



Product Formulation Statement

for Documenting Grains in School Meals

Compliant with Policy Memo SP 30-2012

Product Name: **Blueberry Whole Grain Bagel** Code No.: **00080 & 00081**
 Manufacturer: **Pinnacle Food Service**
 Case/Pack/Count: 12/6CT and 72CT individually wrapped Serving Size: 1 BAGEL

Ingredients: Whole wheat flour, water, sugar, vital wheat gluten, blueberry bits (sugar, wheat flour, dried blueberries, sunflower oil, wheat starch, dextrose, colored with elderberry juice concentrate, natural flavors and sodium bicarbonate) Contains 2 % or less of: yeast, salt, preservatives (calcium propionate, sorbic acid), mono- and diglycerides, natural flavor, dough conditioners (calcium sulfate, l-cysteine), enzymes (enzymes, wheat gluten, monoglycerides), xanthan gum, Contains: Wheat

Nutrition Facts	
Serving Size 1 Bagel (64g) Servings per Container 1	
Amount Per Serving	
Calories 170	Calories from Fat 10
% Daily Value*	
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 34g	11%
Dietary Fiber 4g	16%
Sugars 7g	
Protein 7g	
Vitamin A 0%	Vitamin C 0%
Calcium 6%	Iron 10%
*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 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	

I. Does the product meet the Whole Grain-Rich Criteria (Yes/No): YES

II. Does the product contain non-creditable grains: (Yes/No) YES

If yes, how many grams: < 3.99

(Products from Group A with more than 0.24 oz. equivalent or 3.99 grams of non-creditable grains may not credit towards the grain requirements for school meals.)

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

(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.)

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
White Whole Grain Flour	32	16	2.00
Total Creditable Amount			2.00
Total Creditable Amount (rounded down to nearest 0.25 oz.)			2.00

¹(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding Group in Exhibit A.

Total weight (per portion) of product as purchased 2.25
 Total creditable amount of product (per portion) 2

I certify that the above information is true and correct and that a 2.25 ounce serving/ portion of this product provides 2.00 ounce equivalent grains. I further certify that non-creditable grains are not above 0.24 oz. eq. per portion.

One portion is compliant with the Smart Snack regulations.

April Hilling
Signature

April Hilling
Printed Name

Regulatory Affairs
Title

3/11/2016
Date

Phone Number