

Hometown Bagel Inc. Product Specification Sheet Product Name: Whole Wheat 2 oz Bagel

Nutrition Facts		
Serving Size: 1 Bagel (2oz.)		
Servings Per Package: 12		Hometown Bagels
Amount Per Serving		Whole Wheat Bagel
Calories 190 Calories From I	Fat 20	
%	of Daily Value*	
Total Fat 2g	3%	
Saturated Fat .5g	3%	
Trans Fat 0g	0%	
Cholesterol 0mg	0%	Whole Wheat Flour, Enriched Malted Wheat
Sodium 190mg	8%	Flour(Wheat Flour, Malted Barley Flour,
Total Carbohydrates 37g	23%	Niacin, Iron, Thiamin Mononitrate, Riboflavin,
Dietary Fiber 3g	12%	Folic Acid), Water, Molasses, 100%
Sugar 5g		Soybean Oil, Salt, Yeast, Enzymes,
Protein 7g		Semolina Flour
Calcium 2% Iron 20%		
Not a significant source of	Vitamin A or Vitamin C	
*Percent of Daily Value Based o	n a 2,000 Calorie Diet.	
Your Daily Values May be Highe	r or Lower Based on	
Your Calorie Needs.		

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:	202	Wheat	Bagel	Codel	No.: 617	61	
Manufacturer:	Honeton	n Bagel	Serving Size	1	Bagel	1579	
			(raw dough wei	ght may l	be used to calcula	ite creditable grain am	ount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes <u>No</u> 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 <u>____</u> 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 noncreditable 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:

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	304		
Enriched Flour	100		
Total	40.0	169	2.59

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.

³Total 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 202Total 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.

Follis

inaging Director

Printed Name

Phone Numbe

42003 4"-5"	School HoneyWheat Brd
Sticks12ct	

Report Issued: 2/5/19

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12 serving Serving S	이 그렇게 가지? 그 가지 않는		(200
Contraction of the other states of the		Roll (28	gm)
Amount Per Calor	i senaren munaren e n 20	7	'0
		% D	aily Value
Total Fat 1	9		1%
Saturated F	at 0g		0%
Trans Fat	0g		
Polyunsatur	ated Fat	0g	
Monounsati	************************	0g	
Cholesterol			0%
Sodium	140mg		6%
Fotal Carbo		140	
Dietary Fibe		14g	
***********************************	*****		5%
Total Sugar	******	~	
	1g Added	Sugar	2%
Protein	3g	and the second	
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 Percent Daily \	24 mcg [5%
		s to a daily die	



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.

Bin Caro

Brian J Carson R&D Manager

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:	<u>4"-5" School HoneyWheat Brd</u> Code No.: <u>42003</u>
	Sticks12ct
Manufacturer: <u>A</u>	pha Baking Company Serving Size: <u>1 Roll / 1 oz</u> (raw dough weight may be used to calculate creditable grain amount)
national designed of the Article States	uct meet the Whole Grain-Rich Criteria: Yes 12 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
II. Does the proc	luct contain non- creditable grains: Yes No How many grams: <u>N/A</u>
	re than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains ards the grain requirements for school meals.)
III. Use Policy M	lemorandum 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 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams 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 Portion1 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
Fotal 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.

3Total 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:

Total contribution of product (per portion):

 $\frac{1.00 \text{ oz}}{1.00} \text{ oz equivalent.}$

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 Karson

Brian J Carson **R&D** Manager

Phone Number: Date:

773-797-3372 02/05/19

33119 White Wheat Dinner Rolls 24ct

Report Issued: 1/15/19	
Nutrition Fa	acts
24 servings per container	
Serving Size 1 Roll (31	gm)
Amount Per Serving	
Calories C	30
	Daily Value *
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol Omg	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 * Percent Daily Value tells you how much a	5% nutrient
in a serving of food contributes to a daily di	et. 2000
calories a day is used for general nutrition a	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.

