

# 375IW - Whole Grain Iced Cinnamon Roll Individually Wrapped 2.7oz





# **Nutrition Facts**

Serving Size 1 Roll (76g) Servings Per Container 36

#### **Amount Per Serving**

### Calories 240

|                         | % Daily Value |
|-------------------------|---------------|
| Total Fat 7 g           | 10%           |
| Saturated Fat 1.5 g     | 8%            |
| Trans Fat 0 g           |               |
| Cholesterol 0 mg        | 0%            |
| Sodium 240 mg           | 11%           |
| Total Carbohydrate 38 g | 14%           |
| Dietary Fiber 3 g       | 12%           |
| Sugars 12 g             |               |
| Incl. 11 g Added Sugars | 23%           |
|                         |               |

#### Protein 5 g

| Vitamin D 0% | • | Potassium 2% |
|--------------|---|--------------|
| Calcium 4%   | • | Iron 10%     |

Percent Daily Values are based on a 2,000 calorie diet.

16.54 grams Whole Grain per Roll (51%) 15.89 grams Enriched Grain per Roll (49%) 2.0 OZ EQ per Roll

# Competitive Foods Data:

 Percent Calories from Fat (<=35%)</td>
 26.25 %

 Percent Calories from Sat Fat (<=10%)</td>
 5.63%

 Percent Sugar by Weight (<=35%)</td>
 15.79%

# Ingredients

Whole Grain White Wheat Flour, Enriched Wheat Flour (Unbleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Soybean Oil, Sugar, Dough Conditioners (Guar and/or Arabic Gums, Calcium Sulfate, Soybean Oil, Enzymes, Ascorbic Acid, Sodium Stearoyl Lactylate [SSL]), Crystalline Fructose, Contains 2% or less of: Margarine (Palm and Soybean Oil, Soy Lecithin, Monoglycerides, Natural Butter Flavor, Beta Carotene [Color], Vitamin A Palmitate added), Egg Replacer (Whole Soy Flour, Mehat Gluten, Maltodextrin, Xanthan Gum), Vital Wheat Gluten, Milk Powder Replacer (Soy Flour, Corn Flour), Cinnamon, Salt, Yeast (Leavening), Natural Orange and Cinnamon Flavors, Modified Corn Starch, Corn Syrup, Stabilizer (Calcium Carbonate, Agar, Locust Bean Gum, Mono & Diglycerides), Malt Powder (Malted Barley, Dextrose), Shortening (Palm Oil and Soybean Oil, Mono & Diglycerides), Vanilla, Potassium Sorbate, Citric Acid, and Calcium Propionate as preservatives.

| Product Specifications |                        |                   |        |  |  |
|------------------------|------------------------|-------------------|--------|--|--|
| GTIN                   | 10070565053756         | Case Gross Weight | 7 lbs. |  |  |
| UPC                    | 070565053759           | Cube              | 0.6    |  |  |
| Case Pack              | 36/2.7oz               | Tie x High        | 9 x 12 |  |  |
| Shelf Life Frozen      | 365 Days               | Smart Snack       | No     |  |  |
| Shelf Life Ambient     | 7 Days                 |                   |        |  |  |
| Case Dimensions        | L17.00"xW11.25"xH5.75" |                   |        |  |  |

# Handling

Product delivered frozen and should be stored at 0 to -10 degrees Fahrenheit

### Preparation

Thaw & Serve. Remove product from freezer the night prior to serving. May be placed in a warmer.

### Allergen Info

CONTAINS: Soy, Wheat

### **Bid Specification**

Hadley Farms Whole Grain Cinnamon Roll # 375IW. Portion must contain at least 240 calories, with no more than 240mg of sodium and 12g of sugar. Must meet 2.0oz grain equivalent. Must be manufactured in a Nut Free facility. Must contain zero Artificial colors and flavors. Acceptable Brand: Hadley Farms Bakery Item #375IW.

# **HADLEY FARMS**

Bakery

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

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

| Product Name:  | me: Code No.:   |  |  |  |  |  |
|--|---|--|--|--|--|--|
| Manufacturer:  | Cturer: Serving Size  |  |  |  |  |  |
| I. Does the product meet the<br>(Refer to SP 30-2012 Grain Re  |   | Criteria: Yes No_  |  |  |  |  |
| II. Does the product contain a (Products with more than 0.24 creditable grains may not creditabl | oz equivalent or 3.99 g   | grams for Groups A-G   | or 6.99 grams for C  |  |  |  |
| III. Use Policy Memorandum<br>School Breakfast Program: E<br>H (cereal grains) or Group I of<br>of grain component based on ca<br>eq; Group H uses the standard<br>weight.)<br>Indicate to which Exhibit A C   | Exhibit A to determing (RTE breakfast cereal reditable grains. Ground of 28grams creditable | e <b>if the product fits in</b> ( <b>lls).</b> (Different methodo  ups A-G use the standar  grain per oz eq; and C | to Groups A-G (ba<br>logies are applied t<br>rd of 16grams credi | nked goods), Group<br>to calculate servings<br>itable grain per oz |  |  |
| Description of Creditable<br>Grain Ingredient*   | Grams of<br>Creditable Grain<br>Ingredient per<br>Portion <sup>1</sup>                      | Gram Standard of<br>Creditable Grain<br>per oz equivalent<br>(16g or 28g) <sup>2</sup>                             | Creditable<br>Amount   |  |  |  |
|  | A   | В  | $\mathbf{A} \div \mathbf{B}$                                     |  |  |  |
|  |   |  |  |  |  |  |
|  |   |  |  |  |  |  |
| Total Creditable Amount  | 3   |  |  |  |  |  |
| *Creditable grains are whole-grain  1 (Serving size) <b>X</b> (% of creditable grams.  2 Standard grams of creditable grai  3 Total Creditable Amount must be  | grain in formula). Please<br>ins from the corresponding                                     | be aware that serving sizing Group in Exhibit A.   |  | nust be converted to   |  |  |
| Total weight (per portion) of protal contribution of product (p  |   |  |  |  |  |  |
| I certify that the above informa<br>serving) provides oz equiva<br>portion. Products with more tha<br>non-creditable grains may not o  | alent Grains. I further on 0.24 oz equivalent o   | certify that non-credital<br>or 3.99 grams for Group   | ole grains <b>are not</b> a<br>os A-G or 6.99 gran               | bove 0.24 oz eq. per   |  |  |
| Signature  |   | Title  |  |  |  |  |
| Printed Name   |   | Date   | Phone N  | <br>Tumber   |  |  |