

Fresh Baked!

Chicago - Style



Hometown Bagel Inc. Product Specification Sheet

Product Name: Whole Wheat 2 oz Bagel

61261

Nutrition Facts	
Serving Size: 1 Bagel (2oz.)	
Servings Per Package: 12	
Amount Per Serving	
Calories 190 Calories From Fat 20	
	% of Daily Value*
Total Fat 2g	3%
Saturated Fat .5g	3%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrates 37g	23%
Dietary Fiber 3g	12%
Sugar 5g	
Protein 7g	
Calcium 2% Iron 20%	
Not a significant source of Vitamin A or Vitamin C	
*Percent of Daily Value Based on a 2,000 Calorie Diet. Your Daily Values May be Higher or Lower Based on Your Calorie Needs.	

Hometown Bagels
Whole Wheat Bagel

Whole Wheat Flour, Enriched Malted Wheat
Flour(Wheat Flour, Malted Barley Flour,
Niacin, Iron, Thiamin Mononitrate, Riboflavin,
Folic Acid), Water, Molasses, 100%
Soybean Oil, Salt, Yeast, Enzymes,
Semolina Flour

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 2oz Wheat Bagel Code No.: 61261
 Manufacturer: Hometown Bagel Serving Size 1 Bagel / 57g
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes ☒ No ☐
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes ☐ No ☒ How many grams:
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*
 Indicate to which Exhibit A Group (A-I) the Product Belongs: B

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 Grain	30g		
Enriched flour	10g		
Total	40g	16g	2.5g
Total Creditable Amount³			

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

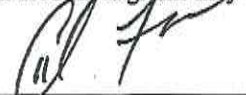
¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 2oz
 Total contribution of product (per portion) 2 oz equivalent

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.


 Signature
Russell Follis
 Printed Name

Managing Director
 Title
3/12/2015 (708) 388-0002
 Date Phone Number

42003 4"-5" School HoneyWheat Brd
Sticks12ct

Report Issued: 2/5/19

Nutrition Facts

12 servings per container

Serving Size 1 Roll (28 gm)

Amount Per Serving

Calories **70**

% Daily Value *

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 0g

Cholesterol 0mg 0%

Sodium 140mg 6%

Total Carbohydrates 14g 5%

Dietary Fiber 1.5g 5%

Total Sugars 1g

Includes 1g Added Sugar 2%

Protein 3g

Vitamin D 0 mcg 0%

Calcium 37 mg 4%

Iron 1 mg 6%

Potassium 46 mg 0%

Thiamin 0.1 mg 5%

Riboflavin 0.1 mg 5%

Niacin 1.3 mg 10%

Folate 24 mcg DFE 5%

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole Wheat Flour, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Honey, Contains 2% or less of the following: Wheat Gluten, Soybean Oil, Sugar, Salt, Yeast, Calcium Propionate (Preservative), Monocalcium Phosphate, Calcium Sulfate, Ammonium Sulfate, Ascorbic Acid, Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 4"-5" School HoneyWheat Brd Code No.: 42003
Sticks12ct

Manufacturer: Alpha Baking Company Serving Size: 1 Roll / 1 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ **How many grams:** N/A

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
 (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	10.6		0.67
Enriched Flour:	8.7		0.54
Total:	19.4	16	1.21
Total Creditable Amounts			1.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 1.00 oz

Total contribution of product (per portion): 1.00 oz equivalent.

I certify that the above information is true and correct and that a 1 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 02/05/19

33119 White Wheat Dinner Rolls
24ct

Report Issued: 1/15/19

Nutrition Facts

24 servings per container

Serving Size 1 Roll (31 gm)

Amount Per Serving

Calories 80

% Daily Value *

Total Fat 1.5g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 0g

Cholesterol 0mg 0%

Sodium 160mg 7%

Total Carbohydrates 14g 5%

Dietary Fiber 1g 4%

Total Sugars 1g

Includes 1g Added Sugar 2%

Protein 3g

Vitamin D 0 mcg 0%

Calcium 36 mg 4%

Iron 1 mg 6%

Potassium 61 mg 0%

Thiamin 0.1 mg 5%

Riboflavin 0.1 mg 5%

Niacin 0.7 mg 5%

Folate 18 mcg DFE 5%

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole White Wheat Flour, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Yeast, Sugar, Wheat Gluten, Soybean Oil, Contains 2% or less of the following: Salt, Sodium Stearoyl Lactylate, Monoglycerides, Calcium Sulfate, Calcium Propionate (Preservative), DATEM, Monocalcium Phosphate, Ammonium Sulfate, Potassium Sorbate (Preservative), Ascorbic Acid, Calcium Peroxide, Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: White Wheat Dinner Rolls 24ct Code No.: 33119

Manufacturer: Alpha Baking Company Serving Size: 1 Roll / 1.09 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ **How many grams:** N/A

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
 (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	10.1		0.63
Enriched Flour:	6.8		0.42
Total:	16.9	16	1.06
Total Creditable Amounts			1.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 1.09 oz

Total contribution of product (per portion): 1.00 oz equivalent.