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Brian J Carson R&D Manager

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

Manufacturer: Alpha Baking Company	Serving Size:	<u>1 Roll / 1.09 oz</u>	
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(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 Portion1 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
Cotal 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.

3Total 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:

Total contribution of product (per portion):

 $\frac{1.09}{1.00} \text{ oz equivalent.}$

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

Bian Kaisn_

Brian J Carson **R&D** Manager

Phone Number: Date:

773-797-3372 01/15/19

33037 White Wheat Slammers sliced 12ct

12 servings per container Serving Size 1 Roll (3	5 gm)
Amount Per Serving Calories	90
% Fotal Fat 1.5g	Daily Value 2%
Saturated Fat Og Trans Fat Og	0%
Polyunsaturated Fat 1g Monounsaturated Fat 0g	
Cholesterol Omg	0%
	7%
Total Carbohydrates 17g Dietary Fiber 1g	6% 4%
Dietary Fiber 1g Total Sugars 2g	470
Includes 2g Added Sugar Protein 4g	4%
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% 5%



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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.

Bin Cason

Brian J Carson R&D Manager

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

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 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 Portion1 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
Cotal Creditable Amount3			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.

3Total 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:

Total contribution of product (per portion):

 $\frac{1.25 \text{ oz}}{1.25}$ 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

Bin Kaim_

Brian J Carson R&D Manager

Phone Number: Date:

773-797-3372 01/15/19

51550 3.5" White Wheat Ham Buns 60ct.

Report Issued: 1/14/19	
Nutrition Fa	cts
30 servings per container	
Serving Size 1 Bun (55	gm)
Amount Per Serving	4.0
Calories 14	40
	aily Value *
Total Fat 2g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol Omg	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%
Vitamin D 0 mcg 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 * Percent Daily Value tells you how much a	8% nutrient
in a serving of food contributes to a daily die	et. 2000
calories a day is used for general nutrition a	dvice.



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.

Bin Carson

Brian J Carson R&D Manager

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

Manufacturer: Alpha Baking Company	Serving Size:	<u>1 Bun / 1.94 oz</u>	
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(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 Portion1 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
otal Creditable Amount			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.

3Total 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:

Total contribution of product (per portion):

 $\frac{1.94}{1.75} \text{ oz equivalent.}$

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

Brin Kaisn_

Brian J Carson R&D Manager

Phone Number: Date:

773-797-3372 01/14/19

51032 3.5" White Wheat Ham Buns 12ct

Report Issued: 1/14/19	
Nutrition Fa	cts
12 servings per container	
Serving Size 1 Bun (54 g	jm)
Amount Per Serving	
Calories 14	10
	ily Value *
Total Fat 2g	3%
Saturated Fat 0.5g	3%
Trans Fat Og	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol Omg	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%
lron 1 mg	6%
Potassium 86 mg	2%
Thiamin 0.2 mg	14%
Riboflavin 0.1 mg	5%
Niacin 1.2 mg Folate 33 mcg DFE	<u>6%</u> 8%
* Percent Daily Value tells you how much a n	
in a serving of food contributes to a daily diet.	
calories a day is used for general nutrition ad	vice.



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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.

Bin Caro

Brian J Carson R&D Manager

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

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 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 Portion1 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
Cotal Creditable Amounta			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.

3Total 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:

Total contribution of product (per portion):

 $\frac{1.90 \text{ oz}}{1.75} \text{ oz equivalent.}$

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

Bran Kaisn_

Brian J Carson **R&D** Manager Phone Number: 773-797-3372 01/14/19 Date:

51022 4" White Wheat Hamburger Bun 12ct

Report Issued: 2/5/1	9
Nutrition	Facts
12 servings per contain	er
Serving Size 1 Bun	i (56.7 gm)
Amount Per Serving	440
Calories	140
Total Fat 2.5g	% Daily Value 3%
Saturated Fat 0.5g	3%
Trans Fat Og	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol Omg	0%
Sodium 250mg	11%
Total Carbohydrates 26g	
Dietary Fiber 2g	7%
Total Sugars 3g	
Includes 3g Added Suga	r 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 * Percent Daily Value tells you how r	10% nuch a nutrient
in a serving of food contributes to a c	방향 장갑이 많아. 이야가 돈을 통하게 주요.
calories a day is used for general nu	trition advice.

