



Conagra Brands – Foodservice
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Omaha, NE 68102
TEL: 402-240-4000

Krusteaz WG Belgian Waffles 8-9CT-2.4oz UPC 86151 80483

Nutrition Facts	
About 72 servings per container	
Serving size	1 waffle (69g)
Amount per serving	
Calories	190
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 270mg	12%
Total Carbohydrate 29g	11%
Dietary Fiber 4g	14%
Total Sugars 7g	
Includes 6g Added Sugars	12%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 1.2mg	6%
Potassium 150mg	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	

ALLERGENS	EGG, MILK, SOY, WHEAT
Product Facts	
Case Dimension (LxWxH)	17.05 x 12.4 x 7.3
Case Cube (ft3)	0.893
Pattern Tie x High = Total	8 x 10 = 80
Gross Wt (lbs)	12.564
Net Wt (lbs)	11.000
Kosher	Kof K – Dairy
COUNTRY OF ORIGIN INFORMATION	
Finished Product	USA
Buy American	Yes

This specification was last updated on 2/3/2023

OTHER GTIN #	
Case	00686151804836
Each	60086151804836
Pallet	50686151804831

28% calories from fat, 5% calories from Sat Fat, 10% sugar by weight

CHILD NUTRITION IDENTIFICATION

This product is not CN Labeled, however, we certify the above is true and that one 2.4 oz serving contributes 1.75 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 30g. There are 30g of whole grain in the product providing at least 100% whole grain per serving.

HEATING INSTRUCTIONS

Conventional Oven: Preheat oven to 400°F. Arrange frozen waffles on a sheet pan in a single layer. Bake, uncovered, 8 – 12 minutes.

Convection Oven: Preheat oven to 350°F. Arrange frozen waffles on a sheet pan in a single layer. Bake, uncovered, 6–8 minutes.

Heat Lamps: Arrange frozen waffles in a single layer on a rack or elevated, vented prep pan. Heat 15 – 20 minutes and turn waffles; heat an additional 15 – 20 minutes before serving.

To hold heated waffles: Place already heated waffles on a rack or elevated, vented prep pan and place under heat lamp. Waffles may be held up to 2 hours, turning every ½ hour.

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 Waffles Code No.: 8615180483Manufacturer: Conagra Brands Serving Size: 1 waffle (69 g)
(raw dough weight may be used to calculate creditable grains)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 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	31.06	16	1.94
Total			1.94
Total Creditable Amount ³			1.75

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

¹ (Serving size) ☒ (% 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 1 waf (69 g)Total contribution of product (per portion) 1.75 oz eq

I certify that the above information is true and correct and that a 2.43 ounce portion of this product (ready for serving) provides 1.75 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
02/02/2023
Date

Phone Number