New Hampton Community School District 710 West Main Street New Hampton, Iowa 50659 May 2, 2022

NOTICE TO BIDDERS

The Board of Education for the New Hampton Community School District is accepting bids on bakery products for the 2022-2023 school year, to be delivered to the Elementary and High School cafeterias located in New Hampton, Iowa.

Delivery shall be made no less than once per week between 6:00 AM and 8:30 AM.

Please submit quotations with nutritional information on the following items:

1 1/2 pound, no less than 51% whole-grain sandwich loaves

No less than 51% Whole-grain rich hamburger buns

No less than 51% Whole-grain rich Hot Dog buns

No less than 51% Whole-grain rich Tea rolls

No less than 51% Whole-grain rich Hoagie Buns

*All whole grain items MUST either list whole grain as the first grain ingredient with all subsequent grains being enriched, package has a Whole Grain Stamp specifying there at least 8 grams of whole grain per serving, or contains the following statement from the Food and Drug Administration: "Diets rich in whole grain foods and other plant foods and low in total fat, saturated fat and cholesterol may reduce the risk of heart disease and some cancers."

Bids will be accepted in the Superintendent's office at 710 West Main Street, New Hampton, IA 50659 until 4:00 PM, Friday, July 1, 2022. The Board of Education will make the final decision at their regularly scheduled meeting in July 2020. The New Hampton Community School District reserves the right to reject any or all bids, or any part thereof, to waive informalities, and accept alternates as bid if it so desires.

If you have any questions, please feel free to contact me at 641-394-2134. Thank you for your time and consideration.

Sincerely,

New Hampton Community Schools

odi Ceruriske

Jodi Cerwinske

Director of Food Service

NEW HAMPTON COMMUNITY SCHOOL DISTRICT 710 WEST MAIN STREET NEW HAMPTON, IOWA 50659

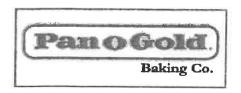
BAKERY PRODUCT BID FOR 2022-2023 SCHOOL YEAR

Firm	Pan-O-GOLD BAKING CO.		
Address	444 E ST Germain St.		
City & State	ST CIOUD, MN 56302		
Phone Number	320-251-9361		
Authorized by	Mark Ubl mubi@panogold.c	.0M	
Signature	Total Will		
GUARANTEED FIRM QUOTATION FOR THE ENTIRE 2022-2023 SCHOOL YEAR 1 1/2 lb. 51% Whole Grain sandwich loaves / 88 Approx. no. of slices 51% Whole Grain Hamburger buns / 9.74 Number per package 51% Whole Grain Hot Dog Buns / 90 Number per package 51% Whole Grain Tea rolls / 90 Number per package 51% Whole Grain Hoagie buns / 90 Number per package 51% Whole Grain Hoagie buns / 90 Number per package			

ALL ITEMS MUST BE NO LESS THAN 51% WHOLE GRAIN RICH

New Hampton Community Schools reserves the right to accept or reject any or all bids.

New Hampton Community Schools reserves the right to cancel the awarded vendor contract upon non-compliance of contract terms, including, but not limited to, what the District deems unsatisfactory or spoiled product, poor product quality, untimely delivery or non delivery of product, etc.



UPC Code: N/A Spec # 325 Spec Date 1/22/2022

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS 2% OR LESS OF THE FOLLOWING: YEAST, SOYBEAN OIL, SALT, DOUGH CONDITIONERS (MONOGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, CALCIUM SULFATE, ENZYMES), MONOCALCIUM PHOSPHATE, CALCIUM PROPIONATE (PRESERVATIVE), SESAME FLOUR. CONTAINS: WHEAT AND SESAME

1%

Nutrition Facts

Serving Size: 1 slice (28g) Servings per Container: 1

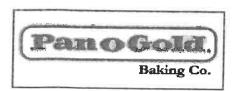
Calories 70

Total Fat 1g

Saturated	0%	
Trans Fat	0 g	
Cholestero	l 0 mg	0%
Sodium 11	0 mg	5%
Total Carb	ohydrates 14 g	5%
Dietary F		7%
Total Sug	gars 2 g	
Includes	2%	
Protein 3 g	-	
Vitamin D	0 mcg	0%
Calcium	32 mg	2%
Iron	1 mg	6%
Potassium	56 mg	2%
Thiamin	0.1 mg	8%
Riboflavin	0.1 mg	8%
Niacin	1 mg	6%
Folate	19 mcg DFE	4%

Bread Credits per serving (grain ounce equivalency): 1

Grams whole grains per serving: 9g Grams of enriched flour per serving: 8g



UPC Code: N/A Spec # 325 Spec Date 1/22/2022

Government Standards: The product shall be manufactured according to Good Manufacturing Practice, 21 CFR Part 110 and shall comply with all applicable federal, state, and municipal food, drug and health laws.

Product Description: Wheat round top bread, loaf is packed in a plain poly bag.

Approved Manufacturing

Locations:

St. Cloud, MN; Fargo, ND; Sun Prairie, WI

Physical Standards:

Net Weight:

24 oz (680g)

Number of slices: 24

Weight per slice: 1.0 oz (28g) per slice

Style:

Round top loaf

Slice Thickness:

 $0.5" \pm 0.0625"$

Length of Loaf:

13.5"

Width of Loaf:

4.5"

Loaf Height:

4.0" - 4.25"

Crust Color:

Medium brown

Crust Topping:

None

Crumb Color:

Medium Tan

Dough Inclusions:

None

Flavor:

Mild clean taste, no off flavors or odors

Foreign Material:

Shall contain no material foreign to the product

Sifting/Filtering: All ingredients used in the manufacturing of this product have been sifted or filtered by either ingredient supplier or Pan-O-Gold Baking Co.

Product Country of Origin: United States



UPC Code: N/A Spec # 325 Spec Date 1/22/2022

Allergens:

Component	Present in the product	Present in the other products manufactured on the same line	Present in the same manufacturing plant
Crustaceans/Shellfish	N	N	N
Egg Products	N	N	N
Fish Products	N	N	N
Milk and Dairy Products	N	N	N
Peanut Products	N	N	N
Soy Products	N	N	N
Tree Nuts	N	N	N
Wheat Products	Y	Y	Y
Sesame Products	Y	Y	Y

^{*}Soy Oil used is fully refined and deodorized and as such is not considered an allergen

GMO Classification: Classified as non-GMO due to no traces of GMO material present from ingredient processing by ingredient suppliers.

Kosher Certification: Yes Halal Certification: None

Package: Loaf is packed in a clear poly bag, 0.1 to 0.3mm thickness with twist tie re-closable closure

Code: "Best if used by" date

Shelf Life: 13 days fresh

Storage Requirement: Maintain at room temperature, 50° to 90°F or frozen



UPC Code: N/A Spec # 325 Spec Date 1/22/2022

Calculation for the percentage of whole grain:

Whole wheat flour per batch =

385 lbs.

Enriched white flour per batch =

320 lbs.

Total flour per batch =

705 lbs.