BARDA ER ANG

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.

Bin S Caron

Brian J Carson R&D Manager

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:	<u>1 Bun / 2 oz</u>
	(raw dough wei	ght 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 Portion1 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
Cotal 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.

3Total 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:

Total contribution of product (per portion):

<u>2.00 oz</u>

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 Kaim_

Brian J Carson R&D Manager

Phone Number: Date: 773-797-3372 02/05/19 51535 White Wheat Hamburger Buns 60ct

Report Issued: 1/14/19

60 serving	이번에 가서 가지가 드라지?		
Serving S	ize 1	Bun (57	gm)
Amount Pe	r Serving	2	4.0
Calor	ies	1	40
		% [aily Value
Total Fat 2	.5g		3%
Saturated F	at 0.5g		3%
Trans Fat	0g		
Polyunsatu	rated Fat	1g	••••••
Monounsat		0g	
Cholestero	0mg		0%
Sodium	250mg		11%
Total Carbo		26a	9%
Dietary Fibe			70/
Total Sugar	*****************************		
·····	s 3g Added	Sugar	6%
Protein	*******	Sugar	070
FIOLEIN	6g		
Vitamin D	0 mcg		0%
Calcium	66 mg		6%
Iron	1 mg		6%
Potassium Thiamin	90 mg		2%
Riboflavin	0.2 mg		14% 5%
********************************	0.1 mg 1.2 mg		5% 6%
Folate	35 mcg l	DFE	8%
		u how much a	



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.

Bin Cargo

Brian J Carson R&D Manager

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:	<u>1 Bun / 2 oz</u>
	Commendation of the second	1

(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 Portion1 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 Amounta			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.

3Total 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:

Total contribution of product (per portion):

<u>2.00</u> 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 Karson

Brian J Carson R&D Manager

Phone Number: 773 Date: 01/

773-797-3372 01/14/19

31454 Wheat Diamond Jims 24T

Nutrition F	acts
24 servings per container Serving Size 1 Roll (5	(7 am)
Amount Per Serving	or gill)
Calories 1	50
	Daily Value
Total Fat 1.5g	2%
Saturated Fat Og	0%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol Omg	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 Niacin 3 mg	6% 18%
Folate 48 mcg DFE	10%
Percent Daily Value tells you how much	



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.

Bin Car

Brian J Carson R&D Manager

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 we	ight may be	used to calculat	te creditable gr	ain 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 Portion1 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
Fotal 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.

3Total 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:

Total contribution of product (per portion):

<u>2.00 oz</u>

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 Maisn_

Brian J Carson R&D Manager

Phone Number: Date:

773-797-3372 06/14/19

31401 White Wheat Steak Buns 24/T

Report Issued: 1/15/19	
Nutrition Fa	cts
24 servings per container	
Serving Size 1 Bun (58	gm)
Amount Per Serving	EO
Calories 1	50
	aily Value
Total Fat 2g	3%
Saturated Fat Og	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 * Percent Daily Value tells you how much a	8%
in a serving of food contributes to a daily die	
calories a day is used for general nutrition a	



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.

Bain Carson

Brian J Carson R&D Manager

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: <u>1 Bun / 2.00 oz</u>

(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 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 Portion1 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.

3Total 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:

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 Marson

Brian J Carson R&D Manager

Phone Number: 773-79 Date: 01/15/

773-797-3372 01/15/19

53071 White Wheat Hot Dogs 12ct

Report Issued: 1/11/19	
Nutrition Fa	cts
12 servings per container	
Serving Size 1 Bun (56.	7 gm)
Amount Per Serving	-0
Calories 1	50
	aily 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 in a serving of food contributes to a daily die	
calories a day is used for general nutrition a	



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.

