

<b>Nutrition Fac</b>	cts
1 serving per container Serving size	(96g)
Amount per serving Calories 2	60
% Daily	y Value*
Total Fat 8g	10%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 240mg	10%
Total Carbohydrate 45g	16%
Dietary Fiber 2g	7%
Total Sugars 24g	
Includes 23g of Added Sugars	46%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 161mg	10%
Iron 1mg	6%
Potassium 114mg	2%
* The % Daily Value (DV) tells you how much a nu a serving of food contributes to a daily diet. 2,00 a day is used for general nutrition advice.	

## PRODUCT CONTRIBUTION

- GRAIN CREDIT: 20z. GE GRAMS OF WHOLE GRAIN: 16.3g
- GRAMS OF FLOUR: 32g GRAMS OF ENRICHED: 15.7g
  - 51% WHOLE GRAIN RICH

## **PRODUCT HIGHLIGHTS**

- 2 oz grain equivalent
- 5g of protein per serving
- · Grab N Go
- Breakfast in the classroom
- Baked in a Peanut / Tree nut Free Facility

## **CASE SPECS**

cs/ct 75 case dimensions 18.375" L x 13.125" W x 6.25" H

case cube 0.87

case weight 17 lbs cases per pallet 84 TiHi 7 x 12

shelf life frozen: 485 Days / ambient:

5 days refrigerated: 10 days 12 digit upc 091464607102

12 digit upc 091464607102 14 digit upc 10091464750102

SUGGESTED
BID
SPEC

Super Slice – Banana Bread /7501: 75, 3.4oz (96g), Frozen, IW, Thaw & Serve, >51% Whole Grain Flour, No artificial colors, flavors, or preservatives. Must conform to USDA Child Nutrition Program specifications, and meet 2oz grain equivalent. Student Preferred Brand Super Bakery Breakfast Bread SBI Code #7501, Must meet 30% or less calories from fat, 10% or less calories from saturated fat and 30% or less sugar by weight, 2g fiber, 5g protein, <240mg sodium, >114mg potassium, 10% Calcium, & 6% Iron. Made in the U.S.A., Peanut Free Product. Nutritional analysis required. Kosher: 🜬 D

Contains Bioengineered Food Ingredients.

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, BANANAS, EGG WHITES, DEFATTED SOY FLOUR, SODIUM ACID PYROPHOSPHATE, WHEAT GLUTEN, SODIUM BICARBONATE, MODIFIED CORN STARCH, MODIFIED WHEAT STARCH, DEXTROSE, MONO- AND DIGLYCERIDES, DRY HONEY SOLIDS, CORN STARCH, NATURAL FLAVOR, SALT, GUAR GUM, XANTHAN GUM, CINNAMON, MONOCALCIUM PHOSPHATE, SOY LECITHIN, WHEY. CONTAINS: WHEAT, SOY, MILK & EGGS.





F. D. 4=



## 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: Super Slice – Banana		Code No.:	Code No.: <u>7501</u>		
Manufacturer: Super Bakery	Serving Size 3.4oz / 96g (raw dough weight may be used to calculate creditable grain amount)				
I. Does the product meet the W (Refer to SP 30-2012 Grain Requir				rogram.)	
II. Doesthe product contain non- (Products with more than 0.24 oz e grains may not credit towards the	equivalent or 3.99 grams	for Groups A-G or 6.99 g	w many grams: <2 rams for Group H of i	2 non- creditable	
III. Use Policy Memorandum SI Breakfast Program: Exhibit A to Groups A-G, Group H or Group creditable grains. Groups A-G use creditable grain per oz eq; and Gra Indicate to which Exhibit A Groups	determine if the product I. (Different methodologies the standard of 16grams oup I is reported by volum	ct fits into ies are applied to calcula s creditable grain per oz e ne or weight.)	te servings of grain co	emponent based on	
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A÷B		
Whole Grain	16.3	16	1.02	-	
Enriched Flour	15.7	16	.98		
	2			-	
Total Creditable Amount <sup>3</sup> *Creditable grains are whole-grain meal/flour and enriched meal/flour		1/0	2.00		
<sup>1</sup> (Serving size) <b>X</b> (% of creditable <sup>2</sup> Standard grams of creditable grai <sup>3</sup> Total Creditable Amount must be Total weight (per portion) of product Creditable contribution of product (per product Creditable Creditable Creditable Amount must be Total weight (per portion) of product (per product Creditable	grain in formula). Please ns from the correspondin rounded <i>down</i> to the neatest as purchased 3.4 oz	be aware serving size oth g Group in Exhibit A.		e converted to grams.	
I certify that the above information provides 2 oz equivale Products with more than 0.24 oz ex may not credit towards the grain re	ent Grains. I further certif quivalent or 3.99 grams fo	fy that non-creditable grain or Groups A-G or 6.99 gra	ns <b>are not</b> above 0.24	oz eq. per portion.	
Fresident, Super Bakery		Inc.			
Signature		Title			
F. Dok Harris	<del>_</del>	January 202	24	814-684-3320	
Printed Name		Date	Phon	e Number	