

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: Banana Chocolate Chunk BeneFIT Bars Code No.: 40402

Manufacturer: J&J Snack Foods Corp. Serving Size 1 bar - 71g (2.5oz)
 (raw dough weight may be used to calculate creditable grain amount)

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 How many grams: _____
 (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, Group H or Group I. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 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: E

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 Wheat Flour	14.70	16	0.9187
Enriched Wheat Flour	12.25	16	0.7656
Oats (Whole)	7.35	16	0.4593
			2.1436
Total Creditable Amount ³			2

* Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size 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 71g (2.5 oz)
 Total contribution of product (per portion) 2 oz equivalent

I certify that the above information is true and correct and that a 2.5 ounce portion of this product (ready for serving) provides 2 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

Kathleen Wong

 Printed Name

Research & Development Director

 Title

5-12-2014 323-476-3820

 Date Phone Number

Formulation Statement for Documenting Grains in School Meals
 Required Beginning SY 2013-2014
 [Crediting Standards Based on Revised Exhibit A]
 weights per oz equivalent

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton 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.

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 (Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 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, Group H or Group I. (Please be aware that 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 which Exhibit A Group (A-I) the Product Belongs: E

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount A
	A	B	÷ B
Cereal /Breakfast Bars (w/choc.)	71g	69g	1.028
Total Creditable Amount¹			1

¹ 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 71g (2.5 oz)
 Total contribution of product (per portion) 1 oz equivalent

I further certify that the above information is true and correct and that a 2.5 ounce portion of this product (ready for serving) provides 1 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.



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Nutrition Facts

Serving Size: 1 bar(71g)
Serving Per Container:

Calories	280 kcal	
Calories from Fat	80 kcal	
	Per Serving	% Daily Value*
Total Fat	8 g	13%
Saturated Fat	3 g	15%
Trans Fat	0 g	
Cholesterol	15 mg	6%
Sodium	220 mg	9%
Total Carbohydrate	48 g	16%
Dietary Fiber	3 g	14%
Sugars	23 g	
Protein	5 g	
Vitamin A	0%	Vitamin B1(Thiamin) %
Vitamin B2(Riboflavin)	%	Vitamin B3(Niacin) %
Vitamin C	0%	Calcium 2%
Iron	10%	

Ingredients:

Whole wheat flour, sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), chocolate chunks (sugar, unsweetened chocolate, cocoa butter, soy lecithin [an emulsifier], vanilla), oats, eggs, interesterified soybean oil, invert syrup, banana puree (with added citric acid and/or ascorbic acid), canola oil, molasses, leavening (baking soda, sodium acid pyrophosphate, corn starch), whey, natural flavors, xanthan gum, inulin, salt, spice.

Allergen Information:

Contains: Eggs, Milk, Wheat, Soy Beans

Kosher Type:

OU - DAIRY

Child Nutrition Statement:

The listed serving size contains 34.30g creditable grains of which 22.05g are whole grains. This provides 2 servings of breads/grains under the Child Nutrition Program using the 16g calculator.

Storage/ Handling:

Keep Frozen (0° F or below). Shelf life up to eighteen months when unopened and stored properly. When thawed at ambient temperature, shelf life is one week. When stored in refrigerated temperature, shelf life is 6 weeks.

Preparation Instruction:

1. Thaw and serve. 2. Place wrapped frozen product into a heated holding cabinet at approximately 150-160 degrees F. Frozen product will need 1 hour to become fully heated in the heating unit. Product will stay fresh 3 hours in the unit.

Product Specifications:

UPC	SCC/GTIN	Case	Pack
073321404024	10073321404021	1	48

Case Dimensions					
Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
12.6875	7.3125	9.125	0.49	7.5	9

Pallet Dimensions		
Pallet Tier	Pallet High	Pallet Count
20	7	140

I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.



Kirsten Leo

Research and Development Manager

05/22/2015



