# UNITED STATES BAKERY

60872

## 100% WHEAT RD TOP

WHOLE WHEAT FLOUR

WATER
YEAST
SUGAR
VITAL WHEAT GLUTEN

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
WHEAT BRAN
MOLASSES
SALT
VEGETABLE OIL (CANOLA AND/OR SOY)
YEAST NUTRIENT (AMMONIUM SULPHATE)
DOUGH CONDITIONERS (MONO-DIGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, AZODICARBONAMIDE, MONOCALCIUM PHOSPHATE)
CALCIUM PROPIONATE (MOLD INHIBITOR)
CALCIUM SULFATE
ENZYMES
NONFAT DRY MILK
SOY FLOUR

REVISED SEPT 2, 2010

OV FRESH 60872

BR 100% WHOLE WHEAT RD TOP APRIL 7, 2009

04/07/2009

# Nutrition Facts

Serving Size 1 SLICE (32g)
Servings Per Container 21

**Amount Per Serving**

| | |
|---|---|
| **Calories** 80 | Calories from Fat 10 |
| | % Daily Value* |
| Total Fat 1g | 2% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Polyunsaturated Fat 0g | |
| Monounsaturated Fat 0g | |
| **Cholesterol** 0mg | 0% |
| **Sodium** 150mg | 6% |
| **Total Carbohydrate** 15g | 5% |
| Dietary Fiber 2g | 8% |
| Sugars 1g | |
| **Protein** 3g | |

| | |
|---|---|
| Vitamin A 0% | • Vitamin C 0% |
| Calcium 2% | • Iron 4% |
| Thiamin 8% | • Riboflavin 4% |
| Niacin 6% | • Folate 2% |

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

| | Calories | 2,000 | 2,500 |
|---|---|---|---|
| Total Fat | Less than | 65g | 80g |
| Saturated Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300 mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Oven Fresh

# 100% WHOLE WHEAT BREAD

12 / 24 OZ. LOAVES

INGREDIENTS: WHOLE WHEAT FLOUR, WATER, YEAST, SUGAR, VITAL WHEAT GLUTEN. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: WHEAT BRAN, MOLASSES, SALT, VEGETABLE OIL (CANOLA AND/OR SOY), YEAST NUTRIENT (AMMONIUM SULPHATE), DOUGH CONDITIONERS (MONO-DIGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, AZODICARBONAMIDE, MONOCALCIUM PHOSPHATE), CALCIUM PROPIONATE (MOLD INHIBITOR), CALCIUM SULFATE, ENZYMES, NONFAT DRY MILK, SOY FLOUR.

KEEP FROZEN
0 DEGREES OR
BELOW

1 00 72220 12003 2

GROSS WT. 20 LBS. NET WT. 18 LBS.

United States Bakery Portland, OR 97232

60872

## Nutrition Facts

Serving Size (32 g)
Servings per container 252

Amount Per Serving
Calories 80 Calories from Fat 10

| | % Daily Value* |
|---|---|
| Total Fat 1 g | 2% |
| Saturated Fat 0 g | 0% |
| Trans Fat 0 g | |
| Polyunsaturated Fat 0 g | |
| Monounsaturated Fat 0 g | |
| Cholesterol 0 mg | 0% |
| Sodium 150 mg | 6% |
| Total Carbohydrate 15 g | 5% |
| Dietary Fiber 2 g | 8% |
| Sugars 1 g | |
| Protein 3 g | |

| | | | |
|---|---|---|---|
| Vitamin A | 0% | Vitamin C | 0% |
| Calcium | 2% | Iron | 4% |
| Thiamin | 6% | Riboflavin | 4% |
| Niacin | 6% | Folate | 2% |

* Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

| | Calories | 2,000 | 2,500 |
|---|---|---|---|
| Total Fat | Less than | 65g | 80g |
| Saturated Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

Calories per gram:
Fat 9 Carbohydrate 4 Protein 4

R01532 / 110907

United States Bakery Corporate Offices 315 NE 10th Portland, OR 97232

# Formulation Statement for Documenting Grains in School Meals

## Required Beginning School Year (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 SF 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: WW RD TOP GRAN _____ Code No -60872, 71692

Manufacturer: United States Bakery _____ Serving Size• 32 G 1 SLICE_____
(raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the whole grain-rich criteria:** __X_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: __X_** Yes ____ No **How many grams- _.35____**
*(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-C 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 (ready-to-eat breakfast cereals).** *(Different methodologies are applied to calculate servings of the 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 Croup I is reported by volume or weight.)*

**Indicate to which Exhibit A Group (A-I) the product belongs- Group B**

| Description of Creditable **Grain-lngredient*** | Grams of Creditable Grain Ingredient per **Portion_** A | Gram Standard of Creditable Grain per oz equivalent *(16 g or28* g)[2] B | Creditable Amount A | B |
|---|---|---|---|---|
| Whole Wheat flour | 20.51 | 16 | 1.28 | |
| | | | | |
| | | | | |
| | | | | |
| Total Creditable **Amount**[3] | | | 1.25 | |

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

(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
Standard grams of creditable grains from the corresponding Group in Exhibit A.
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 32 G _____

Total contribution of product (per portion) 1.25____ oz equivalent

I certify that the above information is true and correct and that a____ ounce portion of this product (ready for serving) provides _____ 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: Jerry Carpenter_____ _____ Title Quality Mgr. _____

Printed Name: Jerry Carpenter _____ Date Nov 20, 2014____ Phone Number 206-726-7671_____