385 lbs. whole wheat flour \div 705 lbs. total flour = .054609*100

Percentage of whole wheat flour = 54% whole grain

Calculation for Grams of Whole Grain

385 (Whole wheat flour lbs. per batch) * 454 (grams per pound) ÷ 815 (loaves per batch) ÷ 24 (servings per loaf) = 8.93 = 9 grams whole grain per serving

Calculations for Grams of Enriched Flour

320 (Enriched white flour lbs. per batch) * 454 (grams per pound) ÷ 815 (loaves per batch) ÷ 24 (servings per loaf) = 7.43 grams = 7 grams enriched flour

Calculation for Bread Credits

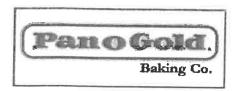
385 lbs. whole wheat flour +320 lbs. enriched flour =705 lbs. creditable flour per batch 705 (creditable flour lbs. per batch) * 454g per lb. \div 815 loaves per batch \div 24 servings per loaf = 16.363 \div 16 gram equivalency = 1.0227 unrounded = 1 bread credit (rounded down to the nearest $\frac{1}{4}$)

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Made with Whole Grain Rou	und Top Bread	Code No.: <u>325</u>
Manufacturer: Pan-O-Gold Baking Co.	Serving Size	28 gram
		eight may be used to calculate creditable grain
	amount)	



UPC Code: N/A Spec # 325 Spec Date 1/22/2022

I.	Does the product meet the Whole Grain-Rich Criteria: Yes X No	
(R	efer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Break	fasi
Pr	ogram.)	you

II. Does the product contain non-creditable grains: Yes No X How many grams:

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A 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 servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.) Indicate to which Exhibit A Group (A-I) the Product Belongs: B

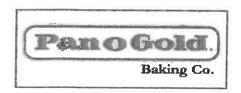
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount
Whole wheat flour	8.93 grams	16 g	0.558125 g
Unbleached white flour 7.43 grams 16 g			0.464375 g
			1.0225
Total Creditable Amount ³			1.0

Creditable grains are whole-grain meal/flour and enriched meal/flour.

² Standard grams of creditable grains from the corresponding Grant Total Creditable Amount must be rounded down to the nearest	oup in Exhibit A. quarter (0.25) oz eq. Do <i>not</i> round up.
Total weight (per portion) of product as purchased (per portion) <u>loz</u> equivalent	1 oz (28g) Total contribution of product
I certify that the above information is true and correct and serving) provides 1 oz equivalent Grains. I further certify eq. per portion. Products with more than 0.24 oz equivale for Group H of non-creditable grains may not credit towards and the serving of the serving serving the serving serv	that non-creditable grains are not above 0.24 oz ent or 3.99 grams for Groups A-G or 6.99 grams

Robert Huebner Food Safety-O/A Manager
Printed Name Title

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

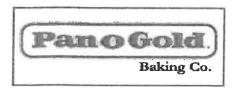


UPC Code: N/A Spec # 325 Spec Date 1/22/2022

Formulation Statement for Documenting Grains in School Meals This Option is Available for SY 2012-2013

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013- 2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Made with Whole Grain Round Top Bread Code No.: 325				
Manufacturer: Pan-O-Gold Ba	king Co. Case/Pa	ack/Count/Portion/Size: 1 slice 2	8g 24 slices per loaf	
II. Use the Exhibit A chart Groups A-G, Group H component based on crea the standard of 25 grams	in the Food Buying Guid or Group I. (Different med litable grains. Groups A-G	el School Lunch Program and Sch de (page 3-15 &16) to determine thodologies are applied to calcule Guse the standard of 14.75grams is reported by volume or weight,	If the product fits into tite servings of grain the serving: Group H uses	
Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one portion as listed in Exhibit A of Food Buying Guide B	Creditable Amount ¹ A÷B	
1 Slice of Bread	28 grams	28 grams	1.0	
A. Total Creditable Amount				
		(0.55)	1.0	
1 Total Creditable Amount must be rounded down to the nearest quarter (0.25) serving. Do not round up. Total weight (per portion) of product as purchased 28.0 grams Total contribution of product (per portion) 1.0 oz I further certify that the above information is true and correct and that a 1.0 oz ounce portion of this product (ready for serving) provides a serving(s) of Grains/Breads. Food Safety-Q/A Manager Title				
Robert Huebner Printed Name		<u>Food Safety-O/A M</u> Title	anager	

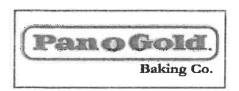


UPC Code: N/A Spec # 325 Spec Date 1/22/2022

The Richard B. Russell National School Lunch Act provides in Section 12(n) the Buy American provision which requires that school food authorities (SFAs) operating school meals programs purchase domestically produced (grown) and processed foods, to the maximum extent practicable. The Buy American provision was codified in the National School Lunch Program regulations at 7 CFR 210.21(d). A "domestic commodity or product" is defined in the Federal regulations as:

(i) an agricultural commodity that is produced in the United States (U.S.); and (ii) a food product that is processed in the U.S., substantially using agricultural commodities that are produced in the U.S., 7 CFR 210.21(d).

Product Certification Pan-O-Gold Baking Co. certifies that our p	roduct above is 100% manufactured
in the US and has at least 98%	
Refut Hudin	Food Safety-Q/A Manager Title
Robert Huebner Printed Name	<u>Food Safety-O/A Manager</u> Title



UPC Code: N/A Spec # 520 Spec Date 1/22/2022

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, CRUSHED WHOLE WHEAT, YEAST, WHEAT GLUTEN, SOYBEAN OIL, CONTAINS 2% OR LESS OF THE FOLLOWING: WHEAT BRAN, SALT, DOUGH CONDITIONERS (MONOGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, CALCIUM SULFATE, ENZYMES), MONOCALCIUM PHOSPHATE, CALCIUM PROPIONATE (PRESERVATIVE), SESAME FLOUR.

CONTAINS: WHEAT AND SESAME

Nutrition Facts

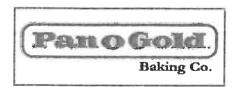
Serving Size: 1 Bun (57g) Servings per Container: 24

Calories 160

Total Fat 2	3%	
Saturated	0%	
Trans Fat	0 g	
Cholestero	l 0 mg	0%
Sodium 260	0 mg	11%
Total Carb	ohydrates 29 g	11%
Dietary F	iber 4 g	14%
Total Sug	gars 5 g	
Includes	8%	
Protein 6 g		
Vitamin D	0 mcg	0%
Calcium	70 mg	6%
Iron	2 mg	10%
Potassium	125 mg	2%
Thiamin	0.2 mg	15%
Riboflavin	0.1 mg	8%
Niacin	2 mg	15%
Folate	29 mcg DFE	8%

Bread Credits per serving (grain ounce equivalency): 2.0

Grams whole grains per serving: 19g Grams enriched flour per serving: 16g



UPC Code: N/A Spec # 520 Spec Date 1/22/2022

Government Standards: The pro

The product shall be manufactured according to Good Manufacturing Practice, 21 CFR Part 110 and shall comply with all applicable federal, state, and municipal food,

drug and health laws.

Product Description: Slab Sliced Hoagie Bun

Approved

Manufacturing Locations:

444 East St. Germain Street

St. Cloud, MN 56304

Phone:

800-444-7005

Net Weight:

48 oz (1368g)

Number of buns:

24

Weight per bun:

2.0oz (57g) per bun

Style:

Individual Slab Sliced Wheat Hoagie Bun

Heel Thickness:

 $0.75" \pm 0.125"$

Length of Bun:

 $5.0" \pm 0.25"$

Width of Bun:

 $2.5" \pm 0.25"$

Diameter of Bun:

N/A

Bun Height:

2.0" ± 0.25"

Crust Color:

Golden brown with tan split

Crust Topping:

None

Crumb Color:

Off white/tan

Dough Inclusions:

None

Flavor:

Mild clean wheat taste, no off flavors or odors

Foreign Material:

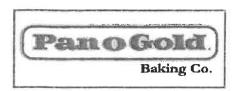
Shall contain no material foreign to the product

Sifting/Filtering:

All ingredients used in the manufacturing of this product have been sifted or filtered

by either ingredient supplier or Pan-O-Gold Baking Co.

Product Country of Origin: United States



UPC Code: N/A Spec # 520 Spec Date 1/22/2022

Allergens:

Component	Present in the product	Present in the other products manufactured on the same line	Present in the same manufacturing plant
Crustaceans/Shellfish	N	N	N
Egg Products	N	N	N
Fish Products	N	N	N
Milk and Dairy Products	N	N	N
Peanut Products	N	N	N
Soy Products	N	N	N
Tree Nuts	N	N	N
Wheat Products	Y	Y	Y
Sesame Products	Y	Y	Y

^{*}Soy Oil used is fully refined and deodorized and as such is not considered an allergen

GMO Classification: Classified as non-GMO due to no traces of GMO material present from ingredient processing by ingredient suppliers.