I certify that the above information is true and correct and that a 1.09 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/15/19

33037 White Wheat Slammers sliced
12ct

Report Issued: 1/15/19

Nutrition Facts

12 servings per container

Serving Size 1 Roll (35 gm)

Amount Per Serving

Calories **90**

		% Daily Value *
Total Fat	1.5g	2%
Saturated Fat	0g	0%
Trans Fat	0g	
Polyunsaturated Fat	1g	
Monounsaturated Fat	0g	
Cholesterol	0mg	0%
Sodium	160mg	7%
Total Carbohydrates	17g	6%
Dietary Fiber	1g	4%
Total Sugars	2g	
Includes 2g Added Sugar		4%
Protein	4g	
Vitamin D	0 mcg	0%
Calcium	27 mg	2%
Iron	1 mg	6%
Potassium	63 mg	0%
Thiamin	0.1 mg	5%
Riboflavin	0.1 mg	5%
Niacin	0.8 mg	5%
Folate	23 mcg DFE	5%

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



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Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole White Wheat Flour, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Sugar, Wheat Gluten, Yeast, Soybean Oil, Contains 2% or less of the following: Salt, Calcium Sulfate, Calcium Propionate (Preservative), Sodium Stearoyl Lactylate, Monoglycerides, Monocalcium Phosphate, Ammonium Sulfate, Potassium Sorbate (Preservative), Ascorbic Acid, Calcium Peroxide, Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: White Wheat Slammers sliced 12ct Code No.: 33037

Manufacturer: Alpha Baking Company Serving Size: 1 Roll / 1.25 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ **How many grams:** N/A
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
 (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	11.2		0.70
Enriched Flour:	9.1		0.57
Total:	20.3	16	1.27
Total Creditable Amounts			1.25

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 1.25 oz

Total contribution of product (per portion): 1.25 oz equivalent.

I certify that the above information is true and correct and that a 1.25 ounce portion of this product (ready for serving) provides 1.25 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/15/19

51550 3.5" White Wheat Ham Buns
60ct.

Report Issued: 1/14/19

Nutrition Facts

30 servings per container

Serving Size 1 Bun (55 gm)

Amount Per Serving

Calories 140

% Daily Value *

Total Fat 2g 3%

Saturated Fat 0.5g 3%

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 0g

Cholesterol 0mg 0%

Sodium 250mg 11%

Total Carbohydrates 25g 9%

Dietary Fiber 2g 7%

Total Sugars 3g

Includes 3g Added Sugar 6%

Protein 6g

Vitamin D 0 mcg 0%

Calcium 64 mg 4%

Iron 1 mg 6%

Potassium 88 mg 2%

Thiamin 0.2 mg 14%

Riboflavin 0.1 mg 5%

Niacin 1.2 mg 6%

Folate 34 mcg DFE 8%

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



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773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole White Wheat Flour, Water, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Wheat Gluten, Yeast, Soybean Oil, Contains 2% or less of the following: Salt, Calcium Propionate (Preservative), Sodium Stearoyl Lactylate, Monoglycerides, Calcium Sulfate, Monocalcium Phosphate, Ammonium Sulfate, DATEM, Ascorbic Acid, Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 3.5" White Wheat Ham Buns 60ct. Code No.: 51550

Manufacturer: Alpha Baking Company Serving Size: 1 Bun / 1.94 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ **How many grams:** N/A

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
 (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	17.2		1.07
Enriched Flour:	13.0		0.81
Total:	30.1	16	1.88
Total Creditable Amounts			1.75

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 1.94 oz

Total contribution of product (per portion): 1.75 oz equivalent.

I certify that the above information is true and correct and that a 1.94 ounce portion of this product (ready for serving) provides 1.75 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/14/19

51032 3.5" White Wheat Ham Buns
12ct

Report Issued: 1/14/19

Nutrition Facts

12 servings per container

Serving Size 1 Bun (54 gm)

Amount Per Serving

Calories 140

		% Daily Value *
Total Fat	2g	3%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Polyunsaturated Fat	1g	
Monounsaturated Fat	0g	
Cholesterol	0mg	0%
Sodium	240mg	10%
Total Carbohydrates	24g	9%
Dietary Fiber	2g	7%
Total Sugars	3g	
Includes 2g Added Sugar		4%
Protein	6g	
Vitamin D	0 mcg	0%
Calcium	63 mg	4%
Iron	1 mg	6%
Potassium	86 mg	2%
Thiamin	0.2 mg	14%
Riboflavin	0.1 mg	5%
Niacin	1.2 mg	6%
Folate	33 mcg DFE	8%

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



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Allergens: Contains Wheat.

INGREDIENTS: Whole White Wheat Flour, Water, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Wheat Gluten, Yeast, Soybean Oil, Contains 2% or less of the following: Salt, Calcium Propionate (Preservative), Sodium Stearoyl Lactylate, Monoglycerides, Calcium Sulfate, Monocalcium Phosphate, Ammonium Sulfate, DATEM, Ascorbic Acid, Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 3.5" White Wheat Ham Buns 12ct Code No.: 51032

Manufacturer: Alpha Baking Company Serving Size: 1 Bun / 1.9 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ **How many grams:** N/A
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
 (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	16.9		1.05
Enriched Flour:	12.7		0.80
Total:	29.6	16	1.85
Total Creditable Amounts			1.75

*Creditable grains are whole-grain meal/flour and enriched meal/flour

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 1.90 oz

Total contribution of product (per portion): 1.75 oz equivalent.

