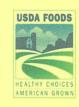




Brakebush Brothers, Inc. N4993 6th Drive, Westfield, WI 53964-9511 Corporate Office 800-933-2121 www.brakebush.com

Product Formulation Statement (Product Analysis) for Documenting Grains in School Meals Required Beginning SY 2013-2014 (Crediting Standards Based on Grams of Creditable Grains)

Product Code 5844								
Product Name Gold'N'Spice®Fu	The state of the s							
Portion Size 3 pieces								
Portion Weight 3.300 oz								
I. Does the product meet the W (Refer to SP 30-2012 Grain Requi		Yes <u>x</u> No nool Lunch Program and School Breakfas	t Program.)					
II. Does the product contain non- creditable grains: x Yes No 0.121 grams								
		or Groups A-G or 6.99 grams for Group H						
grains may not credit towards th			,					
,	-		Drogram and					
		irements for the National School Lunch	i Program and					
School Breakfast Program: Exhil	bit A, the above-listed produ	ict belongs to Group A						
		Gram Standard of Creditable Grain per						
Description of Creditable Grain	Grams of Creditable Grain	oz equivalent						
Ingredient*	Ingredient per Portion ¹	(16g or 28g) ²	Creditable Amount					
ingredient	A	(10g 01 20g) B	A ÷ B					
riched Bleached Wheat and								
Enriched Durum Flours	13.3290	16	0.8331					
Elificited Burdin Flours	13.3230	16	0					
		16	0					
			0.8331					
Total Creditable Amount ³			0.8331 0.75					
Total Creditable Amount ³ *Creditable grains are whole-grain	meal/flour and enriched meal/							
*Creditable grains are whole-grain		flour.						
*Creditable grains are whole-grain 1 (Serving size) X (% of creditable gr								
*Creditable grains are whole-grain 1 (Serving size) X (% of creditable grain be converted to grams.	rain in formula). Please be awar	flour. e that serving sizes other than grams must						
*Creditable grains are whole-grain ¹ (Serving size) X (% of creditable gr be converted to grams. ² Standard grams of creditable grain	rain in formula). Please be awar	flour. e that serving sizes other than grams must up in Exhibit A.						
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*Creditable grains are whole-grain ¹ (Serving size) X (% of creditable gr be converted to grams. ² Standard grams of creditable grain ³ Total Creditable Amount must be	rain in formula). Please be awar ns from the corresponding Grou rounded down to the nearest o nduct as purchased	flour. e that serving sizes other than grams must up in Exhibit A. quarter (0.25) oz eq. Do not round up.						
*Creditable grains are whole-grain 1 (Serving size) X (% of creditable grains be converted to grams. 2 Standard grams of creditable grains 3 Total Creditable Amount must be Total weight (per portion) of pro	rain in formula). Please be awar ns from the corresponding Grou rounded down to the nearest o nduct as purchased	flour. e that serving sizes other than grams must up in Exhibit A. quarter (0.25) oz eq. Do not round up. 3.300 oz < Serving	0.75					
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USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

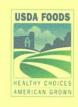
(last updated, May 2014)

Visit us at www.fns.usda.gov/fdd

110394- TORTILLA, WHOLE GRAIN, FROZEN, 27 LB

PREPARATION/ COOKING INSTRUCTIONS	Follow manufacturer's directions on package.		
USES AND TIPS	The whole grain tortilla may be served as deli wrap with turkey ham, low-fat cheese, shredded lettuce, and low-fat dressing. It may also be used to make burritos, soft tacos, and quesadillas.		
FOOD SAFETY INFORMATION	Visually inspect for presence of foreign substances, insects, or molds before use.		
BEST IF USED BY GUIDANCE	• For guidance on how to effectively manage, store, and maintain USDA Foods, please refer to the policy memo on the FDD Website at: http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CI-StorandInvMgmt.pdf.		

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.





USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

(last updated, May 2014)

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110394- TORTILLA, WHOLE GRAIN, FROZEN, 27 LB

CATEGORY Grains/Breads **PRODUCT** These frozen 8 inch whole grain tortillas are made of whole wheat flour or a DESCRIPTION combination of whole wheat flour and enriched wheat flour. The tortillas meet the Healthier US School Challenge whole grain criteria for a whole grain food. PACK/YIELD 12/24 ct pouches per 27 lb case. One 27 lb case AP yields about 288 tortillas. One pouch AP yields about 24 tortillas. CN Crediting: 1 Whole grain tortilla made with whole wheat flour provides 1.5 oz grains equivalent. **STORAGE** Store frozen whole grain tortillas at 0°F or below in original shipping case off the floor. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

Nutrition Information

Whole grain tortilla, 8 inch

Whole grain tortilla, 6 mcn					
	1 tortilla (44 g)				
Calories	120				
Protein	4.0 g				
Carbohydrate	20 g				
Dietary Fiber	3 g				
Sugars	1 g				
Total Fat	2.5 g				
Saturated Fat	0.5 g				
Trans Fat	0 g				
Cholesterol	0 mg				
Iron	1 mg				
Calcium	100 mg				
Sodium	340 mg				
Magnesium	0 mg				
Potassium	0 mg				
Vitamin A	0 IU				
Vitamin A	0 RAE				
Vitamin C	0 mg				
Vitamin E	0 mg				





FOR BEST FLAVOR REFRIGERATE AFTER OPENING Ingredients: Water, Buttermilk*, Vinegar, Maltodextrin, Sugar, Salt, Cellulose Gel and Cellulo Gum, Contains less than 2% of: Garlic Carrageenan, Xanthan Gum. Titanium Dioxide, Sour Cres Solids (Milk)*, Monosodium Glutamate, Spices, Potassium Sorbate and Calcium Dioxide Sour Cres Solids (Milk)*, Sorbic Acid. *A trivial source of Questions? Comments? 1-800-645-5707 Ken's Foods Inc., Marlborough, MA 01752, 153

Nutrition Facts Serving Size 2 Tbsp (30g) Servings Per Container 128

Amount Per Serving

Calories 30 Calories from Fat C

3%

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 390mg

Total Carbohydrate 8g

Dietary Fiber less than 1g

Sugars 3g

Protein 0g

Vitamin A 0% Vitamin C 0%

Calcium 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

l		Calories	2,000	2,500
1	Total Fat	Less than		80g
١	Sat Fat	Less than		25g
١	Cholesterol	Less than	300mg	300mg
ı	Sodium	Less than	2,400mg	2,400mg
	Total Carbo Dietary Fil	hydrate	300g	375g
١		per	25g	300