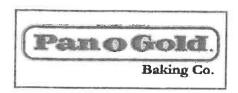
Kosher Certification: Yes Halal Certification: None

Package: Buns are packed in a heat sealed polyethylene pillow pack

Code: "Best if used by" date

Shelf Life: 13 days fresh

Storage Requirement: Maintain at room temperature, 50° to 90°F or frozen



UPC Code: N/A Spec # 520 Spec Date 1/22/2022

Calculation for the percentage of whole grain:

Whole wheat flour per batch = 210 lbs. Enriched white flour per batch = 174 lbs. Total flour per batch = 384 lbs.

210 lbs. whole wheat flour \div 384 lbs. total flour = 0.546 *100

Percentage of whole wheat flour = 54% whole grain

Calculation for Grams of Whole Grain

210 (Whole wheat flour lbs. per batch) * 454 (grams per pound) ÷ 5026 (servings per batch) = 18.969 = 19 grams whole grain per serving

Calculations for Grams of Enriched Flour

174 (Enriched white flour lbs. per batch) * 454 (grams per pound) ÷ 5026 (servings per batch) = 15.7174 grams = 16 grams enriched flour

Calculation for Bread Credits

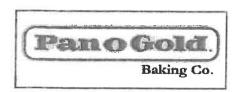
210 lbs. whole wheat flour + 174 lbs. enriched flour = 384 lbs. creditable flour per batch 384 (creditable flour lbs. per batch) * 454g per lb. \div 5026 buns per batch = 34.6868 \div 16 gram equivalency = 2.1679 unrounded = 2.0 bread credit (rounded down to the nearest $\frac{1}{4}$)

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

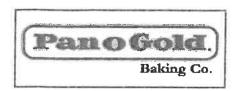
School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Made with Whole Grain 5" Hoagie	Code No.: <u>520</u>
Manufacturer: Pan-O-Gold Baking Co.	Serving Size 57 gram
	(raw dough weight may be used to calculate creditable grain
	amount)



UPC Code: N/A Spec # 520 Spec Date 1/22/2022

I. Does the product meet the (Refer to SP 30-2012 Grain Req Program.)			gram and School Breakfast
II. Does the product contain in (Products with more than 0.24 of H of non-creditable grains may	z equivalent or 3.99 g	rams for Groups A-G	or 6.99 grams for Group
III. Use Policy Memorandum Program and School Breakfa G (baked goods), Group H (c methodologies are applied to ca Groups A-G use the standard of 28grams creditable grain per oz Indicate to which Exhibit A	st Program: Exhibit ereal grains) or Grou lculate servings of gr I bgrams creditable g eq; and Group I is re	A to determine if the p up I (RTE breakfast component based of the per oz eq; Group ported by volume or w	product fits into Groups A ereals). (Different on creditable grains. H uses the standard of veight.)
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A÷B
Whole wheat flour	18.969 grams	16 g	1.185562 g
Unbleached white flour	15.7174 grams	16 g	0.982337 g
			01502001 6
			2.1678995
Total Creditable Amount ³			2.0
*Creditable grains are whole-grain n 1 (Serving size) X (% of creditable g converted to grams. 2 Standard grams of creditable grains 3 Total Creditable Amount must be re	rain in formula). Please is from the corresponding	be aware that serving size g Group in Exhibit A.	
Total weight (per portion) of pro- (per portion) <u>2oz</u> equivalent	duct as purchased	2 oz (57g) To	tal contribution of product
I certify that the above information serving) provides 2 oz equivalent eq. per portion. Products with most for Group H of non-creditable g	Grains. I further cert nore than 0.24 oz equi	ify that non-creditable valent or 3.99 grams for swards the grain require	grains are not above 0.24 or r Groups A-G or 6.99 grams
Signature		Title	
Robert Huebner		Food Safety-O/	A Manager
Printed Name		Title	



UPC Code: N/A Spec # 520 Spec Date 1/22/2022

Formulation Statement for Documenting Grains in School Meals This Option is Available for SY 2012-2013

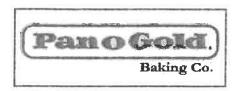
Product Name: Made with Whole Grain 5" Hoagie Bun Code No.: 520

Manufacturer: Pan-O-Gold Baking Co.

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Case/Pack/Count/Portion/Size: 1 bun 57 grams 24 per package

Groups A-G, Group H component based on creating the standard of 25 grams	or Group I. (Different met litable grains. Groups A-G	the (page 3-15 &16) to determine thodologies are applied to calcular use the standard of 14.75 grams is reported by volume or weight, see B	ite servings of grain per serving; Group H
Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one portion as listed in Exhibit A of Food Buying Guide	Creditable Amount ¹
		В	A ÷ B
1 Hoagie Bun	57 grams	28 grams	2.035714
A. Total Creditable Amount	1		2.0
		nearest quarter (0.25) serving. Do	
	nformation is true and corre f Grains/Breads.	Total contribution of product (ect and that a 2.0 oz ounce portion of product of the section of the section of product of the section of product of the section of product of the section of t	/

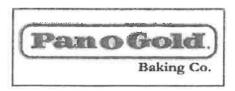


UPC Code: N/A Spec # 520 Spec Date 1/22/2022

The Richard B. Russell National School Lunch Act provides in Section 12(n) the Buy American provision which requires that school food authorities (SFAs) operating school meals programs purchase domestically produced (grown) and processed foods, to the maximum extent practicable. The Buy American provision was codified in the National School Lunch Program regulations at 7 CFR 210.21(d). A "domestic commodity or product" is defined in the Federal regulations as:

(i) an agricultural commodity that is produced in the United States (U.S.); and (ii) a food product that is processed in the U.S., substantially using agricultural commodities that are produced in the U.S., 7 CFR 210.21(d).

Product Certification Pan-O-Gold Baking Co. certifies that our print the US and has at least98%	product above is100%manufactured _% U.S. content.
Robert Hudre	Food Safety-Q/A Manager Title
Robert Huebner Printed Name	<u>Food Safety-O/A Manager</u> Title



UPC Code: N/A Spec # 538 Spec Date 1/22/2022

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, YEAST, CONTAINS 2% OR LESS OF THE FOLLOWING: SOYBEAN OIL, SALT, DOUGH CONDITIONERS (MONOGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, CALCIUM SULFATE, ENZYMES), MONOCALCIUM PHOSPHATE, CALCIUM PROPIONATE (PRESERVATIVE), SESAME FLOUR. CONTAINS: WHEAT AND SESAME

Nutrition Facts

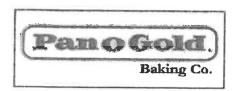
Serving Size: 1 Bun (57g) Servings per Container: 60

Calories 160

Total Fat 2	3%	
Saturated Fat 0 g		0%
Trans Fat	0 g	
Cholestero	l 0 mg	0%
Sodium 250 mg		11%
Total Carbohydrates 28 g		10%
Dietary F	iber 4 g	14%
Total Sug	gars 6 g	
Includes	10%	
Protein 6 g		
Vitamin D	0 mcg	0%
Calcium 70 mg		6%
Iron 2 mg		10%
Potassium 125 mg		2%
Thiamin 0.2 mg		15%
Riboflavin	0.1 mg	8%
Niacin	2 mg	15%
Folate	29 mcg DFE	8%

Bread Credits per serving (grain ounce equivalency): 2

Grams whole grains per serving: 18g Grams enriched flour per serving: 16g



UPC Code: N/A Spec # 538 Spec Date 1/22/2022

Government Standards: The product shall be manufactured according to Good

Manufacturing Practice, 21 CFR Part 110 and shall comply with all applicable federal, state, and municipal food,

drug and health laws.