I certify that the above information is true and correct and that a 1.9 ounce portion of this product (ready for serving) provides 1.75 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/14/19

51022 4" White Wheat Hamburger
Bun 12ct

Report Issued: 2/5/19

Nutrition Facts

12 servings per container

Serving Size 1 Bun (56.7 gm)

Amount Per Serving

Calories **140**

		% Daily Value *
Total Fat	2.5g	3%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Polyunsaturated Fat	1g	
Monounsaturated Fat	0g	
Cholesterol	0mg	0%
Sodium	250mg	11%
Total Carbohydrates	26g	9%
Dietary Fiber	2g	7%
Total Sugars	3g	
Includes 3g Added Sugar		6%
Protein	6g	
Vitamin D	0 mcg	0%
Calcium	66 mg	6%
Iron	1 mg	6%
Potassium	90 mg	2%
Thiamin	0.2 mg	14%
Riboflavin	0.1 mg	5%
Niacin	1.2 mg	10%
Folate	35 mcg DFE	10%

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole White Wheat Flour, Water, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Wheat Gluten, Yeast, Soybean Oil, Contains 2% or less of the following: Salt, Calcium Propionate (Preservative), Sodium Stearoyl Lactylate, Monoglycerides, Calcium Sulfate, Monocalcium Phosphate, Ammonium Sulfate, DATEM, Ascorbic Acid, Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 4" White Wheat Hamburger Bun 12ct Code No.: 51022

Manufacturer: Alpha Baking Company Serving Size: 1 Bun / 2 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ **How many grams:** N/A

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
 (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	19.8		1.24
Enriched Flour:	14.3		0.90
Total:	34.1	16	2.13
Total Creditable Amounts			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 2.00 oz

Total contribution of product (per portion): 2.00 oz equivalent.

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 02/05/19

51535 White Wheat Hamburger
Buns 60ct

Report Issued: 1/14/19

Nutrition Facts

60 servings per container

Serving Size 1 Bun (57 gm)

Amount Per Serving

Calories 140

% Daily Value *

Total Fat 2.5g **3%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 0g

Cholesterol 0mg **0%**

Sodium 250mg **11%**

Total Carbohydrates 26g **9%**

Dietary Fiber 2g **7%**

Total Sugars 3g

Includes 3g Added Sugar **6%**

Protein 6g

Vitamin D 0 mcg **0%**

Calcium 66 mg **6%**

Iron 1 mg **6%**

Potassium 90 mg **2%**

Thiamin 0.2 mg **14%**

Riboflavin 0.1 mg **5%**

Niacin 1.2 mg **6%**

Folate 35 mcg DFE **8%**

* Percent Daily Value tells you how much a nutrient
in a serving of food contributes to a daily diet. 2000
calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole White Wheat Flour, Water, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Wheat Gluten, Yeast, Soybean Oil, Contains 2% or less of the following: Salt, Calcium Propionate (Preservative), Sodium Stearoyl Lactylate, Monoglycerides, Calcium Sulfate, Monocalcium Phosphate, Ammonium Sulfate, DATEM, Ascorbic Acid, Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: White Wheat Hamburger Buns 60ct Code No.: 51535

Manufacturer: Alpha Baking Company Serving Size: 1 Bun / 2 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ **How many grams:** N/A
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
 (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	19.2		1.20
Enriched Flour:	14.5		0.91
Total:	33.7	16	2.11
Total Creditable Amounts			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 2.00 oz

Total contribution of product (per portion): 2.00 oz equivalent.

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/14/19

31454 Wheat Diamond Jims 24T

Report Issued: 6/14/19

Nutrition Facts

24 servings per container

Serving Size 1 Roll (57 gm)

Amount Per Serving

Calories **150**

% Daily Value *

Total Fat 1.5g **2%**

Saturated Fat 0g **0%**

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 0g

Cholesterol 0mg **0%**

Sodium 260mg **11%**

Total Carbohydrates 28g **10%**

Dietary Fiber 2.5g **9%**

Total Sugars 4g

Includes 4g Added Sugar **8%**

Protein 6g

Vitamin D 0 mcg **0%**

Calcium 63 mg **6%**

Iron 1 mg **6%**

Potassium 101 mg **2%**

Thiamin 0.2 mg **14%**

Riboflavin 0.1 mg **6%**

Niacin 3 mg **18%**

Folate 48 mcg DFE **10%**

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole Wheat Flour, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Sugar, Wheat Gluten, Yeast, Contains 2% or less of the following: Soybean Oil, Salt, DATEM, Calcium Sulfate, Calcium Propionate (Preservative), Sodium Stearoyl Lactylate, Monocalcium Phosphate, Ammonium Sulfate, Potassium Sorbate (Preservative), Ascorbic Acid, Calcium Peroxide, Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Wheat Diamond Jims 24T

Code No.: 31454

Manufacturer: Alpha Baking Company Serving Size: 1 Roll / 2 oz

(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes No **How many grams:** N/A

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.

(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	18.4		1.15
Enriched Flour:	17.2		1.07
Total:	35.5	16	2.22
Total Creditable Amounts			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased: 2.00 oz

Total contribution of product (per portion): 2.00 oz equivalent.