Bin Carson

Brian J Carson R&D Manager

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.

Code No.: 53071

Product Name: White Wheat Hot Dogs 12ct

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

(law dough weight may be used to calculate credi

I. Does the product meet the Whole Grain-Rich Criteria: <u>Yes</u> (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 Portion1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) z B	Creditable Amount A÷B
Whole Grain:	19.0		1.19
Enriched Flour:	13.7		0.86
Total:	32.7	16	2.04
otal Creditable Amounta			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.

3Total 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:

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 Karson_

Brian J Carson R&D Manager

Phone Number: Date:

773-797-3372 01/11/19 53460 Hot Dogs White Wheat 60ct.

60 serving <mark>Serving S</mark>	같아? - 175, ~~~~ ~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~		57 gm)
Amount Pe	r Serving	4	
Calor	ies		150
Total Fat 2	50	9	6 Daily Value 3%
Saturated F	****************************		0%
Trans Fat	0g		07
Polyunsatu		1.5g	
Monounsati	**********		
*****************************		0g	0%
Cholesterol Sodium			
	270mg	~~~	12%
Total Carbo		28g	
Dietary Fibe			9%
Total Sugar			
	s 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%
	0.1 mg		5%
Niacin	1.3 mg		10%



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.

Bin Cars

Brian J Carson R&D Manager

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 60ct.	Code No.: 53460

Manufacturer: A	pha Baking	<u>g Company</u>	Serving Size:	<u>1 Bun / 2.01 oz</u>	
			(many descents and	white means the second as a structure of a discrete the second	3 1

(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 Portion1 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
otal Creditable Amounts			2.00

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

Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.
 Standard grams of creditable grains from the corresponding Group in Exhibit A.

3Total 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:

Total contribution of product (per portion):

<u>2.01</u> oz 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

Bian Kaim_

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 Fac	ts
24 servings per container	
Serving Size 1 Slice (28.3	5 gm)
Amount Per Serving	0
Calories /)
% Daily	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol Omg	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 Folate 16 mcg DFE	5%
Folate 16 mcg DFE * Percent Daily Value tells you how much a nutri	5% ent
in a serving of food contributes to a daily diet. 2	000
calories a day is used for general nutrition advic	е.



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).

Bin Slaven

Brian J Carson R&D Manager 1/10/2019

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.

Code No.: 11162

Product Name: 1.51b White Wheat Split Top

Manufacturer: Alpha Baking Company	Serving Size:	<u>1 Slice / 1 oz</u>
	(raw dough wei	ight 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 Portion1 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
Cotal 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.

3Total 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:

Total contribution of product (per portion):

<u>1.00</u> <u>oz</u> 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

Bran Kaisn

Brian J Carson R&D Manager

Phone Number: 7 Date: 0

773-797-3372 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

Total Fat 1g			the second s
TOTAL TE			% Daily Value
			1%
Saturated Fa	at Og		0%
Trans Fat	0g		
Polyunsatur	ated Fat	0g	
Monounsatu	rated Fat	0g	
Cholesterol	0mg		0%
Sodium	150mg		7%
Total Carbo	hydrates	13g	5%
Dietary Fibe	r 1g		4%
Total Sugars	s 2g		
Includes	1g Added	Sugar	2%
	••••••••	Sugar	2%
Protein	1g Added 2g	Sugar	
Protein Vitamin D	1g Added 2g 0 mcg	Sugar	0%
Protein Vitamin D Calcium	1g Added 2g 0 mcg 19 mg	Sugar	0% 2%
Protein Vitamin D Calcium Iron	1g Added 2g 0 mcg 19 mg 1 mg	Sugar	0% 2% 6%
Protein Vitamin D Calcium Iron Potassium	1g Added 2g 0 mcg 19 mg 1 mg 59 mg	Sugar	0% 2% 6% 0%
Protein Vitamin D Calcium Iron	1g Added 2g 0 mcg 19 mg 1 mg	Sugar	0% 2% 6%
Protein Vitamin D Calcium Iron Potassium	1g Added 2g 0 mcg 19 mg 1 mg 59 mg 0.1 mg	Sugar	0% 2% 6% 0%
Protein Vitamin D Calcium Iron Potassium Thiamin	1g Added 2g 0 mcg 19 mg 1 mg 59 mg 0.1 mg 0.1 mg		0% 2% 6% 0% 5% 5%
Protein Vitamin D Calcium Iron Potassium Thiamin Riboflavin	1g Added 2g 0 mcg 19 mg 1 mg 59 mg 0.1 mg		0% 2% 6% 0% 5% 5%

