

KRUSTEAZ Whole Grain Belgian Waffles Sticks 9-24 CT-0.78 OZ UPC 86151 40333

Nutrition Facts	
About 54 servings per container	
Serving size	4 waffle sticks (88g)
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 330mg	14%
Total Carbohydrate 36g	13%
Dietary Fiber 5g	18%
Total Sugars 8g	
Includes 7g Added Sugars	14%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 1.5mg	8%
Potassium 180mg	4%
*The % Daily Value 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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

27% calories from fat, 4% calories from Sat Fat, 9% sugar by weight

ALLERGENS	Egg, Milk, Soy, Wheat
Product Facts	
Case Dimensions (LxWxH)	17.5 x 13.25 x 10
Case Cube (ft3)	1.342
Pattern Tie x High = Total cases	8 x 8 = 64
Gross Wt (lbs)	12.321
Net Wt (lbs)	10.476
Kosher	OU - Dairy
Country of Origin Information	
Finished Product	USA
Buy American	Yes

This specification was last updated on 1/27/2023

OTHER GTIN #	
Case	10686151403333
Each	60086151403336
Pallet	50686151403331

CHILD NUTRITION IDENTIFICATION

This product is not CN Labeled, however, we certify the above is true and that one 3.1 oz serving contributes 2.25 oz equivalent grains towards child nutrition meal pattern requirements. This product has not been evaluated by the FNS, USDA.

WHOLE GRAIN CONTRIBUTION

The weight of all grain ingredients is at minimum 38g. There are 38g of whole grain in the product providing at least 51% whole grain per serving.

HEATING INSTRUCTIONS

Microwave: Place frozen waffle sticks (6 waffles) on a microwave safe plate. Heat on full power (HIGH) 45 –50 seconds. (Microwave heating times may vary, so adjust heating times accordingly.)

Standard Oven: Preheat oven to 400°F. Arrange on a sheet pan in a single layer. Seal tightly with foil. Bake 8 to 12 minutes.

Convection Oven: Preheat oven to 350°F. Arrange on a sheet pan in a single layer. Seal tightly with foil. Bake uncovered 6 to 8 minutes.

INGREDIENTS

Whole Wheat Flour, Water, Sugar, Soybean And/Or Canola Oil, Eggs, Egg Whites, Less Than 2% Of: Nonfat Milk, Leavening (Baking Soda, Sodium Aluminum Phosphate, Monocalcium Phosphate), Salt, Natural Flavor, Soy Lecithin. CONTAINS: EGG, MILK, SOY, WHEAT.



Sue E. Holbert, MS, RDN

Food Safety Quality Customer Support

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Food and Nutrition Service

**Product Formulation Statement for Documenting Grains
in Child Nutrition Programs**

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

Program operators 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. Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Product Name: Krusteaz Whole Grain Waffle Sticks Code No.: 8615140333

Manufacturer: ConAgra Brands Serving Size: 4 waffle sticks (88 g)
(raw dough weight may be used to calculate creditable grains)

I. Does the product meet the whole grain-rich criteria? Yes X No _____

II. Does the product contain non-creditable grains? Yes _____ No X How many grams? _____
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the *Food Buying Guide for Child Nutrition Programs (FBG)* to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate the grains contribution based on creditable grains. Groups A-G use the standard of 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)

Indicate which Exhibit A Group (A-I) the product belongs: C

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION ¹	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) ²	CREDITABLE AMOUNT
	A	B	A ÷ B
Whole Wheat Flour	38.05	16	2.37
Total			2.37
Total Creditable Amount ³			2.25

* Creditable grains vary by Program. See the FBG for specific Program requirements.

¹ (Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams.

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

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

Total weight (per portion) of product as purchased 4 wff (88 g)

Total contribution of product (per portion) 2.25 oz eq

I certify that the above information is true and correct and that a 3.10 ounce portion of this product (ready for serving) provides 2.25 oz eq grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Kasia Burton MS RD
Signature
Kasia Burton MS RD
Printed Name

Principal Nutritionist
Title
01/20/2023
Date

Phone Number



Food and Nutrition Service

**Product Formulation Statement for Documenting Grains
in Child Nutrition Programs**

(Crediting Standards Based on Exhibit A Weights per Ounce Equivalent)

Program operators 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. Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Product Name: _____ Code No.: _____

Manufacturer: _____ Serving Size: _____

I. Does the product meet the whole grain-rich criteria? Yes _____ No _____

II. Does the product contain non-creditable grains? Yes _____ No _____ **How many grams?** _____

(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G and 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the *Food Buying Guide for Child Nutrition Programs (FBG)* to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate the grains contribution based on creditable grains. Groups A-G use the standard of 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)*

Indicate which Exhibit A Group (A-I) the product belongs: _____

DESCRIPTION OF PRODUCT PER EXHIBIT A	PORTION SIZE OF PRODUCT AS PURCHASED A	WEIGHT OF ONE OZ EQ AS LISTED IN EXHIBIT A B	CREDITABLE AMOUNT A ÷ B
Total Creditable Amount¹			

¹ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased _____

Total contribution of product (per portion) _____ oz eq

I further certify that the above information is true and correct and that a _____ ounce portion of this product (ready for serving) provides _____ oz eq grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Signature

Title

Printed Name

Date

Phone Number