Date: 6.7.24 Superseding: 1.25.24



## WG Breakfast Croissant with Ham and Swiss Cheese 3.6oz, IW

Buena Vista Food Products, 823 W. 8th Street, Azusa, CA 91702 626.815.8859

|   | Product Ir  | nformation  |  |                   |  |  |  |
|---|---|---|--|-------------------|--|--|--|
| Product Name:   | WG Breakfast Croissant with Ham and Swiss Cheese, 3.6oz, IW   |   |  |                   |  |  |  |
| Item Number:  |   | 32541   |  |                   |  |  |  |
|   | <b>USDA Meal Contribution</b>   | /Formulation Statemen                                       | it:  |                   |  |  |  |
|   |   | AINS  |  |                   |  |  |  |
| Does product meet Whole Grain Rich criteria? (at least 50 | %   |   | Contains Wheat Mills Fam   |                   |  |  |  |
| or 1st ingredient?)                                       | Yes, Whole Wheat  | May Con   | Contains: Wheat, Milk, Egg<br>ntain Soy - This product is processed in a |                   |  |  |  |
| Does product contain non-creditable grains?               | No  | facility that manufactures Soy.                             |  |                   |  |  |  |
|   | Grain Crediting by  | Weight: 1.5 oz eq.  |  |                   |  |  |  |
| Description of Creditable Grain Ingredient?               | Grams of Creditable Grain ingredient per Portion? (A)   | Gram Standard of Creditable<br>Grain per oz equivalent? (B) | Creditable Amount (A/B)  |                   |  |  |  |
| Whole Wheat Flour   | 13.54   | 16 g  | 0.85   |                   |  |  |  |
| Enriched Wheat Flour                                      | 13.12   | 16 g  | 0.82   |                   |  |  |  |
|   | Total Creditable Amount By  | Weight: 1.5 oz grain eq.                                    | 1.67 oz  |                   |  |  |  |
|   | Grain Crediting by  | Exhibit A: 1.5 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 (                 |                   |  |  |  |
| Group C   | Croissant   | 3.6 oz (croissant dough 1.85oz)                             | 1.2 oz   |                   |  |  |  |
| Whole Grain Grams per serving:                            | 13.54g  |   | (1.85 oz/1.2 = 1.54 oz eq.)  |                   |  |  |  |
|   | Meat/Meat Alterna   | te Crediting: 1 oz eq.                                      |  |                   |  |  |  |
| Description of Creditable Ingredient per FBG?             | Ounces per Raw Portion of<br>Creditable Ingredient  | Multiply  | FBG Yield/Servings per unit  | Creditable Amount |  |  |  |
| Natural Cheese, Swiss                                     | 0.53  | X   | 1 oz   | 0.53              |  |  |  |
| Pork, Mild Cured, Fully Cooked                            | 0.92  | X   | 0.72 oz  | 0.66              |  |  |  |
|   | Total Creditable M/MA Am  | nount: 1 oz MA  | 1.17 oz  |                   |  |  |  |
|   | Pack  | aging   |  |                   |  |  |  |
| Units per Case:   | 60 units/cs   |   |  |                   |  |  |  |
| Case Cube:  | .98 f^3   |   |  |                   |  |  |  |
| Case Gross Weight:  | 14.50 #   |   |  |                   |  |  |  |
| Case Net Weight:  | 13.50 #   |   |  |                   |  |  |  |
| Case Dimensions (in):                                     | 15.375 x 12.75 x 8.625  |   |  |                   |  |  |  |
| Pallet Tie:   | 8 x 9   |   |  |                   |  |  |  |
| GTIN-12 Code:   | 072296325419  |   |  |                   |  |  |  |
| Manufacture Date Code:                                    | Manufacture Date/Julian Date/Year (MD/51/20)  |   |  |                   |  |  |  |
| Heating Instructions:                                     | Either Convection or Conventional Oven: Preheat oven to 325°F using high fan. Arrange thawed product in a singl layer on baking sheet. Bake for 12-15 minutes. If using a warmer, heat, from frozen, on low for approximately 30-4 minutes. |   |  |                   |  |  |  |
| Storage Requirements:                                     | Store Frozen at 0°F   |   |  |                   |  |  |  |
| Shelf Life:   |   | 12 Months Frozen / 3 Da                                     | ays Refrigerated / 2 Hours   | <u> </u>          |  |  |  |
|   | Ingre   | dients:   |  |                   |  |  |  |

CROISSANT: WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MILK, BUTTER (CREAM [MILK], NATURAL FLAVOR), WATER, SUGAR, EGGS, YEAST, SALT, ASCORBIC ACID. FILLING: HAM (HAM, WATER, SALT, SUGAR, VINEGAR, CELERY POWDER, SEA SALT, CHERRY POWDER), SWISS CHEESE (PART SKIM MILK, CHEESE CULTURE, SALT, ENZYMES).

## **Baked Nutritional Information:**

I certify the above is true and correct.



Laura Bruno, RD, SNS President, Buena Vista Foods



| Nutrition<br>Facts                            |   | Amount/serving   | % Daily Value*            | Amount/serving %       | Daily Value* |
|---|---|------------------|---------------------------|------------------------|--------------|
|   |   | Total Fat 15g    | 19%                       | Total Carbohydrate 27g | 10%          |
|   |   | Saturated Fat 9g | 45%                       | Dietary Fiber 0g       | 0%           |
|   |   | Trans Fat 0g     | ns Fat 0g Total Sugars 4g |                        |              |
| servings per container<br>Serving size (102g) | Cholesterol 55mg  | 18%              | Includes 4g Added Suga    | ars 8%                 |              |
| Calories per serving 300                      | Sodium 580mg  | 25%              | Protein 13g               |                        |              |
|   | Vitamin D 0mcg 0% • Calcium 155mg 10% • Iron 6mg 35%<br>Potassium 244mg 6%  |                  |                           |                        |              |
|   | *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. |                  |                           |                        |              |