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).

Bin S Caron

Brian J Carson R&D Manager

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: <u>Alpha Baking Company</u> Serving Size: <u>1 Slice / 1 oz</u>

(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 Portion1 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
otal Creditable Amounta			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.

3Total 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:

Total contribution of product (per portion):

<u>1.00 oz</u> 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

Bran Kaisn_

Brian J Carson R&D Manager Phone Number: Date: 773-797-3372 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 g

Amount Per Serving

1 Roll (35 gm)

Galui	163		
		% [Daily Value
Total Fat 1	g		1%
Saturated F	at 0g		0%
Trans Fat	Og		••••••••••••••••••••••••••••••
Polyunsatur	ated Fat	0.5g	
Monounsati	urated Fat	0g	
Cholesterol	0mg		0%
Sodium	180mg		8%
Total Carbo	hydrates	17g	6%
Dietary Fibe	ər 3g		11%
Total Sugar	s 4g		
Includes	s 4g Added		8%
Protein	4g		
Vitamin D	0 mcg	118 4 4 4 4 4	0%
Calcium			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 Percent Daily \	8 mcg DF		0%
n a serving of fo			
	100000000000000000000000000000000000000		

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.

Bin Casa

Brian J Carson R&D Manager

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 Whee	at Soft Dinn	ner Rolls	Code No.: <u>33213</u>
a	<u>12ct</u>			
Manufacturer: A	pha Baking Company	Serving Size: (raw dough we	1 Roll / 1. ight may be use	23 oz d to calculate creditable grain amount)
그는 것에서 지난 해외에서 집에 집에 집에 귀엽다. 가슴	uct meet the Whole Grain 12 Grain Requirements for the			m and School Breakfast Program.)
II. Does the proc	luct contain non- creditabl	le grains: Yes🤇	No	How many grams: <u>N/A</u>

(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 eg; 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 Portion1 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
Cotal 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.

3Total 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:

Total contribution of product (per portion):

<u>1.23</u> <u>oz</u> 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

Brin Kaim

Brian J Carson **R&D** Manager

Phone Number: Date:

773-797-3372 01/10/19

51015 100% Whole Wheat Ham 4" 12ct

Report Issued: 1/10/19	
Nutrition Fa	icts
12 servings per container	
Serving Size 1 Bun (64	gm)
Amount Per Serving	70
Calories 1	70
% D Total Fat 2g	ally Value 3%
Saturated Fat 0g	0%
Trans Fat 0g	U 78
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol Oma	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 Niacin 3 mg	5%
Niacin 3 mg Folate 13 mcg DFE	20% 5%
Percent Daily Value tells you how much a	
n a serving of food contributes to a daily die	
calories a day is used for general nutrition a	



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, 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.

Bin Cars

Brian J Carson R&D Manager

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:	<u>1 Bun / 2.26 oz</u>	
	이 것은 것이 같은 것 같아. 아파	이 같은 것은 것은 아파 아파님 방법은 그 물건을 가지? [편비가 그 가지 않고 있는 것은 것도 모양 방법에 있는 것이 것 … 가지는 것 같은 것을 수 있다. 것	

(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 Portion1 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
Cotal Creditable Amounts			1.75

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

(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.
 Standard grams of creditable grains from the corresponding Group in Exhibit A.

