Pinnacle FOOD SERVICE
Your secret ingredient

Product Formulation Statement

for Documenting Grains in School Meals

Compliant with Policy Memo SP 30-2012

Product Name: **Aunt Jemima Mini Maple Pancakes IW** Code No.: **43563**

Manufacturer: **Pinnacle Food Service**

Case/Pack/Count: 72ct Serving Size: 3.2oz (1 pouch)

INGREDIENTS: WHOLE WHEAT FLOUR AND ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, SOYBEAN OIL, MAPLE FLAVORED BITS (SUGAR, VEGETABLE OIL [PALM, PALM KERNEL], WHEAT FLOUR, COCOA POWDER, GLUCOSE EXTRACTIVES OF FENUGREEK, MAPLE SUGAR, CARAMEL COLOR, SOY LECITHIN), WHEY. CONTAINS 2% OR LESS OF: WHOLE EGGS, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), VANILLA EXTRACT, NONFAT MILK. **Contains: SOY, WHEAT, EGGS, MILK**

Nutrition Facts

Serving Size 1 Pouch (8 pancakes) (90g)

Amount Per Serving	
Calories 240	Calories from Fat 70
	% Daily Value*
Total Fat 8g	12%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol less than 5mg	0%
Sodium 200mg	8%
Total Carbohydrate 40g	13%
Dietary Fiber 3g	12%
Sugars 14g	
Protein 4g	

Vitamin A	0%	Vitamin C	0%
Calcium	4%	Iron	6%

*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: C

(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**
Whole Grain Flour	**18**	**16**	**1.125**
Enriched Flour	16.7	16	**1.044**
Total Creditable Amount			2.17
Total Creditable Amount (rounded down to nearest 0.25 oz.)			2.0

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

Total weight (per portion) of product as purchased **3.2oz**
Total creditable amount of product (per portion) **2.0**

I certify that the above information is true and correct and that a **3.2oz** 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

Manager Regulatory Affairs
Title

April Hilling
Printed Name

4/8/2016
Date

Phone Number