Product Description: Sliced Wheat Hamburger Bun

Approved

Manufacturing

Locations:

St. Cloud, MN; Fargo, ND; Sun Prairie, WI

Physical Standards:

Net Weight:

120.63 oz (3420g)

Number of buns:

60

Weight per bun:

2.01 oz (57g) per bun

Style:

Individual Slab Sliced Hamburger Bun

Heel Thickness:

 $0.5625" \pm 0.125"$

Length of Bun:

NA

Width of Bun:

NA

Diameter of Bun:

 $4.0" \pm 0.25"$

Bun Height:

 $2.0" \pm 0.25"$

Crust Color:

Golden brown

Crust Topping:

None

Crumb Color:

Off white/tan

Dough Inclusions:

None

Flavor:

Mild clean taste, no off flavors or odors

Foreign Material:

Shall contain no material foreign to the product

Sifting/Filtering:

All ingredients used in the manufacturing of this product have been sifted or filtered

by either ingredient supplier or Pan-O-Gold Baking Co.

Product Country of Origin: United States



UPC Code: N/A Spec # 538 Spec Date 1/22/2022

Allergens:

Component	Present in the product	Present in the other products manufactured on the same line	Present in the same manufacturing plant
Crustaceans/Shellfish	N	N	N
Egg Products	N	N	N
Fish Products	N	N	N
Milk and Dairy Products	N	N	N
Peanut Products	N	N	N
Soy Products	N	N	N
Tree Nuts	N	N	N
Wheat Products	Y	Y	Y
Sesame Products	Y	Y	Y

^{*}Soy Oil used is fully refined and deodorized and as such is not considered an allergen

GMO Classification: Classified as non-GMO due to no traces of GMO material present from ingredient processing by ingredient suppliers.

Kosher Certification: Yes

Halal Certification: None

Package: Buns are packed in a heat sealed polyethylene pillow pack

Code: "Best if used by" date

Shelf Life: 13 days fresh

Storage Requirement: Maintain at room temperature, 50° to 90°F or frozen



UPC Code: N/A Spec # 538 Spec Date 1/22/2022

Calculation for the percentage of whole grain:

Whole wheat flour per batch = 205 lbs. Enriched white flour per batch = 180 lbs. Total flour per batch = 385 lbs.

205 lbs. whole wheat flour \div 385 lbs. total flour = 0.53246 *100

Percentage of whole wheat flour = 53% whole grain

Calculation for Grams of Whole Grain

205 (Whole wheat flour lbs. per batch) * 454 (grams per pound) ÷ 5144 (servings per batch) = 18.09 = 18 grams whole grain per serving

Calculations for Grams of Enriched Flour

180 (Enriched white flour lbs. per batch) * 454 (grams per pound) ÷ 5144 (servings per batch) = 15.89 grams = 16 grams enriched flour

Calculation for Bread Credits

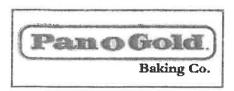
205 lbs. whole wheat flour + 180 lbs. enriched flour = 385 lbs. creditable flour per batch 385 (creditable flour lbs. per batch) * 454g per lb. \div 5144 buns per batch = 33.9793 \div 16 gram equivalency = 2.123712 unrounded = 2 bread credit (rounded down to the nearest $\frac{1}{4}$)

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

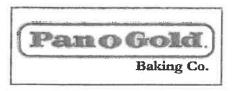
School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Made with Whole Grain 4" 1	Zamburger Bun Code No.: 538	_
Manufacturer: Pan-O-Gold Baking Co.	Serving Size 57 gram	
	(raw dough weight may be used to calculate creditable	grair



UPC Code: N/A Spec # 538 Spec Date 1/22/2022

I. Does the product meet the (Refer to SP 30-2012 Grain Req Program.)			gram and School B	reakfast
II. Does the product contain n (Products with more than 0.24 of H of non-creditable grains may	oz equivalent or 3.99 g	rams for Groups A-G	or 6.99 grams for G	roup
III. Use Policy Memorandum Program and School Breakfar G (baked goods), Group H (c methodologies are applied to ca Groups A-G use the standard of 28grams creditable grain per oz Indicate to which Exhibit A	st Program: Exhibit . ereal grains) or Grot elculate servings of gr 16grams creditable g eq; and Group I is re	A to determine if the pup I (RTE breakfast corain component based or ain per oz eq; Group ported by volume or w	product fits into Gi ereals). (Different on creditable grains H uses the standard veight.)	roups A-
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount	
Wile also wile set flower	10 00	B	A ÷ B	
Whole wheat flour	18.09 grams	16 g	1.130625 g	
Unbleached white flour	15.89 grams	16 g	0.993125 g	
CONTROL PROPERTY AND ADDRESS OF THE PARTY OF		542310018403543501	2 12255	
Total Creditable Amount ³		and the second second	2.12375	
Creditable grains are whole-grain n	neal/flour and anniched r	neal/flour	2.0	ļ
¹ (Serving size) X (% of creditable g			es other than grams m	ust he
converted to grams.	,	or aware may ber this bize	o outer aran grants in	ust oo
² Standard grams of creditable grain				
³ Total Creditable Amount must be r	ounded down to the near	est quarter (0.25) oz eq.	Do not round up.	
Total weight (per portion) of pro (per portion) 2.0 oz equivalent	duct as purchased	2 oz (57g) To	tal contribution of p	product
I certify that the above informatic serving) provides <u>2</u> oz equivalent eq. per portion. Products with n for Group H of non-creditable g	t Grains. I further cert nore than 0.24 oz equi grains may not credit to	ify that non-creditable valent or 3.99 grams fo	grains are not abover Groups A-G or 6.5	e 0.24 oz 99 grams
Robert Hadra		Food Sa	fety-Q/A Manage	er
Robert Huebner Printed Name		<u>Food Safety-O</u> Title	/A Manager	

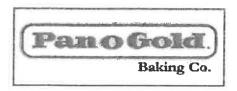


UPC Code: N/A Spec # 538 Spec Date 1/22/2022

Formulation Statement for Documenting Grains in School Meals This Option is Available for SY 2012-2013

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

	st be used beginning SY 20	13-2014. SFAs have the option of r.		
Product Name: Made with Whole Grain 4" Hamburger Bun Code No.: 538				
Manufacturer: Pan-O-Gold Ba	king Co. Case/Pack/Count	Portion/Size: 1 bun 57 grams	60 buns per package	
	the Whole Grain-Rich Cr. quirements for the National	iteria: Yes <u>X</u> NoNo School Lunch Program and Sch	ool Breakfast Program)	
Groups A-G, Group H c component based on crea the standard of 25 grams	o <mark>r Group I.</mark> (Different meti litable grains. Groups A-G	e (page 3-15 &16) to determine hodologies are applied to calculd use the standard of 14.75grams is reported by volume or weight, s: B	nte servings of grain per serving; Group H uses	
Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one portion as listed in Exhibit A of Food Buying Guide B	Creditable Amount ¹ A÷B	
1 Hamburger Bun	57 grams	28 grams	2.035714	
	世 医	28 grams		
A. Total Creditable Amount	DIRECTOR STREET	24.指籍模划的发生	2.0	
A. Total Creditable Amount 1 Total Creditable Amount must Total weight (per portion) of pro	t be rounded down to the noduct as purchased 57 grantformation is true and correct Grains/Breads.	earest quarter (0.25) serving. Do ms Total contribution of product ct and that a 2.0 oz ounce portion	2.0 not round up. (per portion) 2.0 oz	

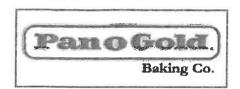


UPC Code: N/A Spec # 538 Spec Date 1/22/2022

The Richard B. Russell National School Lunch Act provides in Section 12(n) the Buy American provision which requires that school food authorities (SFAs) operating school meals programs purchase domestically produced (grown) and processed foods, to the maximum extent practicable. The Buy American provision was codified in the National School Lunch Program regulations at 7 CFR 210.21(d). A "domestic commodity or product" is defined in the Federal regulations as:

(i) an agricultural commodity that is produced in the United States (U.S.); and (ii) a food product that is processed in the U.S., substantially using agricultural commodities that are produced in the U.S., 7 CFR 210.21(d).