3Total 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:

Total contribution of product (per portion):

<u>2.26</u> oz <u>1.75</u> 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

Bran Kaim

Brian J Carson R&D Manager

Phone Number: Date: 773-797-3372 01/10/19 53068 100% Whole Wheat Hot Dog 12ct

Report Issued: 1/10/19	8
Nutrition Fa	icts
12 servings per container	
Serving Size 1 Bun (56	.7 gm)
Amount Per Serving	
Calories 1	50
% D Total Fat 2g	aily Value * 3%
Saturated Fat 0g	0%
Trans Fat Og	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol Omg	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 * Percent Daily Value tells you how much a	5%
in a serving of food contributes to a daily die	
calories a day is used for general nutrition a	



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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.

Binin S Caron

Brian J Carson R&D Manager

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: <u>1 Bun / 2 oz</u>

(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 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 Portion1 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
Cotal Creditable Amount3			1.75

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

(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.
 Standard grams of creditable grains from the corresponding Group in Exhibit A.

3Total 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:

Total contribution of product (per portion):

 $\frac{2.00}{1.75} \text{ oz equivalent.}$

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 Kars-

Brian J Carson R&D Manager

Phone Number: Date: 773-797-3372 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

Thiamin

Niacin

Folate

Riboflavin

% Daily Value * Total Fat 1.5g 2% Saturated Fat 0g 0% Trans Fat 0g 0.5g Polyunsaturated Fat 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% 109 mg Potassium 2%

0.1 mg

0.1 mg

1.6 mg

7 mcg DFE

* 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.

Bin Carson

Brian J Carson R&D Manager

5%

5%

10%

0%

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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 Portion1 A	Gram Standard of Creditable Grain per oz equivalent <i>(16g or 28g)</i> 2 B	Creditable Amount A ÷ B
Whole Grain:	23.1		1.45
Enriched Flour:	0.0		0.00
Total:	23.1	16	1.45
Cotal Creditable Amount3			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.

3Total 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:

Total contribution of product (per portion):

 $\frac{1.41 \text{ oz}}{1.25} \text{ oz equivalent.}$

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 Kaisn_

Brian J Carson R&D Manager

Phone Number: Date: 773-797-3372 02/08/19

12265 100 WWheat Brd 32oz Pullman

Report Issued: 1/10/19	
Nutrition Fa	cts
28 servings per container	
Serving Size 1 Slice (30).5 gm)
Amount Per Serving	
Calories 8	SO
	aily Value
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat Og	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol Omg	0%
Sodium 150mg	7%
	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	
n a serving of food contributes to a daily die	
alories a day is used for general nutrition a	dvice.



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, 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.

Bin Caro

Brian J Carson **R&D** Manager

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	
---------------	------------	------------------	--

Manufacturer: A	Alpha B	aking	Company	Serving Size:	1 Slice /	1.08 oz	
				이 이 것이 같은 것 같아. 한 것 같아. ? ? ? ? ? ? ? ? ? ? ? ? ? ? ? ? ? ? ?			

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

Code No.: 12265

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 Portion1 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
otal 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.

3Total 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:

Total contribution of product (per portion):

<u>1.08 oz</u>

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

Brin Kaim

Brian J Carson **R&D** Manager

Phone Number: Date:

773-797-3372 01/10/19

Product Information Sheet DSD Fresh Product

Specification # :	11137-003	11/0	9/2011	Suj	percedes:	12/22/2009
11137 UPC:	071306033	115 GT	IN: 07130603	33115 C	ase:	
1.5# White Texa	s Toast 1" S	lice				
Brand Name:	Alpha Bal	kina				
Kosher Certifier:		Union (OU))			
Kosher Status:	Kosher Pa					
Description						
Appearance	Pullman Lo	af				Ba.
Shape	Square Slic	es		No. of Lot of Lo		ale and the second s
Internal Color	Cream whi	te			and the	
Toppings	None		. 1	111	and the second second	
Top Cut	None		1960	and the second s		
Piece Weight	24 Ounces					
Serving Size	41 Grams					
Physical Dimension	ons (in)	Standard	Minimum	Maximum		
Slice Thickness	new per langer (CA)	1	0.94	1.13		

