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 Whole Grain Pancakes** Code No.: **43582**

Manufacturer: **Pinnacle Food Service**

Case/Pack/Count 12/12ct Serving Size: 1.14oz.

INGREDIENTS: WHOLE WHEAT FLOUR AND ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, SUGAR, WHOLE EGGS, HIGH FRUCTOSE CORN SYRUP. CONTAINS 2% OR LESS OF: LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), SALT, NATURAL FLAVOR, SOY FLOUR (SOY FLOUR, SOYBEAN OIL, SOY LECITHIN). **CONTAINS: WHEAT, EGGS, SOY**

Nutrition Facts

Serving Size 3 Pancakes (97g)
Servings per Container 48

Amount Per Serving	3 Pancakes	1 Pancake
Calories	230	70
Calories from Fat	50	20
	% Daily Value*	
Total Fat 6g*, 2g	9%	3%
Saturated Fat 1g, 0g	5%	0%
Trans Fat 0g		
Cholesterol 10mg, <5mg	3%	0%
Sodium 330mg, 110mg	14%	5%
Total Carbohydrate 41g, 14g	14%	5%
Dietary Fiber 3g, 1g	12%	4%
Sugars 5g, 2g		
Protein 5g, 2g		
Vitamin A	0%	0%
Vitamin C	0%	0%
Calcium	0%	0%
Iron	10%	4%

Not a significant source of: Trans Fat, Vitamin A, Vitamin C, and Calcium

*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
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
~~Potassium~~	~~Less than~~	~~3,500mg~~	~~3,500mg~~
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) NO

If yes, how many grams: _____

(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
White Whole Grain Flour	8.17	16	0.51
Enriched Flour	7.83	16	0.49
Total Creditable Amount			1.00
Total Creditable Amount (rounded down to nearest 0.25 oz.)			1.00

[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 **1.14 oz**
Total creditable amount of product (per portion) **1**

I certify that the above information is true and correct and that a **1.14** ounce serving/ portion of this product provides **1.00** 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

3/15/2016
Date

Phone Number

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