7741 GFS Sub Bun, Whole Grain, 6ct (17oz)

Brand Abbreviation GF 10/6/14

Nutrition Amount /serving		Amount /serving	%DV*		Amount /serving	%DV*		*Percent Daily Values (DV) are based on a 2,000 calorie diet. You daily values may be higher or lower depending on your calorie			
Facts		Total Fat	3g	5%	Sodium	220mg	9%	needs. 2,500	·	Calories	2,000
		Saturated Fat	0.5g	3%	Potassium	80mg	2%	Total Fat	Less than	65g	80g
Serving Size	1 Bun (80g)	Trans Fat	0g		Total Carbohydrate	40g	13%	Saturated	Less than	20g	25g
Servings per Unit	6	Polyunsaturated	1g		Dietary Fiber	3g	13%	Cholesterol	Less than	300mg	300mg
Servings per Container	60	Monounsaturated	0.5g		Sugars	6g		Sodium	Less than	2400mg	2400mg
		Cholesterol	0mg	0%	Protein	8g		Potassium	Less than	3500mg	3500mg
Calories 220		Vitamin A 0%	Vita	amin C 0%	Calcium 10%		Iron 15%	Total Carbohydrate		300g	375g
Calories from Fat 25		Thiamine 25%	Ribo	flavin 10%	Niacin 15%	Folio	Acid 30%	Dietary Fiber		25g	30g
								Calories per gram:			
								Fat 9. Carbohydrates 4.	Protein 4		

INGREDIENTS: WHOLE GRAIN WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), NIACIN (VITAMIN B3), FOLIC ACID], WATER, HIGH FRUCTOSE CORN SYRUP, YEAST, WHEAT GLUTEN, RICE FLOUR, ROLLED OATS, SOYBEAN OIL, SALT, RYE MEAL, WHEAT BRAN, BARLEY FLAKES, MONOGLYCERIDES, VINEGAR, MILLET, YELLOW CORN MEAL, CALCIUM PROPIONATE (A PRESERVATIVE), TRITICALE, POTASSIUM CHLORIDE, SODIUM STEAROYL LACTYLATE, SODIUM GLUCONATE, CALCIUM SULFATE, CITRIC ACID, ASCORBIC ACID.

GF-7741-1014

Contains wheat ingredients.

Dist. By Gordon Food Service, Grand Rapids, MI 49501

NUTRITION	I & HEALTH CLAIMS	NUTRITIONAL VALUES per se	rving	ODUCT SPECIFICATIONS		
Enriched	Kosher Pareve	WeightWatchers® SmartPoints®		net weight/unit	17 oz	
g of Trans Fat /serv		Grams of Creditable Whole Grains	26.2		17 OZ (1 LB 1 OZ) 482g	
g of Cholesterol /serv		Total Creditable Grains	47.6	count / unit (slices or pcs)	6 pcs	
		OEG Method 1	2.75	dimensions/unit (LxWxH)	8"L x 5.25"W x 3.25"H	
		OEG Method 2	2.75	product style	round top, slab cut	
	Whole Grain Council Stamp	Sodium for 100g of Product	277mg	topping	none	
				Fresh or Frozen	Frozen	
				units/container	10 units	
				net weight/container	170 oz	
Nutrition Statement					170 OZ (10 LB 10 OZ) 4.82kg	

***OEG= Ounce Equivalent Grains

Case or Unit Label Case Type of Bag Plain

```
1014
           Case
                    slices
                              Fresh
          Unit
                    pcs
                             Frozen
          Printed - Full
          Printed - No NP
          Printed - Bag Label
          Plain
UNIT CALCS
        16 oz
                              (
LB
        1 lb
        1 oz
                              ΟZ
      482 g
      0.48 kg
CASE CALCS
       160 oz
       10 lb
       10 oz
      4819 g
      4.82 kg
```



Aunt Millie's Bakeries

350 Pearl Street, Fort Wayne, IN 46802 PHONE: (260)424-8245

Product Formulation Statement

Product Name: _Sub Bun, Whole Grain	17oz Code I	No: _7741				
Case Weight and Pack/Count:10lb 1	Ooz (10pkgs-6ct) Serving Size	e (Weight/Volume): <u>1 bun (80g)</u>	Calories per Serving: 220			
Primary Grain Ingredients in Product: _	Whole Grain Wheat Flour	and Enriched Unbleached Flour				
I. Does the product meet the Whole G (Refer to SP 30-2012 Grain Requiremen			gram.)			
II. Does the product contain non- credic (Products with more than 0.24 oz equivalent for school meals.)			not credit towards the grain requirements			
determine if the product fits into Grou are applied to calculate servings of grai Indicate to which Exhibit A Group (A-I)	ups A-G (baked goods), Group H (in component based on creditable	cereal grains) or Group I (RTE bre	d School Breakfast Program: Exhibit A to eakfast cereals). (Different methodologies and of 16grams creditable grain per oz eq.)			
Method 1 Serving Size (per grams)	Grams per Ounc	ce Equivalent (28g)	Creditable Amount			
A		В	A divided by B			
80		28	2.857			
Total Ounce Equivalent Grains (OEG)			2.75			
		<u> </u>				
Method 2 Description of Creditable Grains	Grams of Creditable Grains Ingredient per Portion ¹ A	Gram Standard of Credita Grains per oz equivalent (1 B				
Whole Wheat Flour	26.2	16	1.6375			
Enriched Flour	21.4	16	1.3375			
			2.975			
Total Creditable Grains ³			2.75			
Creditable grains are whole-grain meal/flour and enriched meal/flour. 1 (Serving size) X (% of creditable grain in formula). Please be aware the 2 Standard grams of creditable grains from the corresponding Group ir 3 Total Creditable Amount must be rounded down to the nearest quant I certify that the above information is serving of Method 2 (ready to eat) conductions.	at serving sizes other than grams must be converted to gram n Exhibit A. rter (0.25) oz eq. Do <i>not</i> round up. s true and correct. One serving c atains2.75 serving(s) of Gr	of Method 1 (ready to eat) conta rains.	nins <u>2.75</u> serving(s) of Grains. One			
Rod Radalia						

V.P., Technical Services & Quality Assurance

Created By: Tara Withington Rev. No: 4
Approved By: Rod Radalia Date: 8/1/13
File: Product Formulation Statement Page 1 of 1