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 15 Usable Slices per Loaf Bag UPC is 071306033115 Case UPC is

Code/Shelf Life:

Product Coding	"Date of Production" on the package or kwik lok
Shelf Life	In-Store Shelf Life 10 days

6 Packages Per Tray

Packs Per Tray:

6 Packs

Specification # 11137-003

Page 2 - Nutritional Information

11137

1.5# White Texas Toast 1" Slice

ALLERGENS: Contains: Wheat.

Nutrition	Facts		Analysis Data	100	One
Servina Size	1 Slice (41 grams)		Serving Size:	Grams	Serving UOM
아이들 아이는 것을 알려요구나는 생각을 즐기고 있다.	le collecteur with the contraction of the		Calories	244.67	100.31 kcal
Servings Per P	ACTIVITY AND A MARKED AND A MARK		Calories from Fat	21.21	8.70 kcal
Amount Per Servi	***************************************		Calories From Sat Fat	3.38	1.39 kcal
Calories 100	Calories from Fa	at 10	Protein	8.68	3.56 grams
n Nil Sodelici di Chernettoniani al (1917)	% Daily Val	lue *	Carbohydrates	46.16	18.93 grams
Total Fat	1 g	2%	Dietary Fiber	1.54	0.63 grams
Saturated Fat	0 g	0%	Soluble Fiber	0.08	0.03 grams
Trans Fat	0 g		Total Sugars	3.47	1.42 grams
Polyunsaturated			Monosaccharides	0.00	0.00 grams
Monounsaturate			Disaccharides	0.00	0.00 grams
Cholesterol	0 mg	0%	Other Carbs	40.89	16.76 grams
Sodium	220 mg	9%	Sodium	524.87	215.20 mgs
Total Carbohyd		6%	Total Fats	2.38	0.98 grams
Dietary Fiber	0 g	0%	Saturated Fats	0.38	0.16 grams
Sugars	2 g		Mono Fat	0.38	0.16 grams
Protein	4 g		Poly Fat	1,11	0.46 grams
Vitamin A	0% Niacin	8%	Trans Fatty Acid	0.03	0.01 grams
Vitamin C	0% Vitamin B6	0%	Cholesterol	0.00	0.00 mgs
Calcium		10%	Vitamin A	0.00	0.00 IU
			Thiamin	0.55	0.23 mgs
Iron	6% Phosphorus	2%	Riboflavin	0.34	0.14 mgs
Vitamin E	0% Potassium	0%	Niacin	4.77	1.96 mgs
Thiamin	15% Magnesium	0%	Vitamin C	0.00	0.00 mgs
RiboFlavin	8% Zinc	0%	Folate	106.19	43.54 mcg
	alues are based on a 2,00 ur daily values may be hig		방문화 방법 그는 것이 가지 않는 것이 없다.		~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~
	ing on your calorie needs.		Vitamin E	0.49	0.20 IU
	Calories 2,000	2,500	Vitamin D	0.00	0.00 IU
Total Fat	Less Than 65g	80g	Vitamin B6	0.02	0.01 mgs
Saturated Fat	Less Than 20g	25g	Phosphorous	76.46	31.35 mgs
Cholesterol Sodium	Less Than 300mg	300mg	Potassium	100.87	41.36 mgs
Total Carbohydrate	Less Than 2,400mg 300g	2,400mg 375g	Magnesium	15.29	6.27 mgs
Dietary Fiber	25g	375g 30g	Zinc	0.51	0.21 mgs
Calories per gram:			Iron	2.71	1.11 mgs
	Carbohydrate 4 * Proteir	n 4	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

