



WG Croissant with Beef Pepperoni & Cheese, IW

| Product Information | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|---|--|--|-------------------|----------------|----------------|----------------|----------------|---------------|-----|------------------------|-----|------------------|-----|------------------|----|--------------|--|-----------------|--|------------------|-----|--------------------------|----|--------------|-----|-------------|--|---|--|--|--|
| Product Name: | WG Croissant with Beef Pepperoni & Cheese, IW, 4.5 oz | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Item Number: | 50267 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| USDA Meal Contribution/Formulation Statement: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| GRAINS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?) | Yes, Whole Wheat | Contains: Wheat, Milk, Egg This product is processed in a facility that manufactures Sesame and Soy. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Does product contain non-creditable grains? | No | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Grain Crediting by Weight: 2.0 oz eq. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Description of Creditable Grain Ingredient? | Grams of Creditable Grain ingredient per Portion? (A) | Gram Standard of Creditable Grain per oz equivalent? (B) | Creditable Amount (A/B) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Whole Wheat Flour | 17.68 | 16 g | 1.10 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Enriched Wheat Flour | 16.97 | 16 g | 1.06 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Total Creditable Amount By Weight: 2.0 oz grain eq. | | | 2.16 oz | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Grain Crediting by Exhibit A: 1.75 oz eq. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Exhibit A: Group (A-I) | Description of Product | Portion Size of product as purchased (A) | Weight of one ounce equivalent as listed in SP-30-2012 (B) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Group C | Croissant | 4.5 oz (croissant dough 2.25oz) | 1.2 oz | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Whole Grain Grams per serving: | 17.68g | | (2.25 oz/1.2 = 1.875 oz eq.) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Meat/Meat Alternate Crediting: 2 oz eq. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Description of Creditable Ingredient per FBG? | Ounces per Raw Portion of Creditable Ingredient | Multiply | FBG Yield/Servings per unit | Creditable Amount | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Natural Cheese, Mozzarella | 1.5 | X | 1 oz | 1.5 | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Beef Pepperoni | 0.58 | X | 14.16/16 | 0.51 | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Total Creditable M/MA Amount: 2 oz | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Packaging | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Units per Case: | 50 units/cs | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Case Cube: | .98 f^3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Case Gross Weight: | 15.06# | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Case Net Weight: | 14.06 # | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Case Dimensions (in): | 15.375 x 12.75 x 8.625 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Pallet Tie: | 8 x 9 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| GTIN-12 Code: | 088026502678 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Manufacture Date Code: | Manufacture Date/Julian Date/Year (MD/51/25) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Heating Instructions: | Either Convection or Conventional Oven: Preheat oven to 325°F using high fan. Arrange thawed product in a single layer on baking sheet. Bake for 12-15 minutes. If using a warmer, heat, from frozen, on low for approximately 30-45 minutes. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Storage Requirements: | Store Frozen at 0°F | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Shelf Life: | 12 Months Frozen / 3 Days Refrigerated / 2 Hours Ambient | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ingredients: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CROISSANT: WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MILK (MILK, VITAMIN D3), BUTTER (CREAM [MILK], NATURAL FLAVOR [LACTIC ACID]), WATER, SUGAR, EGGS, YEAST, SALT, ASCORBIC ACID. FILLING: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CHEESE CULTURES, SALT, ENZYMES), UNCURED ALL BEEF PEPPERONI (BEEF, SEA SALT, CONTAINS 2% OR LESS OF: SPICES, DEXTROSE, POTASSIUM CHLORIDE, CULTURED CELERY POWDER, CHERRY POWDER, LACTIC ACID STARTER CULTURE, PAPRIKA OLEORESIN, NATURAL SMOKE FLAVOR, GARLIC POWDER). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Baked Nutritional Information: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Our uncured beef pepperoni is made without any nitrates or nitrites, delivering a clean and wholesome product. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| I certify the above is true and correct. | | <div><div>Nutrition Facts</div><table><thead><tr><th>Amount/serving</th><th>% Daily Value*</th><th>Amount/serving</th><th>% Daily Value*</th></tr></thead><tbody><tr><td>Total Fat 16g</td><td>21%</td><td>Total Carbohydrate 32g</td><td>12%</td></tr><tr><td>Saturated Fat 8g</td><td>40%</td><td>Dietary Fiber 1g</td><td>4%</td></tr><tr><td>Trans Fat 0g</td><td></td><td>Total Sugars 4g</td><td></td></tr><tr><td>Cholesterol 65mg</td><td>22%</td><td>Includes 3g Added Sugars</td><td>6%</td></tr><tr><td>Sodium 620mg</td><td>27%</td><td>Protein 18g</td><td></td></tr><tr><td colspan="4">Vitamin D 4mcg 20% • Calcium 351mg 25% • Iron 7mg 40% Potassium 205mg 4%</td></tr></tbody></table><div>*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.</div></div> | | | Amount/serving | % Daily Value* | Amount/serving | % Daily Value* | Total Fat 16g | 21% | Total Carbohydrate 32g | 12% | Saturated Fat 8g | 40% | Dietary Fiber 1g | 4% | Trans Fat 0g | | Total Sugars 4g | | Cholesterol 65mg | 22% | Includes 3g Added Sugars | 6% | Sodium 620mg | 27% | Protein 18g | | Vitamin D 4mcg 20% • Calcium 351mg 25% • Iron 7mg 40% Potassium 205mg 4% | | | |
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| <div><div>L Bruno</div><div>Laura Bruno, RD, SNS President, Buena Vista Foods</div></div> | | <div><div>Calories per serving</div><div>340</div></div> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |