

CHEDDAR GOLDFISH® MADE WITH WHOLE

GRAIN 300/0.75OZ case code 18105 Same Great Cheddar Goldfish® flavor now with Whole Grain Goodness. Goldfish are the #1 cracker brand in households with kids: Cheddar Goldfish® Made with Whole Grain are the #4 Goldfish retail variety, ideal for families seeking more whole grains. These 100 Calories pack sizes offer 0.75 oz single serve portions for school lunches, snacks or breakfast use. Baked Snack Crackers with real cheese, contain 30% calories from fat, less than 10% calories from saturated fat, 1 g dietary fiber and 0 sugars.

0-14100-18105-7 UPC: SCC-14: 10-01410-01810-54 Shelf Life: 6 MONTHS Storage Temp: 70°F Servings per case: 1

Special Dietary Needs:

100 calories or less per serving 15 grams total carbohydrates or less per serving 250 calories or less per serving Good source of Calcium Good source of Iron Sodium 141 - 480 mgs. Whole Grain



Child Nutrition

A0.75 oz. portion provides1.0 oz. of equivalent grains. Non-creditable grains are not above 0.24 ounce equivalent per portion. Please refer to the Formulation Statment for Documenting Grains in School Meals available on Campbell SMART and www.campbellfoodservice.com For more information on Pepperidge Farm® or Campbell's® products, contact your distributor or call 1-800-879-7687

Nutrition Information

Serving size: 1 pouch

Nutrients per Serving			%DV
Calories	100		
Calories From Fat		30	
Total Fat		3.5 g	5 %
Saturated Fat		1 g	4 %
Trans Fat		0 g	
Cholesterol		Less than 5 mg	1 %
Sodium		170 mg	7 %
Total Carbohydrate	Total Carbohydrate		5 %
Dietary Fiber		1 g	6 %
Sugars		0 g	
Protein		3 g	
Vitamin A 0)%	Vitamin C	0 %
Calcium 2	2 %	Iron	2 %

Percent Daily Values are based on a 2,000 calorie diet. The nutrition information contained in this list of Nutrition Facts is based on our current data. However, because the data may change from time to time, this information may not always be identical to the nutrition label information on products sold.

Ingredients

MADE WITH SMILES AND WHOLE WHEAT FLOUR, UNBLEACHED ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE [VITAMIN B1] RIBOFLÀVIN [VITAMIN B2], FOLIC ACID), CHEDDAR CHEESE (CULTURED MILK, SÂLT, ENZYMES, ANNATTO), VEGETABLE OILS (CANOLA, SUNFLOWER AND/OR SOYBEAN), CONTAINS 2 PERCENT OR LESS OF: SALT, AUTOLYZED YEAST, YEAST, LEAVENING (BAKING SODA, MONOCALCIUM PHOSPHATE), PAPRIKA, SPICES, DEHYDRATED ONIONS.

Formula effective date: 11/15/2011 2/10/2015 Information true and accurate as of:

CampbellFoodservice.com

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: <u>Pepperidge Farm Cheddar Goldfish® Made with Whole Grain</u> Code No: <u>18105</u>

Manufacturer: Pepperidge Farm

Case/Pack/Count/Portion Size: 300/0.75 oz

I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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 X 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 noncreditable grains may be credited using the amount of creditable grains only).

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 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:** <u>Group A</u>

Description of Creditable Grain Ingredient *	Portion Size **	Grams Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz Equivalent (16 Or 28 g)	Creditable Amount
Whole Wheat Flour	1 pkg(.75 oz)	9.02	16	0.56
Wheat Flour, Enriched	1 pkg(.75 oz)	8.64	16	0.54
				1.10
A. Total Creditable Amount ³	1 oz equivalent			

* Creditable grains are whole-grain meal/flour and enriched meal/flour.

** If known, use the raw dough weight for a more accurate creditable amount.

¹ (Portion size) **X** (% of creditable grain in formula).

² (Grams of creditable grains) ÷ (standard grams of creditable grains from corresponding Group of 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 0.75 oz

Total contribution of product (per portion) **<u>1 oz equivalent</u>**

I certify that the above information is true and correct and that a $\underline{0.75}$ ounce portion of this product (ready for serving) provides $\underline{1}$ oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Sail Wheel

Signature Gail Wall Printed Name gail_wall@pepperidgefarm.com Senior Regulatory Affairs Analyst Title

 7/24/2014
 (203) 846-7318

 Date
 Phone Number