Specification # 3	31087-013	05/26/2017	Supercedes:	05/08/2017
31087 UPC:		GTIN: 0007371131	0874 Case:	
5" French RI Hing	jed 6ct.			
Brand Name: Kosher Certifier: Kosher Status:	Alpha Baking Orthodox Union Kosher Parve	(OU)		
Description				
Appearance Shape Internal Color	French Hearth Roll Rectangle Cream White	62		
Toppings	Corn Meal on Botto	m		
Top Cut	Knife Split			Constant of the owner owner owner
Piece Weight	2.5 Ounces		and the second s	and the second se
Serving Size	71 Grams		and the second se	

1 5.5	0.75	1.25
5.5	5	c
		D
2.75	2.5	3
.625	1.375	1.875
	2.75 625	

6 count

Unprinted Packaging 9 Packages Per Tray

Code/Shelf Life:

Product Coding	"Baked On" date is printed on Tab		
Shelf Life	In store Shelf Life 10 days		

Packs Per Tray:

9 Packs

Page 2 - Nutritional Information

31087

5" French RI Hinged 6ct.

ALLERGENS: Contains: Wheat.

Nutrition Facts			Analysis Data	100	One			
			Serving Size:	Grams	Serving UON			
Serving Size 1 Roll (71 grams) Servings Per Package 6 Amount Per Serving Calories 170 Calories from Fat 15 % Daily Value *			Calories Calories from Fat Calories From Sat Fat	241.55 20.34 4.40	171.50 kcal 14.44 kcal 3.12 kcal			
						Protein	9.40	6.67 grams
						Carbohydrates	45.05	31.99 grams
			Total Fat	1.5 g	2%	Dietary Fiber	1.43	1.02 grams
			Saturated Fat	0 g	0%	Soluble Fiber	0.28	0.20 grams
Trans Fat	0 g	*******	Total Sugars	1.46	1.04 grams			
Polyunsaturated Fat 1 g			Monosaccharides	0.01	0.01 grams			
Monounsaturated Fat 0 g			Disaccharides	0.01	0.01 grams			
Cholesterol	0 mg	0%	Other Carbs	41.09	29.17 grams			
Sodium	380 mg	16%	Sodium	538.14	382.08 mgs			
Total Carbohyd		11%	Total Fats	2.26	1.60 grams			
Dietary Fiber	1 g	4%	Saturated Fats	0.49	0.35 grams			
Sugars	1 g		Mono Fat	0.45	0.32 grams			
Protein	7 g		Poly Fat	1.22	0.87 grams			
Vitamin A	0% Niacin	20%	Trans Fatty Acid	0.01	0.01 grams			
Vitamin C	0% Vitamin B6	0%	Cholesterol	0.00	0.00 mgs			
Calcium	6% Folate	25%	Vitamin A	0.21	0.15 IU			
Iron	10% Phosphorus	4%	Thiamin	0.61	0.43 mgs			
Vitamin E	0% Potassium	2%	Riboflavin	0.36	0.26 mgs			
Thiamin	25% Magnesium	2%	Niacin	6.47	4.59 mgs			
RiboFlavin	15% Zinc	2%	Vitamin C	0.00	0.00 mgs			
* Pecent Daily Values are based on a 2,000			Folate	164.14	116.54 mcg			
calorie diet. Your daily values may be higher			Vitamin E	0.45	0.321U			
or lower depending on your calorie needs.			Vitamin D	0.00	0.00 IU			
Total Fat	Calories 2,000 Less Than 65g	2,500 80g	Vitamin B6	0.02	0.01 mgs			
Saturated Fat	Less Than 20g	25g	Phosphorous	79.96	56.77 mgs			
Cholesterol	Less Than 300mg	300mg	Potassium	114.86	81.55 mgs			
Sodium	Less Than 2,400mg	2,400mg	Magnesium	15.53	11.03 mgs			
Total Carbohydrate Dietary Fiber		375g	Zinc	0.51	0.36 mgs			
Calories per gram:		30g	Iron	2.72	1.93 mgs			
Fat 9 * Carbohydrate 4 * Protein 4			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.