup></b>						<b>0.25</b>

<sup>2</sup> FBG yield = Servings per Purchase Unit column.

#### III. Alternate Protein Products (APP)

Fill out the chart below to determine the creditable amount of APP. Documentation must be provided as described in Attachments A and B for each APP used.

DESCRIPTION OF APP, MANUFACTURER'S NAME, AND CODE NUMBER	OUNCES DRY PER APP PORTION H	MULTIPLY	% OF PROTEIN AS IS <sup>3</sup> I	DIVIDE <sup>4</sup>	CREDITABLE AMOUNT APP H x I ÷ 18
		x		÷ 18	
		x		÷ 18	
		x		÷ 18	
<b>J. Total Creditable APP Amount<sup>5</sup></b>					
<b>K. TOTAL CREDITABLE AMOUNT (C + G + J rounded down to nearest 0.25 oz)<sup>5</sup></b>					<b>1.25 oz eq</b>

<sup>3</sup> Attached documentation provides % of Protein As-Is.

<sup>4</sup> 18 is the percent of protein when fully hydrated.

<sup>5</sup> Total Creditable Amount must be rounded **down** to the nearest 0.25 oz (example: 1.49 rounds down to 1.25 oz equivalent meat/meat alternate). If crediting M/MA and APP, round down after adding the Total Creditable Amount for Meats, Meat Alternates, and APP in boxes C, G, and J.

Total weight (per portion) of product as purchased 2.85 oz

Total creditable amount of product (per portion). (Reminder: total creditable amount (per portion) cannot exceed the total weight (per portion).) 1.25 oz eq

I certify that the above information is true and correct and that a 2.85 ounce serving of the above product (ready for serving) contains 1.25 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Violeta Kanarski  
Signature

Digitally signed by Violeta Kanarski  
Date: 2024.03.18 10:25:14 -04'00'

Violeta Kanarski  
Printed Name

Nutritionist  
Title

03/18/2024  
Date

(423) 396-3392  
Phone Number



MBC Companies

## 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: Sandwich, Maple Pancake, WG, Chicken Sausage & Code No.: 9126

Manufacturer: Bake Crafters Food Company Serving Size: 2.85 oz  
(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: C

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION <sup>1</sup>	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) <sup>2</sup>	CREDITABLE AMOUNT
	A	B	A ÷ B
Whole Grain	8.11	16	0.5069
Enriched Flour	8.01	16	0.5025
<b>Total</b>			1.0094
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.0 oz eq</b>

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

<sup>1</sup> (Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> 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 2.85 oz

Total contribution of product (per portion) 1.0 oz eq

I certify that the above information is true and correct and that a 2.85 ounce portion of this product (ready for serving) provides 1.0 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.

Violeta Kanarski

Digitally signed by Violeta Kanarski  
Date: 2024.03.13 14:44:11 -04'00'

Signature

Violeta Kanarski

Printed Name

Nutritionist

Title

03/11/2024

Date

(423) 396-3392

Phone Number