#### 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:	51% Whole Grain Gourmet Pretzel R	oll 2.2 oz	Code No.: 7051
Manufacturer:	J&J Snack Food Corp	Serving Size	2.2 oz (62 grams)
			ht may be used to calculate creditable grain amount

**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 <u>X</u> No <u>How many grams:</u> <u>0.09 grams</u> (*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 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 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.)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B
Whole Wheat Flour	19.18	16	1.20
Enriched Wheat Flour	18.42	16	1.15
			2.35
Total Creditable Amount	2.25		

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

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

<sup>1</sup> (Serving size)  $\mathbf{X}$  (% of creditable grain in formula). Please be aware that 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 2.2 (62 g)Total contribution of product (per portion) 2.25 oz equivalent

I certify that the above information is true and correct and that a  $2.2^{\circ}$  ounce portion of this product (ready for serving) provides  $2.2^{\circ}$  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.

Kirsten Leo	R&D Manage	r
Signature	Title	
Kirsten Leo	6/17/14	856-532-6774
Printed Name	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.

Product Name:	51% Whole Grain Gourmet Pretz	zel Roll 2.2 oz Code	e No.:7051
Manufacturer:	J&J Snack Food Corp	Serving Size:	2.2 oz (62 gram)

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 <u>×</u> No <u>How many grams</u>: <u>0.09 grams</u> (Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of noncreditable 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). (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:

Description of Product per Food Buying Guide Pretzels (soft)	Portion Size of Product as Purchased A 62	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B 2 21
		28	
Total Creditable Amount <sup>1</sup>			2

<sup>1</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  $\frac{62 \text{ g} (2.2 \text{ oz})}{2}$  Total contribution of product (per portion)  $\frac{2}{2}$  oz equivalent

I further certify that the above information is true and correct and that a 2.2 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.

Firsten Leo

Signature Kirsten Leo

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856-532-6774
Phone Number

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Printed Name

# **Nutrition Facts**

Serving Size: 1 Roll(62g) Serving Per Container: 120

Calories	160 kcal	
Calories from Fat	25 kcal	
	Per Serving	% Daily Value*
Total Fat	2.5 g	4%
Saturated Fat	1 g	5%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	0 mg	0%
Total Carbohydrate	29 g	10%
Dietary Fiber	3 g	12%
Sugars	2 g	
Protein	5 g	
Vitamin A Vitamin B2(Riboflavin) Vitamin C Iron		n B1(Thiamin)0% n B3(Niacin) 0% n 2%

### **Ingredients:**

Whole Wheat Flour, Enriched Wheat Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, ribiflavin, folic acid), Water, Brown Sugar, Vegetable Shortening (palm oil), Yeast, Vinegar, Barley Malt, Bicarbonates and Carbonates of Soda.

## Allergen Information:

Contains: Wheat

#### Kosher Type:

## **Child Nutrition Statement:**

The listed serving size provides 2 bread/grain servings based on Group B in the Food Buying Guide oz. eq. serving size exhibit. Each serving size contains a minimum of 32g creditable grains and a minimum of 16g whole grains for the Child Nutrition program.

# Storage/ Handling:

Keep Frozen. Shelf life is one year if stored properly.

### **Preparation Instruction:**

It is recommended to thaw in a refrigerator prior to use. You may either serve at room temperature, or bake in a conventional oven at 325-350F for about 3-5 minutes. If heating in a microwave oven you may either heat the thawed roll for 20-30 seconds or from frozen heat for 1 minute. Times may vary depending on oven.

Product Specifications:				
UPC	SCC/GTIN	Case	Pack	
053493070517	10053493070514	1	120	

Case Dimensions					
Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
16.13	12.25	13	1.4865	16.5	18

Pallet Dimensions			
Pallet Tier	Pallet High	Pallet Count	
10	6	60	

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

Kuster a

### Kirsten Leo

Research and Development Manager

05/22/2015



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