Start Here

Does the menu item or ingredient have a standard of identity? These are regulated by the Food and Drug Administration (FDA). To determine this, use the USDA Food Buying Guide. If the product's name can be found in Column 1, then it has a standard of identity.

Yes in Child Nutrition Programs
(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

Use the USDA Food Buying Guide to determine yields. This will help determine as purchased

purchase units, preparation guides, and cooking amounts and Edible Portions yields.

> Use the Grain section of the USDA Food **Buying Guide**

Food

Child

Nutrition

Programs

Buying

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 crediting method that fits their specific menu planning needs.

Product Name: Pillsbury® Cheesy Pull-Aparts Italian Cheese & Garlic Code No.:18000-12317

Manufacturer: General Mills, Inc.
Serving Size 3.88 OZ (109g)
(raw dough weight may be used to calculate creditable grain amount)

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 (as eq) or 3.99 grams (q) for Groups A-G or 6.99g for Groups H and I of non-creditable grains a

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 (cercal grains) or Group I (RTE breakfast cercals). (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 26g creditable grains per oz eq. or volume.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION!	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) ²	CREDITABLE AMOUNT
			Α÷Β
Whole Wheat Flour	17g	16g	17g ÷ 16g = 1.06
Enriched Flour	16g	16g	16g ÷ 16g = 1.0
Total			2.06
Total Creditable Amount			2.0

ditable grains vary by Program. See the FBG for specific Program requirements. ving size) X (% of creditable grains in formula), serving sizes other than grams must be ndard grams of creditable grains from the corresponding Group in Exhibit A.

Contact the manufacturer for a **Product Formulation Statement (PFS)**

Use the Grain/Bread Chart to credit:

Yes

If it's a grain item, you can credit

three different ways.

1. What is your product?

Is it a meat/meat

alternate, fruit,

vegetable or milk

item?

No

- 2. Which group is your product in (A,B,C,etc.)?
- 3. What is the weight of your serving (in grams or ounces)?
- 4. Compare the weight of your serving to the minimum portion size equivalents in the chart.
- 5. Determine if it meets the minimum portion size, if not you may need to adjust the serving size to meet requirements.

Exhibit A: Grain Requirements For Child Nutrition Programs^{1,}

rood Froducts per droup	Ounce Equivalent (02 eq)	William Serving Size
Group A	Ounce Equivalent (oz eq) for Group A	Minimum Serving Size for Group A
Bread type coating Bread sticks (hard) Chow Mein noodles Savory Crackers (saltlines and snack crackers) Croutons Pretzels (hard) Stuffing (dry) Note: weights apply to bread in stuffing	1 oz eq = 22 gm or 0.8 oz 3/4 oz eq = 17 gm or 0.6 oz 1/2 oz eq = 11 gm or 0.4 oz 1/4 oz eq = 6 gm or 0.2 oz	1 serving = 20 gm or 0.7 oz 3/4 serving = 15 gm or 0.5 oz 1/2 serving = 10 gm or 0.4 oz 1/4 serving = 5 gm or 0.2 oz
Group B	Ounce Equivalent (oz eq) for Group B	Minimum Serving Size for Group B
Bagels Bather type coating Biscuits Breads - all (for example sliced, French, Italian) Breads - all (for example sliced, French, Italian) Buns (hamburper and hot dog) Sweet Crackers' (graham crackers - all shapes, animal crackers) Egg roll skins English mufflins Pita bread Pitza crust Pretzels (soft) Rols Tortilas Tortilas chips Tacos shells	1 oz eq = 28 gm or 1.0 α 3.4 oz eq = 21 gm or 0.75 oz 1/2 oz eq = 14 gm or 0.5 oz 1/2 oz eq = 14 gm or 0.5 oz 1/4 oz eq = 7 gm or 0.25	1 serving = 25 gm or 0.9 oz 3/4 serving = 19 gm or 0.7 oz 1/2 serving = 13 gm or 0.5 oz 1/2 serving = 6 gm or 0.2 oz
Group C	Ounce Equivalent (oz eq) for Group C	Minimum Serving Size for Group C
Cookies ^a (plain - includes vanilla wafers) Combread Com muffins Croissants Croissants Pancakes Pancakes and meats/meat alternate pies)	1 oz eq = 34 gm or 1.2 oz 3/4 oz eq = 26 gm or 0.9 oz 1/2 oz eq = 17 gm or 0.6 oz 1/4 oz eq = 9 gm or 0.3 oz	1 serving = 31 gm or 1.1 oz 3/4 serving = 23 gm or 0.8 oz 1/2 serving = 16 gm or 0.6 oz 1/4 serving = 8 gm or 0.3 oz

Once PFS is received, evaluate for:

- 1. Company letterhead
- 2. Product Name
- 3. Code number
- 4 .Serving/ Portion Size
- 5. Creditable Ingredients, weight of each, FBG yields
- 6. Signature of a company representative
- 7. Date



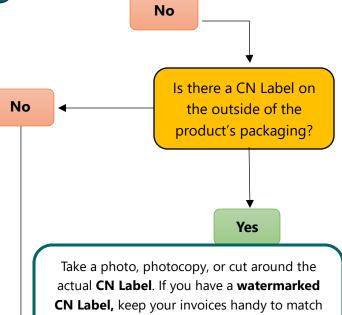
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with product codes.



WHOLE GRAIN CHICKEN CORN DOG

WHOLE GRAIN BATTER WRAPPED CHICKEN FRANKS ON A STICK

* FAT CONTENT HAS BEEN REDUCED BY 35% WHEN COMPARED TO OUR REGULAR CHICKEN CORN DOG. FAT CONTENT HAS BEEN REDUCED FROM 14g TO 9g PER SERVING.

BATTER INGREDIENTS: WATER, WHOLE WHEAT FLOUR, WHOLE GRAIN CORN, SUGAR, CONTAINS LESS THAN 2% OF SOY FLOUR,

LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), SOYBEAN OIL, SALT, ASCORBIC ACID, DRIED HONEY, WHOLE EGG, NATURAL FLAVOR, FRIED IN VEGETABLE OIL. CHICKEN FRANK INGREDIENTS: MECHANICALLY SEPARATED CHICKEN, WATER, COBN SYRUP SOLIDS, CONTAINS 2% OR LESS OF SOY PROTEIN CONCENTRATE, SALT, SPICES, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, FLAVORINGS, SODIUM ERYTHORBATE, SODIUM NITRITE, CONTAINS; WHEAT, SOY AND EGG.

NET WT. 18 LBS.



099172

EACH 4.00 OZ. FOSTER FARMS LOWER FAT CHICKEN CORN DOG
ON PROVIDES 2.00 OZ. EQUIVALENT MEAT AND 2.00 OZ. EQUIVALENT
(USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD
AND NUTRITION SERVICE, USDA 01-21).

FOR FOODSERVICE USE ONLY FOSTER FARMS LIVINGSTON, CA 95334