

Krusteaz Whole Grain Pancakes 4" 12-12ct-1.4oz GTIN 106 86151 80349 2

Nutrition Facts	
48 Servings Per Container	
Serving Size	3 Pancakes (120g)
Amount Per Serving	
Calories	240
% Daily Value*	
Total Fat 3g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 610mg	27%
Total Carbohydrate 46g	17%
Dietary Fiber 6g	21%
Total Sugars 8g	
Includes 6g Added Sugars	12%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 2mg	10%
Potassium 230mg	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.	

11% calories from fat, 2% calories from Sat Fat, 7% sugar by weight

ALLERGENS	Egg, Milk, Soy, Wheat
Product Facts	
Case Dimensions (LxWxH)	19.375 x 14.375 x 6.875
Case Cube (ft3)	1.108
Pattern Tie x High = Total cases	6 x 12 = 72
Gross Wt (lbs)	13.720
Net Wt (lbs)	12.699
Kosher	Kof-K Dairy
Country of Origin Information	
Finished Product	USA
Buy American	Yes

This specification was last updated on 2/13/2023

OTHER GTIN #	
Case	10686151803492
Each	60086151803495
Pallet	50686151803490

CHILD NUTRITION IDENTIFICATION

This product is not CN Labeled, however, we certify the above is true and that one 120g serving contributes 3.00 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 50g. There are 43g of whole grain in the product providing at least 51% whole grain per serving.

HEATING INSTRUCTIONS

Microwave Oven: Remove frozen pancakes from wrapping. Place pancakes in stacks of two on a microwave-safe dish. Heat on full power(High) according to the number of slices being heated.

Heating times based on portion size and power of microwave.

Microwave Power	1 Pancake	2 Pancakes	3 Pancakes	6 Pancakes
650 Watt	45 – 55 sec	1:10 – 1:20 min	1:45 – 1:55 min	3:20 – 3:45 min
1000 Watt	25 – 35 sec	40 – 50 sec	55 sec – 1:05 min	1:50 – 2:00 min

Important: Microwave heating times may vary, so adjust accordingly. It is not recommended to heat more than 6 pancakes at a time.

Overcooking may toughen pancakes.

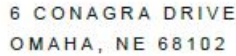
Conventional Oven: Preheat oven to 375°F. Remove frozen pancakes from wrapping. Arrange in a single layer, with edges touching, on an ungreased baking sheet. Cover tightly with foil. Bake at 375°F for 14 to 16 minutes.

Convection Oven: Thaw pancakes overnight under refrigeration. To heat thawed pancakes, place sealed pans in a 350°F oven on low fan speed for 8-10 minutes.

INGREDIENTS

Whole Wheat Flour, Water, Whey, Buttermilk, Enriched Wheat Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Less Than 2% Of: Eggs, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Dextrose, Soybean And/Or Canola Oil, Salt, Soy Lecithin. CONTAINS: EGG, MILK, SOY, WHEAT.





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



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