



Product Formulation Statement

for Documenting Grains in School Meals

Compliant with Policy Memo SP 30-2012

Product Name: Aunt Jemima® Whole Grain French Toast Code No.: 43583
 Manufacturer: Pinnacle Food Service
 Case/Pack/Count 12/6ct Serving Size: 2.38oz

INGREDIENTS: WHEAT BREAD (WHOLE WHEAT FLOUR, WATER, ENRICHED WHEAT FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN (VITAMIN B3), IRON, THIAMIN MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID], SUGAR, YEAST, WHEAT GLUTEN, CONTAINS 2% OR LESS OF THE FOLLOWING: CULTURED WHEAT FLOUR, VINEGAR, SALT, SOYBEAN OIL, YEAST NUTRIENTS [CALCIUM SULFATE, MONOCALCIUM PHOSPHATE], DOUGH CONDITIONER [ASCORBIC ACID (VITAMIN C)], TURMERIC [COLOR], SOY LECITHIN), BATTER (WATER, REDUCED FAT MILK, WHOLE EGGS, SUGAR, SOYBEAN OIL).

CONTAINS: MILK, EGGS, SOY, WHEAT

Nutrition Facts		
Serving Size 2 slices (138g)		
Servings per Container 36		
Amount Per Serving	2 slice	1 slice
Calories	240	120
Calories from Fat	45	25
	% Daily Value*	
Total Fat 5g	8%	4%
Saturated Fat 1g	5%	3%
Trans Fat 0g		
Cholesterol 75mg	25%	12%
Sodium 420mg	18%	8%
Total Carbohydrate 41g	14%	7%
Dietary Fiber 4g	16%	8%
Sugars 7g		
Protein 9g		
Vitamin A	2%	0%
Vitamin C	0%	0%
Calcium	8%	4%
Iron	15%	6%
Thiamin	20%	10%
Riboflavin	15%	8%
Niacin	15%	8%
Vitamin B6	8%	4%
Folate	10%	4%
Vitamin B12	4%	0%
Phosphorus	20%	10%

*Percent (%) Daily Values are based on a 2,000 calorie diet.

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: 3.99g

(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: E

(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 Wheat Flour	15.5	16	0.97
Enriched Flour	6.8	16	0.43
Total Creditable Amount			1.39
Total Creditable Amount (rounded down to nearest 0.25 oz)			1.25

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 2.38oz
 Total creditable amount of product (per portion) 1.25

I certify that the above information is true and correct and that a 1.25 portion of this product provides 2.38oz ounce equivalent grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

April Hilling
 Signature

April Hilling
 Printed Name

Manager Regulatory Affairs
 Title

5/16/2016
 Date

 Phone Number