Product Certification	
Pan-O-Gold Baking Co. certifies the	at our product above is 100% manufactured
in the US and has at least98%	
Robert Houlm	Food Safety-Q/A Manager Title
Robert Huebner Printed Name	Food Safety-O/A Manager Title



UPC Code: N/A Spec # 706 Spec Date 1/22/2022

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, YEAST, CONTAINS 2% OR LESS OF THE FOLLOWING: SOYBEAN OIL, SALT, DOUGH CONDITIONERS (MONOGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, CALCIUM SULFATE, ENZYMES), MONOCALCIUM PHOSPHATE, CALCIUM PROPIONATE (PRESERVATIVE), SESAME FLOUR. CONTAINS: WHEAT AND SESAME

Nutrition Facts

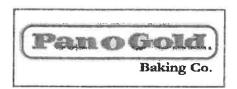
Serving Size: 1 Bun (42g) Servings per Container: 60

Calories 110

Total Fat 1.5 g		2%
Saturated Fat 0 g		0%
Trans Fat	0 g	
Cholesterol 0 mg		0%
Sodium 18	0 mg	8%
Total Carbohydrates 21 g		8%
Dietary Fiber 3 g		11%
Total Sug	gars 4 g	
Includes	6%	
Protein 4 g		
Vitamin D	0 mcg	0%
Calcium	52 mg	4%
Iron 1 mg		6%
Potassium 77 mg		2%
Thiamin 0.2 mg		15%
Riboflavin	0.1 mg	8%
Niacin	1 mg	6%
Folate	26 mcg DFE	6%

Bread Credits per serving (grain ounce equivalency): 1.5

Grams whole grains per serving: 13g Grams enriched flour per serving: 11g



UPC Code: N/A Spec # 706 Spec Date 1/22/2022

Government Standards: The product shall be manufactured according to Good

Manufacturing Practice, 21 CFR Part 110 and shall comply with all applicable federal, state, and municipal food,

drug and health laws.

Product Description: Sliced Wheat Hamburger Bun

Approved

Manufacturing

Locations:

St. Cloud, MN; Fargo, ND; Sun Prairie, WI

Physical Standards:

Net Weight:

88.8 oz (2520g)

Number of buns:

60

Weight per bun:

1.48 oz (42g) per bun

Style:

Individual Slab Sliced Hamburger Bun

Heel Thickness:

 $0.5" \pm 0.125"$

Length of Bun:

NA

Width of Bun:

NA

Diameter of Bun:

 $3.5" \pm 0.25"$

Bun Height:

 $1.75" \pm 0.25"$

Crust Color:

Golden brown

Crust Topping:

None

Crumb Color:

Off white/tan

Dough Inclusions:

None

Flavor:

Mild clean taste, no off flavors or odors

Foreign Material:

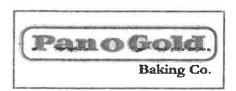
Shall contain no material foreign to the product

Sifting/Filtering:

All ingredients used in the manufacturing of this product have been sifted or filtered

by either ingredient supplier or Pan-O-Gold Baking Co.

Product Country of Origin: United States



UPC Code: N/A Spec # 706 Spec Date 1/22/2022

Allergens:

Component	Present in the product	Present in the other products manufactured on the same line	Present in the same manufacturing plant
Crustaceans/Shellfish	N	N	N
Egg Products	N	N	N
Fish Products	N	N	N
Milk and Dairy Products	N	N	N
Peanut Products	N	N	N
Soy Products	N	N	N
Tree Nuts	N	N	N
Wheat Products	Y	Y	Y
Sesame Products	Y	Y	Y

^{*}Soy Oil used is fully refined and deodorized and as such is not considered an allergen

GMO Classification: Classified as non-GMO due to no traces of GMO material present from ingredient processing by ingredient suppliers.

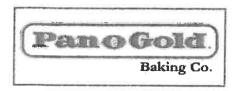
Kosher Certification: Yes Halal Certification: None

Package: Buns are packed in a heat sealed polyethylene pillow pack

Code: "Best if used by" date

Shelf Life: 13 days fresh

Storage Requirement: Maintain at room temperature, 50° to 90°F or frozen



UPC Code: N/A Spec # 706 Spec Date 1/22/2022

Calculation for the percentage of whole grain:

Whole wheat flour per batch = 205 lbs. Enriched white flour per batch = 180 lbs. Total flour per batch = 385 lbs.

205 lbs. whole wheat flour \div 385 lbs. total flour = 0.53246 *100

Percentage of whole wheat flour = 53% whole grain

Calculation for Grams of Whole Grain

205 (Whole wheat flour lbs. per batch) * 454 (grams per pound) ÷ 7202 (servings per batch) = 12.92 = 13 grams whole grain per serving

Calculations for Grams of Enriched Flour

180 (Enriched white flour lbs. per batch) * 454 (grams per pound) ÷ 7202 (servings per batch) = 11.35 grams = 11 grams enriched flour

Calculation for Bread Credits

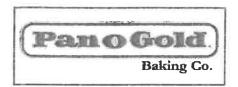
205 lbs. whole wheat flour + 180 lbs. enriched flour = 385 lbs. creditable flour per batch 385 (creditable flour lbs. per batch) * 454g per lb. ÷ 7202 buns per batch = 2426964 ÷ 16 gram equivalency = 1.51685 unrounded = 1.5 bread credit (rounded down to the nearest ½)

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

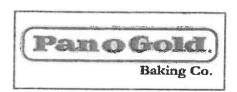
School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Made with Whole Grain 3.5	Hamburger Bun Code No.: 706
Manufacturer: Pan-O-Gold Baking Co.	Serving Size 42 gram
	(raw dough weight may be used to calculate creditable grain
	amount)