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature



Brian J Carson
R&D Manager

Phone Number: 773-797-3372

Date: 06/14/19

31401 White Wheat Steak Buns 24/T

Report Issued: 1/15/19

Nutrition Facts

24 servings per container

Serving Size 1 Bun (58 gm)

Amount Per Serving

Calories 150

% Daily Value *

Total Fat 2g 3%

Saturated Fat 0g 0%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 0g

Cholesterol 0mg 0%

Sodium 260mg 11%

Total Carbohydrates 27g 10%

Dietary Fiber 2g 8%

Total Sugars 3g

Includes 3g Added Sugar 6%

Protein 7g

Vitamin D 0 mcg 0%

Calcium 64 mg 4%

Iron 1 mg 6%

Potassium 95 mg 2%

Thiamin 0.2 mg 14%

Riboflavin 0.1 mg 5%

Niacin 1.2 mg 6%

Folate 33 mcg DFE 8%

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole White Wheat Flour, Water, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Wheat Gluten, Sugar, Yeast, Soybean Oil, Contains 2% or less of the following: Salt, Calcium Propionate (Preservative), Sodium Stearoyl Lactylate, Calcium Sulfate, Monocalcium Phosphate, Ammonium Sulfate, Monoglycerides, Ascorbic Acid, Calcium Peroxide, Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: White Wheat Steak Buns 24/T Code No.: 31401

Manufacturer: Alpha Baking Company Serving Size: 1 Bun / 2.00 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ **How many grams:** N/A
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
 (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	19.3		1.21
Enriched Flour:	12.9		0.81
Total:	32.2	16	2.01
Total Creditable Amounts			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 2.00 oz

Total contribution of product (per portion): 2.00 oz equivalent.

I certify that the above information is true and correct and that a 2.00 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/15/19

53071 White Wheat Hot Dogs 12ct

Report Issued: 1/11/19

Nutrition Facts

12 servings per container

Serving Size 1 Bun (56.7 gm)

Amount Per Serving

Calories 150

% Daily Value *

Total Fat 2.5g **3%**

Saturated Fat 0g **0%**

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 0g

Cholesterol 0mg **0%**

Sodium 270mg **12%**

Total Carbohydrates 27g **10%**

Dietary Fiber 2.5g **9%**

Total Sugars 3g

Includes 3g Added Sugar **6%**

Protein 6g

Vitamin D 0 mcg **0%**

Calcium 83 mg **8%**

Iron 1 mg **6%**

Potassium 93 mg **2%**

Thiamin 0.2 mg **14%**

Riboflavin 0.1 mg **5%**

Niacin 1.2 mg **10%**

Folate 36 mcg DFE **10%**

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole White Wheat Flour, Water, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Wheat Gluten, Soybean Oil, Yeast, Contains 2% or less of the following: Salt, Calcium Propionate (Preservative), Monoglycerides, Calcium Sulfate, Ascorbic Acid, Calcium Peroxide, Sodium Stearoyl Lactylate, Monocalcium Phosphate, Ammonium Sulfate., Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: White Wheat Hot Dogs 12ct Code No.: 53071

Manufacturer: Alpha Baking Company Serving Size: 1 Bun / 2 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ **How many grams:** N/A
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
 (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	19.0		1.19
Enriched Flour:	13.7		0.86
Total:	32.7	16	2.04
Total Creditable Amounts			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 2.00 oz

Total contribution of product (per portion): 2.00 oz equivalent.

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/11/19

53460 Hot Dogs White Wheat 60ct.

Report Issued: 1/11/19

Nutrition Facts

60 servings per container

Serving Size 1 Bun (57 gm)

Amount Per Serving

Calories 150

		% Daily Value *
Total Fat	2.5g	3%
Saturated Fat	0g	0%
Trans Fat	0g	
Polyunsaturated Fat	1.5g	
Monounsaturated Fat	0g	
Cholesterol	0mg	0%
Sodium	270mg	12%
Total Carbohydrates	28g	10%
Dietary Fiber	2.5g	9%
Total Sugars	3g	
Includes 3g Added Sugar		6%

Protein 6g

Vitamin D	0 mcg	0%
Calcium	83 mg	8%
Iron	1 mg	6%
Potassium	93 mg	2%
Thiamin	0.2 mg	14%
Riboflavin	0.1 mg	5%
Niacin	1.3 mg	10%
Folate	36 mcg DFE	10%

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole White Wheat Flour, Water, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Wheat Gluten, Soybean Oil, Yeast, Contains 2% or less of the following: Salt, Calcium Propionate (Preservative), Monoglycerides, Calcium Sulfate, Ascorbic Acid, Calcium Peroxide, Sodium Stearoyl Lactylate, Monocalcium Phosphate, Ammonium Sulfate., Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Hot Dogs White Wheat 6Oct. Code No.: 53460

Manufacturer: Alpha Baking Company Serving Size: 1 Bun / 2.01 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ How many grams: N/A
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	19.1		1.19
Enriched Flour:	13.8		0.86
Total:	32.9	16	2.06
Total Creditable Amounts			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 2.01 oz

Total contribution of product (per portion): 2.00 oz equivalent.

I certify that the above information is true and correct and that a 2.01 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/11/19

11162 1.5lb White Wheat Split Top

Analysis Date: 5/19/17

Nutrition Facts

24 servings per container

Serving Size 1 Slice (28.35 gm)

Amount Per Serving

Calories **70**

% Daily Value *

Total Fat 1g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 0g

Cholesterol 0mg **0%**

Sodium 160mg **7%**

Total Carbohydrates 13g **5%**

Dietary Fiber 1g **4%**

Total Sugars 2g

Includes 1g Added Sugar **2%**

Protein 2g

Vitamin D 0 mcg **0%**

Calcium 19 mg **2%**

Iron 1 mg **6%**

Potassium 60 mg **0%**

Thiamin 0.1 mg **5%**

Riboflavin 0.1 mg **5%**

Niacin 0.7 mg **5%**

Folate 16 mcg DFE **5%**

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole White Wheat Flour, Water, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Yeast, Soybean Oil, Contains 2% or less of the following: Wheat Gluten, Salt, Barley Malt Syrup, Calcium Sulfate, Ascorbic Acid, Enzymes, Calcium Peroxide, DATEM, Sodium Stearoyl Lactylate, Monocalcium Phosphate, Ammonium Sulfate, Calcium Propionate and Potassium Sorbate (Preservatives).

