



B4S 100% Whole Wheat Pullman Bread, 25 oz.

Material Number: 99817370

Pack: 10/1pk

Gross Weight: 17.08 lbs. **Net Weight:** 15.63 lbs.

Cube: 1.84

Case Dimensions: 21.375" X 14.500" X 10.250"

Cases per layer: TI 5 Layers per Pallet: HI 8 Cases per Pallet: 40

Frozen Shelf Life: 270 days Shelf Life after Thaw: 5-7 days UPC Code: 0-00-70210-01737-2

INGREDIENT LABELING INFORMATION

WHOLE WHEAT FLOUR, WATER, WHEAT GLUTEN, BROWN SUGAR, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SOYBEAN OIL, SALT, YEAST, CULTURED WHEAT FLOUR, CALCIUM SULFATE, ASCORBIC ACID, ENZYMES, MONOCALCIUM PHOSPHATE, SOY FLOUR, SOY LECITHIN

CONTAINS: WHEAT & SOY

CLAIMS:

1 SERVING = 1 CN (16g) BREAD SERVINGS WHOLE GRAIN RICH 100% WHOLE WHEAT 16 g OF WHOLE GRAINS PER SERVING NO HIGH FRUCTOSE CORN SYRUP **Nutrition Facts**

24 Servings per container

Serving Size 1 Slice (31 g/1.1 oz)

Amount per serving

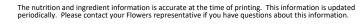
Calories

70

	% Daily Value*
Total Fat 1 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Polyunsaturated Fat 0 g	
Monounsaturated Fat 0 g	
Cholesterol 0 mg	0%
Sodium 120 mg	5%
Total Carbohydrate 14 g	5%
Dietary Fiber 2 g	7%
Total Sugars 1 g	
Includes 1 g Added Sugars	3%
Protein 3 g	
Vitamin D 0 mcg	0%
Calcium 30 mg	2%
Iron 0.4 mg	2%
Potassium 0 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Created: 03/15/2021 60601-020519 606-020519







Formula 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:	FSPL B4S PM 100% WHL WHE 10/1PK Code No.: 99817370						
Manufacturer:	FLOWERS FOODS Serving Size 1 SLICE (31 g/ 1.1 oz) (raw dough weight may be used to calculate creditable grain amount)						
		le Grain-Rich Criter ents for the National S			io		
(Products with me		creditable grains: valent or 3.99 grams f ds the grain requirem				0.16	
Program: Exhibite breakfast cereals	it A to determine if (a). (Different methodo d of 16 grams credite	the product fits into oplogies are applied to	Groups A-G (becalculate serving	aked goods), Group gs of grain compone	Lunch Program and School p H (cereal grains) or Group ent based on creditable grains ums creditable grain per oz eq	o I (RTE c. Groups A-	
Indicate to which	n Exhibit A Group (A-I) the Product Bel	ongs: B				
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent ²	Creditable Amount				
	A	В	$\mathbf{A} \div \mathbf{B}$				
WHOLE GRAIN	16.36	16	11.2				
ENRICHED GRAIN	0.00	16					
			1.02				
Total Creditable	Amount ³		1.00				
*Creditable grains and (Serving size) X (9) 2 Standard grams of	re whole-grain meal/floo 6 of creditable grain in creditable grains from	ur and enriched meal/flor formula). Please be awar the corresponding Group down to the nearest qu	ur. e serving size othe in Exhibit A.		converted to grams.		
	portion) of product a of product (per porti	•		grams ralent			
serving) provides per portion. Produ	1.00 acts with more than the	oz equivalent Grains.	I further certify or 3.99 grams f	that non-creditable or Groups A-G or 6.	ortion of this product (ready for grains are not above 0.24 oz e 99 grams for Group H		
Tracy Barn	es		QA La	beling Analyst			
Signature			Title				
Tracy Barne	S		01/	17/21	229-227-2015		
Printed Name			Date	=	Phone Number		