

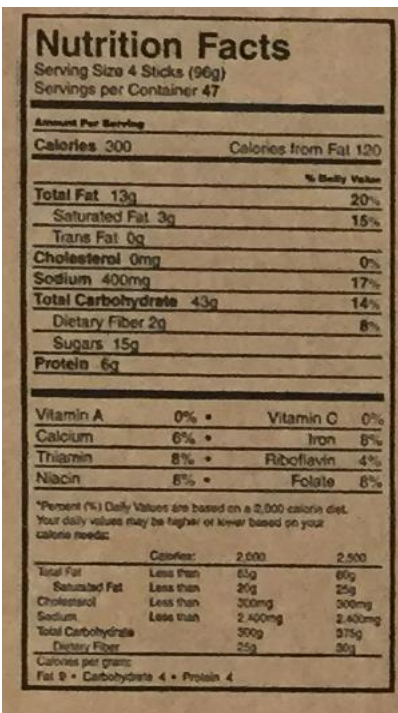


Product Formulation Statement

for Documenting Grains in School Meals
Compliant with Policy Memo SP 30-2012

Product Name: Aunt Jemima Whole Grain French Toast Sticks Code No.: 43586
 Manufacturer: Pinnacle Food Service
 Case/Pack/Count 2/5lb bags Serving Size: 0.85oz

INGREDIENTS: WHOLE GRAIN BREAD (WHOLE WHEAT FLOUR, WATER, HIGH FRUCTOSE CORN SYRUP, WHEAT GLUTEN, SUGAR, YEAST, SOY OIL, SALT, WHEAT FLOUR, CALCIUM PROPIONATE (PRESERVATIVE), HYDRATED MONOGLYCERIDES, MONO-DIGLYCERIDES, ETHOXYLATED MONO-DIGLYCERIDES, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE, TURMERIC, AMMONIUM SULFATE, CALCIUM PEROXIDE, SOY LECITHIN), BATTER MIX (SUGAR, ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], NATURAL FLAVOR, MODIFIED CORN STARCH, SALT AND ARTIFICIAL FLAVOR), WATER, VEGETABLE OIL (COTTONSEED, AND/OR CANOLA, AND/OR SUNFLOWER, AND/OR SOYBEAN) WITH TBHQ AND CITRIC ACID AS PRESERVATIVES, PREDUST (WHEAT FLOUR [ENRICHED WITH NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], SALT, SOYBEAN OIL), BATTER (ENRICHED BLEACHED WHEAT FLOUR [NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], DEXTROSE, GELATINIZED WHEAT STARCH, SALT, WHEY, SUGAR, LEAVENING [SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE], SOYBEAN OIL, ARTIFICIAL FLAVOR, OLEORESIN PAPRIKA). **CONTAINS: SOY, WHEAT, MILK**



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: 0.65g/stick
(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	4.788	16	0.30
Enriched Flour	4.573282	16	0.29
Total Creditable Amount			0.59
Total Creditable Amount (rounded down to nearest 0.25 oz)			0.5

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 0.85oz
 Total creditable amount of product (per portion) 0.5

I certify that the above information is true and correct and that a 0.50 ounce serving/
 portion of this product provides 0.50 ounce equivalent grains. I further certify that
 non-creditable grains are not above 0.24 oz eq. per portion.

Coryne Crabtree

Signature

Coryne Crabtree

Printed Name

Specialist Regulatory Affairs

Title

6/3/2016

Date

Phone Number