Brian J Carson

R&D Manager

1/10/2019

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 1.5lb White Wheat Split Top Code No.: 11162

Manufacturer: Alpha Baking Company Serving Size: 1 Slice / 1 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ **How many grams:** N/A
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
 (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	10.9		0.68
Enriched Flour:	5.9		0.37
Total:	16.8	16	1.05
Total Creditable Amounts			1.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 1.00 oz

Total contribution of product (per portion): 1.00 oz equivalent.

I certify that the above information is true and correct and that a 1 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/10/19

12385 School White Wheat
Sandwich Bread

Report Issued: 1/10/19

Nutrition Facts

24 servings per container

Serving Size 1 Slice (28 gm)

Amount Per Serving

Calories **70**

		% Daily Value *
Total Fat	1g	1%
Saturated Fat	0g	0%
Trans Fat	0g	
Polyunsaturated Fat	0g	
Monounsaturated Fat	0g	
Cholesterol	0mg	0%
Sodium	150mg	7%
Total Carbohydrates	13g	5%
Dietary Fiber	1g	4%
Total Sugars	2g	
Includes 1g Added Sugar		2%

Protein 2g

Vitamin D	0 mcg	0%
Calcium	19 mg	2%
Iron	1 mg	6%
Potassium	59 mg	0%
Thiamin	0.1 mg	5%
Riboflavin	0.1 mg	5%
Niacin	0.7 mg	5%
Folate	16 mcg DFE	5%

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole White Wheat Flour, Water, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Yeast, Soybean Oil, Contains 2% or less of the following: Wheat Gluten, Salt, Barley Malt Syrup, Calcium Sulfate, Ascorbic Acid, Enzymes, Calcium Peroxide, DATEM, Monocalcium Phosphate, Ammonium Sulfate, Calcium Propionate and Potassium Sorbate (Preservatives).

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: School White Wheat Sandwich Bread Code No.: 12385

Manufacturer: Alpha Baking Company Serving Size: 1 Slice / 1 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ How many grams: N/A
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	10.6		0.66
Enriched Flour:	5.7		0.36
Total:	16.3	16	1.02
Total Creditable Amounts			1.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 1.00 oz

Total contribution of product (per portion): 1.00 oz equivalent.

I certify that the above information is true and correct and that a 1 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/10/19

33213 100% Whole Wheat Soft
Dinner Rolls 12ct

Report Issued: 1/10/19

Nutrition Facts

12 servings per container

Serving Size 1 Roll (35 gm)

Amount Per Serving

Calories **90**

% Daily Value *

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Polyunsaturated Fat 0.5g

Monounsaturated Fat 0g

Cholesterol 0mg 0%

Sodium 180mg 8%

Total Carbohydrates 17g 6%

Dietary Fiber 3g 11%

Total Sugars 4g

Includes 4g Added Sugar 8%

Protein 4g

Vitamin D 0 mcg 0%

Calcium 37 mg 4%

Iron 1 mg 6%

Potassium 86 mg 2%

Thiamin 0.1 mg 5%

Riboflavin 0.1 mg 5%

Niacin 1.6 mg 10%

Folate 8 mcg DFE 0%

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole Wheat Flour, Water, High Fructose Corn Syrup, Wheat Gluten, Yeast, Honey, Soybean Oil, Contains 2% or less of the following: Salt, Molasses, Calcium Propionate (Preservative), Sodium Stearoyl Lactylate, Wheat Flour, Monocalcium Phosphate, Calcium Sulfate, Ammonium Sulfate, DATEM, Potassium Sorbate (Preservative), Ascorbic Acid, Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 100% Whole Wheat Soft Dinner Rolls Code No.: 33213
12ct

Manufacturer: Alpha Baking Company Serving Size: 1 Roll / 1.23 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ **How many grams:** N/A

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
 (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	17.4		1.09
Enriched Flour:	0.0		0.00
Total:	17.4	16	1.09
Total Creditable Amounts			1.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased: 1.23 oz

Total contribution of product (per portion): 1.00 oz equivalent.

I certify that the above information is true and correct and that a 1.23 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/10/19

51015 100% Whole Wheat Ham 4"
12ct

Report Issued: 1/10/19

Nutrition Facts

12 servings per container

Serving Size 1 Bun (64 gm)

Amount Per Serving

Calories **170**

% Daily Value *

Total Fat 2g **3%**

Saturated Fat 0g **0%**

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 0g

Cholesterol 0mg **0%**

Sodium 330mg **14%**

Total Carbohydrates 29g **11%**

Dietary Fiber 4g **14%**

Total Sugars 7g

Includes 6g Added Sugar **12%**

Protein 9g

Vitamin D 0 mcg **0%**

Calcium 84 mg **8%**

Iron 2 mg **10%**

Potassium 159 mg **2%**

Thiamin 0.3 mg **20%**

Riboflavin 0.1 mg **5%**

Niacin 3 mg **20%**

Folate 13 mcg DFE **5%**

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

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Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole Wheat Flour, Water, Wheat Gluten, High Fructose Corn Syrup, Yeast, Honey, Soybean Oil, Contains 2% or less of the following: Salt, Molasses, Calcium Propionate (Preservative), Sodium Stearoyl Lactylate, Wheat Flour, Monocalcium Phosphate, Calcium Sulfate, Ammonium Sulfate, DATEM, Potassium Sorbate (Preservative), Ascorbic Acid, Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 100% Whole Wheat Ham 4" 12ct Code No.: 51015

Manufacturer: Alpha Baking Company Serving Size: 1 Bun / 2.26 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ **How many grams:** N/A
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
 (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	31.3		1.96
Enriched Flour:	0.0		0.00
Total:	31.3	16	1.96
Total Creditable Amounts			1.75

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 2.26 oz

Total contribution of product (per portion): 1.75 oz equivalent.