UPC Code: N/A Spec # 706 Spec Date 1/22/2022

II. Does the product contain non-creditable grains: YesNo _X How many grams: (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.) III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A 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 servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.) Indicate to which Exhibit A Group (A-I) the Product Belongs: B Description of Creditable Grain Ingredient*	I. Does the product meet the (Refer to SP 30-2012 Grain Req Program.)			ogram and School B	reakfast
Program and School Breakfast Program: Exhibit A 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 servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq: Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.) Indicate to which Exhibit A Group (A-I) the Product Belongs: B Description of Creditable Grain Ingredient Portion Gram Standard of Creditable Grain Ingredient per Portion A B A + B	(Products with more than 0.24 of	z equivalent or 3.99 g	rams for Groups A-G	or 6.99 grams for G	'roup
Description of Creditable Grain Ingredient* Creditable Grain Ingredient per Portion¹ A B Whole wheat flour 12.92 grams 16 g 0.8075 g Unbleached white flour 11.35 grams 16 g 0.709375 g 1.516875 Total Creditable Amount³ Creditable grains are whole-grain meal/flour and enriched meal/flour. ¹(Serving size) X (% of creditable grain in formula). Please be aware that 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 1.48 oz (42g) Total contribution of product proving provides 1.5 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals. Food Safety-Q/A Manager	Program and School Breakfast G (baked goods), Group H (comethodologies are applied to case Groups A-G use the standard of 28grams creditable grain per oz	st Program: Exhibit a ereal grains) or Grou lculate servings of gr I fograms creditable go eq; and Group I is rej	A to determine if the paper of	product fits into Ga ereals). (Different on creditable grains H uses the standard veight.)	roups A- s.
Whole wheat flour 12.92 grams 16 g 0.8075 g Unbleached white flour 11.35 grams 16 g 0.709375 g 1.516875 Total Creditable Amount³ 1.5 Creditable grains are whole-grain meal/flour and enriched meal/flour. ¹ (Serving size) X (% of creditable grain in formula). Please be aware that 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 1.48 oz (42g) Total contribution of product per portion) loz equivalent I certify that the above information is true and correct and that a 1.5 ounce portion of this product (ready for serving) provides 1.5 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals. Food Safety-Q/A Manager		Creditable Grain Ingredient per Portion ¹	Creditable Grain per oz equivalent (16g or 28g) ²	Amount	
Unbleached white flour 11.35 grams 16 g 0.709375 g 1.516875 Total Creditable Amount³ Creditable grains are whole-grain meal/flour and enriched meal/flour. 1 (Serving size) X (% of creditable grain in formula). Please be aware that 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 1.48 oz (42g) 1 Total contribution of product per portion) loz equivalent 1 certify that the above information is true and correct and that a 1.5 ounce portion of this product (ready for serving) provides 1.5 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals. Food Safety-Q/A Manager	Whole wheat flour	12.92 grams	16 g		
Total Creditable Amount ³ Creditable grains are whole-grain meal/flour and enriched meal/flour. 1 (Serving size) X (% of creditable grain in formula). Please be aware that 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					
Total Creditable Amount Creditable grains are whole-grain meal/flour and enriched meal/flour. (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. Standard grams of creditable grains from the corresponding Group in Exhibit A. 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 Creditable Amount Creditable grains are whole-grain meal/flour and enriched meal/flour. (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. Standard grams of creditable grains from the corresponding Group in Exhibit A. 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		DE LE PROPERTY DE		1.516875	
Creditable grains are whole-grain meal/flour and enriched meal/flour. 1 (Serving size) X (% of creditable grain in formula). Please be aware that 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	Total Creditable Amount ³			Name of Street, or other Designation of the Owner, where the Park of the Owner, where the Owner, which is the Ow	
I certify that the above information is true and correct and that a 1.5 ounce portion of this product (ready for serving) provides 1.5 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals. Food Safety-Q/A Manager	*Creditable grains are whole-grain meal/flour and enriched meal/flour. 1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. 2 Standard grams of creditable grains from the corresponding Group in Exhibit A.				
for serving) provides 1.5 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals. Food Safety-Q/A Manager		duct as purchased	1.48 oz (42g)	Total contribution	of product
	I certify that the above information is true and correct and that a 1.5 ounce portion of this product (ready for serving) provides 1.5 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals. Food Safety-Q/A Manager				
Robert Huebner Food Safety-Q/A Manager Printed Name Title				/A Manager	



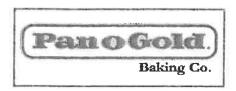
UPC Code: N/A Spec # 706 Spec Date 1/22/2022

Formulation Statement for Documenting Grains in School Meals This Option is Available for SY 2012-2013

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Made with Whole Grain 3.5" Hamburger Bun Code No.: 706

Manufacturer: Pan-O-Gold Ba	king Co. Case/Pa	ck/Count/Portion/Size: 1 bun	42 grams 30 per packag	<u>e</u>
I. Does the product meet (Refer to SP 30-2012 Grain Red	the Whole Grain-Rich Cr quirements for the National	iteria: Yes <u>X</u> No I School Lunch Program and S	- chool Breakfast Program)
Groups A-G, Group H c component based on cred the standard of 25 grams	or Group I. (Different met litable grains. Groups A-G	te (page 3-15 &16) to determing the hodologies are applied to calculouse the standard of 14.75 gramming is reported by volume or weights: B	ulate servings of grain is per serving: Group H u	ıses
Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one portion as listed in Exhibit A of Food Buying Guide B	Creditable Amount ¹ A ÷ B	
1 Hamburger Bun	42 grams	28 grams	1.5	
A. Total Creditable Amount			11.5	
Total weight (per portion) of pro	oduct as purchased 42 gra	_	et (per portion) 1.48 oz	y for
Total weight (per portion) of pro	oduct as purchased 42 gra	m Total contribution of production and that a 1.5 oz ounce por	et (per portion) 1.48 oz	y foi



UPC Code: N/A Spec # 706 Spec Date 1/22/2022

The Richard B. Russell National School Lunch Act provides in Section 12(n) the Buy American provision which requires that school food authorities (SFAs) operating school meals programs purchase domestically produced (grown) and processed foods, to the maximum extent practicable. The Buy American provision was codified in the National School Lunch Program regulations at 7 CFR 210.21(d). A "domestic commodity or product" is defined in the Federal regulations as:

(i) an agricultural commodity that is produced in the United States (U.S.); and (ii) a food product that is processed in the U.S., substantially using agricultural commodities that are produced in the U.S., 7 CFR 210.21(d).

Product Certification	
Pan-O-Gold Baking Co. certifies that ou	r product above is100%manufactured
in the US and has at least98%	% U.S. content.
Robert Huden	Food Safety-Q/A Manager
Signature	Title
Robert Huebner	Food Safety-Q/A Manager
Printed Name	Title



UPC Code: N/A Spec # 5150 Spec Date 1/22/2022

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, YEAST, CONTAINS 2% OR LESS OF THE FOLLOWING: SOYBEAN OIL, SALT, DOUGH CONDITIONERS (MONOGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, CALCIUM SULFATE, ENZYMES), MONOCALCIUM PHOSPHATE, CALCIUM PROPIONATE (PRESERVATIVE), SESAME FLOUR. CONTAINS: WHEAT AND SESAME

Nutrition Facts

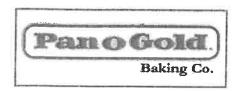
Serving Size: 1 Bun (71g) Servings per Container: 24

Calories 190

Total Fat 2	2.5 g	3%
Saturated	Fat 0.5 g	0%
Trans Fat	_	
Cholestero	l 0 mg	0%
Sodium 31	0 mg	13%
Total Carb	ohydrates 35 g	13%
Dietary I	Fiber 5 g	18%
Total Sug	gars 7 g	
Includes	5 g Added Sugars	10%
Protein 7 g		
Vitamin D	0 mcg	0%
Calcium	65 mg	6%
Iron	1 mg	6%
Potassium	133 mg	2%
Thiamin	0.3 mg	25%
Riboflavin	0.2 mg	15%
Niacin	2 mg	15%

Bread Credits per serving (grain ounce equivalency): 2.5

Grams whole grains per serving: 22g Grams enriched flour per serving: 19g



UPC Code: N/A Spec # 5150 Spec Date 1/22/2022

Government Standards:

The product shall be manufactured according to Good Manufacturing Practice, 21 CFR Part 110 and shall comply with all applicable federal, state, and municipal food,

drug and health laws.

Product Description: Slab Sliced Steak Bun

Approved Manufacturing

Locations:

St. Cloud, MN; Fargo, ND; Sun Prairie, WI

Phone:

800-444-7005

Net Weight:

60oz (1704g)

Number of buns:

24

Weight per bun:

2.5oz (71g) per bun

Style:

Individual Slab Sliced Steak Bun

Heel Thickness:

 $0.75" \pm 0.125"$

Length of Bun:

6.75" ± 0.25"

Width of Bun:

2.5" ± 0.25"

Diameter of Bun:

N/A

Bun Height:

2.0" ± 0.25"

Crust Color:

Golden brown with off tan split

Crust Topping:

None

Crumb Color:

Off white/tan

Dough Inclusions:

None

Flavor:

Mild clean wheat taste, no off flavors or odors

Foreign Material:

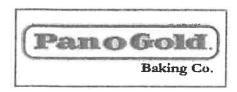
Shall contain no material foreign to the product

Sifting/Filtering:

All ingredients used in the manufacturing of this product have been sifted or filtered by either

ingredient supplier or Pan-O-Gold Baking Co.