I certify that the above information is true and correct and that a 2.26 ounce portion of this product (ready for serving) provides 1.75 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/10/19

53068 100% Whole Wheat Hot Dog
12ct

Report Issued: 1/10/19

Nutrition Facts

12 servings per container

Serving Size 1 Bun (56.7 gm)

Amount Per Serving

Calories 150

% Daily Value *

Total Fat 2g 3%

Saturated Fat 0g 0%

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 0g

Cholesterol 0mg 0%

Sodium 270mg 12%

Total Carbohydrates 27g 10%

Dietary Fiber 4g 14%

Total Sugars 5g

Includes 4g Added Sugar 8%

Protein 7g

Vitamin D 0 mcg 0%

Calcium 58 mg 6%

Iron 1 mg 6%

Potassium 145 mg 2%

Thiamin 0.2 mg 14%

Riboflavin 0.1 mg 5%

Niacin 2.7 mg 15%

Folate 13 mcg DFE 5%

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole Wheat Flour, Water, Wheat Gluten, Yeast, Sugar, Soybean Oil, Brown Sugar, Contains 2% or less of the following: Salt, Molasses, Calcium Propionate (Preservative), Wheat Flour, Monocalcium Phosphate, Calcium Sulfate, Ammonium Sulfate, Potassium Sorbate (Preservative), Ascorbic Acid, Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 100% Whole Wheat Hot Dog 12ct Code No.: 53068

Manufacturer: Alpha Baking Company Serving Size: 1 Bun / 2 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ How many grams: N/A
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	30.5		1.91
Enriched Flour:	0.0		0.00
Total:	30.5	16	1.91
Total Creditable Amounts			1.75

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 2.00 oz

Total contribution of product (per portion): 1.75 oz equivalent.

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 1.75 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/10/19

12209 24oz WP Wheat Reg SL-
Rosens Bag

Report Issued: 2/8/19

Nutrition Facts

16 servings per container

Serving Size 1 Slice (40 gm)

Amount Per Serving

Calories 100

% Daily Value *

Total Fat 1.5g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Polyunsaturated Fat 0.5g

Monounsaturated Fat 0g

Cholesterol 0mg 0%

Sodium 220mg 10%

Total Carbohydrates 19g 7%

Dietary Fiber 3g 11%

Total Sugars 2g

Includes 2g Added Sugar 4%

Protein 4g

Vitamin D 0 mcg 0%

Calcium 49 mg 4%

Iron 1 mg 6%

Potassium 109 mg 2%

Thiamin 0.1 mg 5%

Riboflavin 0.1 mg 5%

Niacin 1.6 mg 10%

Folate 7 mcg DFE 0%

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Alpha Baking Co., Inc.

5001 West Polk Street

Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole Wheat Flour, Water, White Whole Wheat Flour, Wheat Gluten, Sugar, Crushed Wheat Berries, Yeast, Contains 2% or less of the following: Soybean Oil, Honey, Wheat Bran, Salt, Cracked Wheat, Molasses, Calcium Propionate (Preservative), Sodium Stearoyl Lactylate, Wheat Flour, DATEM, Monocalcium Phosphate, Calcium Sulfate, Ammonium Sulfate, Potassium Sorbate (Preservative), Enzymes, Ascorbic Acid.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 24oz WP Wheat Reg SL-Rosens Bag Code No.: 12209

Manufacturer: Alpha Baking Company Serving Size: 1 Slice / 1.41 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ **How many grams:** N/A
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
 (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	23.1		1.45
Enriched Flour:	0.0		0.00
Total:	23.1	16	1.45
Total Creditable Amounts			1.25

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 1.41 oz

Total contribution of product (per portion): 1.25 oz equivalent.

I certify that the above information is true and correct and that a 1.41 ounce portion of this product (ready for serving) provides 1.25 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 02/08/19

12265 100 WWheat Brd 32oz
Pullman

Report Issued: 1/10/19

Nutrition Facts

28 servings per container

Serving Size 1 Slice (30.5 gm)

Amount Per Serving

Calories **80**

% Daily Value *

Total Fat 0.5g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 0g

Cholesterol 0mg 0%

Sodium 150mg 7%

Total Carbohydrates 14g 5%

Dietary Fiber 2g 7%

Total Sugars 2g

Includes 1g Added Sugar 2%

Protein 4g

Vitamin D 0 mcg 0%

Calcium 38 mg 4%

Iron 1 mg 6%

Potassium 77 mg 2%

Thiamin 0.1 mg 5%

Riboflavin 0 mg 0%

Niacin 1.4 mg 10%

Folate 7 mcg DFE 0%

* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



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773-261-6000 Fax: 773-261-6065

www.alphabaking.com

Allergens: Contains Wheat.

INGREDIENTS: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Cracked Wheat, Contains 2% or less of the following: Yeast, Salt, Soybean Oil, Molasses, Calcium Propionate (Preservative), Sodium Stearoyl Lactylate, DATEM, Wheat Flour, Monocalcium Phosphate, Calcium Sulfate, Ammonium Sulfate, Potassium Sorbate (Preservative), Monoglycerides, Ascorbic Acid, Enzymes.

Brian J Carson
R&D Manager

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 100 WWheat Brd 32oz Pullman Code No.: 12265

Manufacturer: Alpha Baking Company Serving Size: 1 Slice / 1.08 oz
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ☐ No ☒ How many grams: N/A
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	16.5		1.03
Enriched Flour:	0.0		0.00
Total:	16.5	16	1.03
Total Creditable Amounts			1.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 1.08 oz

Total contribution of product (per portion): 1.00 oz equivalent.

I certify that the above information is true and correct and that a 1.08 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature


 Brian J Carson
 R&D Manager

Phone Number: 773-797-3372

Date: 01/10/19

Product Information Sheet

DSD Fresh Product

Alpha Baking Company, 5001 West Polk Street, Chicago IL 60644

773-261-6000 www.alphabaking.com

Specification # 11137-003

11/09/2011

Supersedes: 12/22/2009

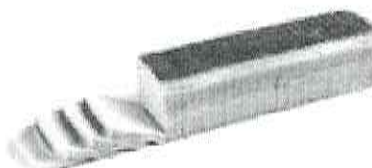
11137 UPC: 071306033115 GTIN: 071306033115 Case:

1.5# White Texas Toast 1" Slice

Brand Name: Alpha Baking
Kosher Certifier: Orthodox Union (OU)
Kosher Status: Kosher Parve

Description

Appearance Pullman Loaf
Shape Square Slices
Internal Color Cream white
Toppings None
Top Cut None
Piece Weight 24 Ounces
Serving Size 41 Grams



Physical Dimensions (in)

	Standard	Minimum	Maximum
Slice Thickness	1	0.94	1.13
Loaf Length	15.75	15.5	16
Slice Width	4.25	4	4.5
Slice Height	3.875	3.625	4.125

1 Loaf / Bagged

6 Packages Per Tray

15 Usable Slices per Loaf

Bag UPC is 071306033115

Case UPC is

Code/Shelf Life:

Product Coding
Shelf Life

"Date of Production" on the package or kwik lok

In-Store Shelf Life 10 days

Packs Per Tray: 6 Packs

11137

1.5# White Texas Toast 1" Slice

ALLERGENS: Contains: Wheat.

Nutrition Facts

Serving Size 1 Slice (41 grams)

Servings Per Package 15

Amount Per Serving

Calories 100 **Calories from Fat 10**

% Daily Value *

Total Fat 1 g **2%**Saturated Fat 0 g **0%**

Trans Fat 0 g

Polyunsaturated Fat 0 g

Monounsaturated Fat 0 g

Cholesterol 0 mg **0%****Sodium** 220 mg **9%****Total Carbohydrate** 19 g **6%**Dietary Fiber 0 g **0%**

Sugars 2 g

Protein 4 g

Vitamin A 0% Niacin 8%

Vitamin C 0% Vitamin B6 0%

Calcium 2% Folate 10%

Iron 6% Phosphorus 2%

Vitamin E 0% Potassium 0%

Thiamin 15% Magnesium 0%

RiboFlavin 8% Zinc 0%

* 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
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Total Fat Less Than 65g 80g

Saturated Fat Less Than 20g 25g

Cholesterol Less Than 300mg 300mg

Sodium Less Than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:

Fat 9 * Carbohydrate 4 * Protein 4

Analysis Data

Serving Size:	100 Grams	One Serving UOM
Calories	244.67	100.31 kcal
Calories from Fat	21.21	8.70 kcal
Calories From Sat Fat	3.38	1.39 kcal
Protein	8.68	3.56 grams
Carbohydrates	46.16	18.93 grams
Dietary Fiber	1.54	0.63 grams
Soluble Fiber	0.08	0.03 grams
Total Sugars	3.47	1.42 grams
Monosaccharides	0.00	0.00 grams
Disaccharides	0.00	0.00 grams
Other Carbs	40.89	16.76 grams
Sodium	524.87	215.20 mgs
Total Fats	2.38	0.98 grams
Saturated Fats	0.38	0.16 grams
Mono Fat	0.38	0.16 grams
Poly Fat	1.11	0.46 grams
Trans Fatty Acid	0.03	0.01 grams
Cholesterol	0.00	0.00 mgs
Vitamin A	0.00	0.00 IU
Thiamin	0.55	0.23 mgs
Riboflavin	0.34	0.14 mgs
Niacin	4.77	1.96 mgs
Vitamin C	0.00	0.00 mgs
Folate	106.19	43.54 mcg
Vitamin E	0.49	0.20 IU
Vitamin D	0.00	0.00 IU
Vitamin B6	0.02	0.01 mgs
Phosphorous	76.46	31.35 mgs
Potassium	100.87	41.36 mgs
Magnesium	15.29	6.27 mgs
Zinc	0.51	0.21 mgs
Iron	2.71	1.11 mgs
Calcium	74.44	30.52 mgs
Omega-3	0.10	0.04 grams

INGREDIENTS: Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, High Fructose Corn Syrup, Yeast, Contains 2% or less of the following: Wheat Gluten, Salt, Soybean Oil, Dough Conditioners (Sodium Stearoyl Lactylate, Monoglycerides, Ascorbic Acid, Calcium Peroxide, Enzymes), Calcium Propionate and Potassium Sorbate (Preservatives), Yeast Nutrients (Monocalcium Phosphate, Calcium Sulfate, Ammonium Sulfate).