Product Country of Origin: United States



UPC Code: N/A Spec # 5150 Spec Date 1/22/2022

Allergens:

Component	Present in the product	Present in the other products manufactured on the same line	Present in the same manufacturing plant
Crustaceans/Shellfish	N	N	N
Egg Products	N	N	N
Fish Products	N	N	N
Milk and Dairy Products	N	N	N
Peanut Products	N	N	N
Soy Products	N	N	N
Tree Nuts	N	N	N
Wheat Products	Y	Y	Y
Sesame Products	Y	Y	Y

^{*}Soy Oil used is fully refined and deodorized and as such is not considered an allergen

GMO Classification: Classified as non-GMO due to no traces of GMO material present from ingredient processing by ingredient suppliers.

Kosher Certification: Yes

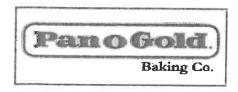
Halal Certification: None

Package: Buns are packed in a heat sealed polyethylene pillow pack

Code: "Best if used by" date

Shelf Life: 13 days fresh

Storage Requirement: Maintain at room temperature, 50° to 90°F or frozen



UPC Code: N/A Spec # 5150 Spec Date 1/22/2022

Calculation for the percentage of whole grain:

Whole-wheat flour per batch = 205 lbs. Enriched white flour per batch = 180 lbs. Total flour per batch = 405 lbs.

210 lbs. whole wheat flour \div 385 lbs. total flour = 0.5454 *100

Percentage of whole wheat flour= 54% whole grain

...

Calculation for Grams of Whole Grain

205 (Whole wheat flour lbs. per batch) * 454 (grams per pound) ÷ 4199 (servings per batch) = 22.165 = 22 grams whole grain per serving

Calculations for Grams of Enriched Flour

180 (Enriched white flour lbs. per batch) * 454 (grams per pound) ÷ 4199 (servings per batch) = 19.46 grams = 19 grams enriched flour

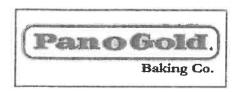
Calculation for Bread Credits

205 lbs. whole wheat flour + 180 lbs. enriched flour = 385 lbs. creditable flour per batch 385 (creditable flour lbs. per batch) * 454g per lb. \div 4199 buns per batch = 41.6265 \div 16 gram equivalency = 2.6016 unrounded = 2.5 bread credit (rounded down to the nearest $\frac{1}{4}$)

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 (Crediting Standards Based on Grams of Creditable Grains)

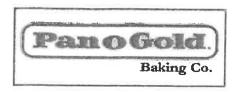
School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Made with Whole Grain Steak Bur	<u> </u>	Code No.: <u>5150</u>
Manufacturer: Pan-O-Gold Baking Co.	Serving Size	71 gram y be used to calculate creditable grain amount



UPC Code: N/A Spec # 5150 Spec Date 1/22/2022

	-	1/22/2022		
I. Does the product meet the (Refer to SP 30-2012 Grain Req Program.)				fast
II. Does the product contain n (Products with more than 0.24 o H of non-creditable grains may	z equivalent or 3.99 g	rams for Groups A-G	or 6.99 grams for Group	,
III. Use Policy Memorandum Program and School Breakfast G (baked goods), Group H (comethodologies are applied to cate Groups A-G use the standard of 28 grams creditable grain per oz Indicate to which Exhibit A	st Program: Exhibit . ereal grains) or Grou lculate servings of gr 16grams creditable go eq; and Group I is re	A to determine if the p up I (RTE breakfast con vain component based of vain per oz eq; Group ported by volume or w	oroduct fits into Group ereals). (Different on creditable grains. H uses the standard of eight.)	s A-
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A÷B	
Whole wheat flour	22.165 grams	16 g	1.3853 g	
Unbleached white flour	19.46 grams	16 g	1.21625 g	
Onorodono winto nodi	17110 EI WINS	IUE	1121025 2	
	10.11元月三次月1	A STATE OF THE	2.60155	
Total Creditable Amount ³		The same of the sa	2.5	
Total Creditable Amount			400	
Creditable grains are whole-grain n 1 (Serving size) X (% of creditable grains converted to grams. 2 Standard grams of creditable grains 3 Total Creditable Amount must be re-	rain in formula). Please is from the corresponding	oe aware that serving size	s other than grams must be	e
Creditable grains are whole-grain n (Serving size) X (% of creditable g converted to grams. Standard grams of creditable grains	rain in formula). Please s from the corresponding bounded <i>down</i> to the near	oe aware that serving size g Group in Exhibit A. est quarter (0.25) oz eq.	s other than grams must be	
Creditable grains are whole-grain n 1 (Serving size) X (% of creditable grains) 2 Standard grams of creditable grains 3 Total Creditable Amount must be referred to grains. Total weight (per portion) of pro-	rain in formula). Please is from the corresponding bounded down to the near duct as purchased on is true and correct a ivalent Grains. I furth is with more than 0.24	g Group in Exhibit A. est quarter (0.25) oz eq. 2.5 oz (71g) and that a 2.5 ounce porer certify that non-cred oz equivalent or 3.99 g not credit towards the g	s other than grams must be Do not round up. Total contribution of pro- rtion of this product (real itable grains are not abordants for Groups A-G or grain requirements for	duct dy ove
Creditable grains are whole-grain n 1 (Serving size) X (% of creditable grams. 2 Standard grams of creditable grains 3 Total Creditable Amount must be referred to grams. Total weight (per portion) of proferred proferred to grains Total weight (per portion) of proferred proferred to grains I certify that the above information for serving) provides 2.5 oz equivalent 1 certify that the above information for serving) provides 2.5 oz equivalent 1 certify that the above information for serving provides 2.5 oz equivalent 1 certify that the above information for serving provides 2.5 oz equivalent 1 certify that the above information for serving provides 2.5 oz equivalent 1 certify that the above information for serving provides 2.5 oz equivalent 1 certify that the above information for serving provides 2.5 oz equivalent 2 certify that the above information for serving provides 2.5 oz equivalent 3 certify that the above information for serving provides 2.5 oz equivalent	rain in formula). Please is from the corresponding bounded down to the near duct as purchased on is true and correct a ivalent Grains. I furth is with more than 0.24	g Group in Exhibit A. est quarter (0.25) oz eq. 2.5 oz (71g) and that a 2.5 ounce porer certify that non-cred oz equivalent or 3.99 g not credit towards the g	s other than grams must be Do not round up. Total contribution of pro rtion of this product (rea itable grains are not aborrams for Groups A-G or	duct dy ove
Creditable grains are whole-grain n 1 (Serving size) X (% of creditable grains. 2 Standard grams of creditable grains 3 Total Creditable Amount must be referenced to grams. Total weight (per portion) of proferenced proferenced grains are quivalent. I certify that the above information for serving) provides 2.5 oz equivalent. I certify that the above information for serving provides 2.5 oz equivalent. Signature	rain in formula). Please is from the corresponding bounded down to the near duct as purchased on is true and correct a ivalent Grains. I furth is with more than 0.24	g Group in Exhibit A. est quarter (0.25) oz eq. 2.5 oz (71g) and that a 2.5 ounce porer certify that non-cred oz equivalent or 3.99 g not credit towards the group of the second state o	s other than grams must be Do not round up. Total contribution of proceeding the product (real stable grains are not about a prams for Groups A-G or grain requirements for fety-Q/A Manager	duct dy ove
Creditable grains are whole-grain n 1 (Serving size) X (% of creditable grams. 2 Standard grams of creditable grains 3 Total Creditable Amount must be referred to grams. Total weight (per portion) of proferred proferred to grains Total weight (per portion) of proferred proferred to grains I certify that the above information for serving) provides 2.5 oz equivalent 1 certify that the above information for serving) provides 2.5 oz equivalent 1 certify that the above information for serving provides 2.5 oz equivalent 1 certify that the above information for serving provides 2.5 oz equivalent 1 certify that the above information for serving provides 2.5 oz equivalent 1 certify that the above information for serving provides 2.5 oz equivalent 1 certify that the above information for serving provides 2.5 oz equivalent 2 certify that the above information for serving provides 2.5 oz equivalent 3 certify that the above information for serving provides 2.5 oz equivalent	rain in formula). Please is from the corresponding bounded down to the near duct as purchased on is true and correct a ivalent Grains. I furth is with more than 0.24	g Group in Exhibit A. est quarter (0.25) oz eq. 2.5 oz (71g) and that a 2.5 ounce porer certify that non-cred oz equivalent or 3.99 g not credit towards the g	s other than grams must be Do not round up. Total contribution of proceeding the product (real stable grains are not about a prams for Groups A-G or grain requirements for fety-Q/A Manager	duct dy ove