Product Information Sheet

DSD Fresh Product

Alpha Baking Company, 5001 West Polk Street, Chicago IL 60644
773-261-6000 www.alphabaking.com

Specification # 31087-013

05/26/2017

Supersedes: 05/08/2017

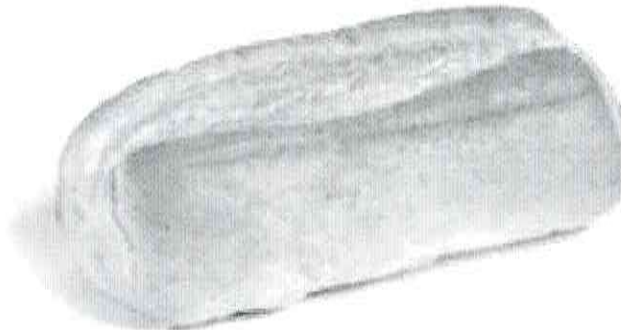
31087 UPC: GTIN: 00073711310874 Case:

5" French RI Hinged 6ct.

Brand Name: Alpha Baking
Kosher Certifier: Orthodox Union (OU)
Kosher Status: Kosher Parve

Description

Appearance: French Hearth Roll
Shape: Rectangle
Internal Color: Cream White
Toppings: Corn Meal on Bottom
Top Cut: Knife Split
Piece Weight: 2.5 Ounces
Serving Size: 71 Grams



Physical Dimensions (in)

	Standard	Minimum	Maximum
Heel Height	1	0.75	1.25
Roll Length	5.5	5	6
Roll Width	2.75	2.5	3
Roll Height	1.625	1.375	1.875

6 count

Unprinted Packaging

9 Packages Per Tray

Code/Shelf Life:

Product Coding
Shelf Life

"Baked On" date is printed on Tab

In store Shelf Life 10 days

Packs Per Tray: 9 Packs

31087

5" French RI Hinged 6ct.

ALLERGENS: Contains: Wheat.

Nutrition Facts

Serving Size 1 Roll (71 grams)

Servings Per Package 6

Amount Per Serving

Calories 170 **Calories from Fat 15**

% Daily Value *

Total Fat 1.5 g **2%**Saturated Fat 0 g **0%**

Trans Fat 0 g

Polyunsaturated Fat 1 g

Monounsaturated Fat 0 g

Cholesterol 0 mg **0%****Sodium** 380 mg **16%****Total Carbohydrate** 32 g **11%**Dietary Fiber 1 g **4%**

Sugars 1 g

Protein 7 g

Vitamin A 0% Niacin 20%

Vitamin C 0% Vitamin B6 0%

Calcium 6% Folate 25%

Iron 10% Phosphorus 4%

Vitamin E 0% Potassium 2%

Thiamin 25% Magnesium 2%

RiboFlavin 15% Zinc 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.

Calories 2,000 2,500

Total Fat Less Than 65g 80g

Saturated Fat Less Than 20g 25g

Cholesterol Less Than 300mg 300mg

Sodium Less Than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:

Fat 9 * Carbohydrate 4 * Protein 4

Analysis Data

Serving Size:	100 Grams	One Serving UOM
Calories	241.55	171.50 kcal
Calories from Fat	20.34	14.44 kcal
Calories From Sat Fat	4.40	3.12 kcal
Protein	9.40	6.67 grams
Carbohydrates	45.05	31.99 grams
Dietary Fiber	1.43	1.02 grams
Soluble Fiber	0.28	0.20 grams
Total Sugars	1.46	1.04 grams
Monosaccharides	0.01	0.01 grams
Disaccharides	0.01	0.01 grams
Other Carbs	41.09	29.17 grams
Sodium	538.14	382.08 mgs
Total Fats	2.26	1.60 grams
Saturated Fats	0.49	0.35 grams
Mono Fat	0.45	0.32 grams
Poly Fat	1.22	0.87 grams
Trans Fatty Acid	0.01	0.01 grams
Cholesterol	0.00	0.00 mgs
Vitamin A	0.21	0.15 IU
Thiamin	0.61	0.43 mgs
Riboflavin	0.36	0.26 mgs
Niacin	6.47	4.59 mgs
Vitamin C	0.00	0.00 mgs
Folate	164.14	116.54 mcg
Vitamin E	0.45	0.32 IU
Vitamin D	0.00	0.00 IU
Vitamin B6	0.02	0.01 mgs
Phosphorous	79.96	56.77 mgs
Potassium	114.86	81.55 mgs
Magnesium	15.53	11.03 mgs
Zinc	0.51	0.36 mgs
Iron	2.72	1.93 mgs
Calcium	107.30	76.18 mgs
Omega-3	0.09	0.06 grams

INGREDIENTS: Unbleached, Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Yeast, Contains 2% or less of the following: Wheat Gluten, Corn Meal, Salt, High Fructose Corn Syrup, Sodium Stearoyl Lactylate, Guar Gum, Soybean Oil, Dextrose, Calcium Sulfate, DATEM, Corn Starch, Ascorbic Acid, Potassium Iodate, L-Cysteine, Enzymes, Calcium Propionate and Potassium Sorbate (Preservatives), Monocalcium Phosphate, Ammonium Sulfate.