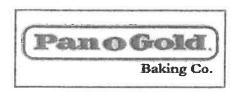


UPC Code: N/A Spec # 5150 Spec Date 1/22/2022

Formulation Statement for Documenting Grains in School Meals This Option is Available for SY 2012-2013

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013- 2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

V	Memorandum SP 30-2012) must nethod that best fits the specific	t be used beginning SY 20	lew crediting standards for grains 13-2014. SFAs have the option to r.	to choose the crediting
P	roduct Name: Made with Who	ole Grain Steak Bun	Code No.: 5150	
N	Manufacturer: Pan-O-Gold Bak	cing Co. Case/Pag	ck/Count/Portion/Size: 1 bun 71	g 24 slices per package
(2	I. Does the product meet the Refer to SP 30-2012 Grain Requirements	ne Whole Grain-Rich Cr uirements for the National	iteria: Yes X No School Lunch Program and Scho	ool Breakfast Program)
	Groups A-G, Group H o component based on credi	r Group I. (Different met itable grains. Groups A-G ver serving; and Group I i	e (page 3-15 &16) to determine hodologies are applied to calcula use the standard of 14.75 grams ps reported by volume or weight, se: B	te servings of grain per serving: Group H uses
	Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one portion as listed in Exhibit A of Food Buying Guide B	Creditable Amount ¹ A÷B
	1 Slice of Bread	71 grams	28 grams	2 5257
	1 Slice of Bread	71 grams	28 grams	2.5357
	A. Total Creditable Amount ¹			2.5
1 To	A. Total Creditable Amount ¹ Total Creditable Amount must otal weight (per portion) of procuring provides a serving(s) of	be rounded down to the notation is true and corrections/Breads.		not round up.
1 To	A. Total Creditable Amount ¹ Total Creditable Amount must otal weight (per portion) of procuring that the above inf	be rounded down to the notation is true and corrections/Breads.	earest quarter (0.25) serving. Do not be a contribution of product and that a 2.5 oz ounce portion	not round up.



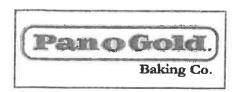
MADE WITH WHOLE GRAIN STEAK BUNS PLAIN

UPC Code: N/A Spec # 5150 Spec Date 1/22/2022

The Richard B. Russell National School Lunch Act provides in Section 12(n) the Buy American provision which requires that school food authorities (SFAs) operating school meals programs purchase domestically produced (grown) and processed foods, to the maximum extent practicable. The Buy American provision was codified in the National School Lunch Program regulations at 7 CFR 210.21(d). A "domestic commodity or product" is defined in the Federal regulations as:

(i) an agricultural commodity that is produced in the United States (U.S.); and (ii) a food product that is processed in the U.S., substantially using agricultural commodities that are produced in the U.S., 7 CFR 210.21(d).

Product Certification	
Pan-O-Gold Baking Co. certifies that our	product above is100%manufactured
in the US and has at least98%	% U.S. content.
RobertHauln	Food Safety-Q/A Manager
Signature	Title
Robert Huebner	Food Safety-O/A Manager
Printed Name	Title



UPC Code: N/A Spec # 5152 Spec Date 1/22/2022

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, YEAST, CONTAINS 2% OR LESS OF THE FOLLOWING: SOYBEAN OIL, SALT, DOUGH CONDITIONERS (MONOGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, CALCIUM SULFATE, ENZYMES), MONOCALCIUM PHOSPHATE, CALCIUM PROPIONATE (PRESERVATIVE), SESAME FLOUR. CONTAINS: WHEAT AND SESAME

Nutrition Facts

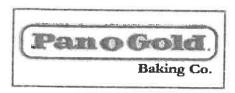
Serving Size: 1 Roll (28g) Servings per Container: 12

Calories 80

g Fat 0 g	1% 0%
l 0 mg	0%
0 mg	6%
Total Carbohydrates 14 g	
Fiber 2 g	7%
gars 3 g 2g Added Sugars	4%
0 mcg	0%
	2%
1 mg	6%
54 mg	2%
0.2 mg	15%
0.1 mg	8%
0 mg	0%
18 mcg DFE	4%
	Fat 0 g 0 g 1 0 mg 0 mg 0 mg 0 hydrates 14 g Fiber 2 g gars 3 g 2g Added Sugars 0 mcg 34 mg 1 mg 54 mg 0.2 mg 0.1 mg 0 mg

Bread Credits per serving (grain ounce equivalency): 1

Grams whole grains per serving: 9g Grams enriched flour per serving: 8g



UPC Code: N/A Spec # 5152 Spec Date 1/22/2022

Government Standards: The product shall be manufactured according to Good

Manufacturing Practice, 21 CFR Part 110 and shall comply with all applicable federal, state, and municipal food,

drug and health laws.

Product Description: Unsliced Cluster Wheat Dinner Roll

Approved

Manufacturing

Locations: St. Cloud, MN;

St. Cloud, MN; Fargo, ND; Sun Prairie, WI

Physical Standards:

Net Weight:

12 oz (336g) per dozen

Number of buns:

12

Weight per bun:

1.0 oz (28g) per roll

Style:

Individual White Whole Grain Unsliced Dinner Roll

Heel Thickness:

N/A

Length of Bun:

N/A

Width of Bun:

N/A

Diameter of Bun:

3.0" ± 0.25"

Bun Height:

1.75" ± 0.25"

Crust Color:

Golden brown

Crust Topping:

None

Crumb Color:

Off white/tan

Dough Inclusions:

None

Flavor:

Mild clean taste, no off flavors or odors

Foreign Material:

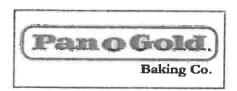
Shall contain no material foreign to the product

Sifting/Filtering:

All ingredients used in the manufacturing of this product have been sifted or filtered by either

ingredient supplier or Pan-O-Gold Baking Co.

Product Country of Origin: United States



UPC Code: N/A Spec # 5152 Spec Date 1/22/2022

Allergens:

Component	Present in the product	Present in the other products manufactured on the same line	Present in the same manufacturing plant
Crustaceans/Shellfish	N	N	N
Egg Products	N	N	N
Fish Products	N	N	N
Milk and Dairy Products	N	N	N
Peanut Products	N	N	N
Soy Products	N	N	N
Tree Nuts	N	N	N
Wheat Products	Y	Y	Y
Sesame Products	Y	Y	Y

^{*}Soy Oil used is fully refined and deodorized and as such is not considered an allergen

GMO Classification: Classified as non-GMO due to no traces of GMO material present from ingredient processing by ingredient suppliers.

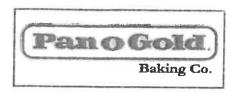
Kosher Certification: Yes
Halal Certification: None

Package: Rolls are packed in a plain poly bag with twist tie re-closable closure

Code: "Best if used by" date

Shelf Life: 13 days fresh

Storage Requirement: Maintain at room temperature, 50° to 90°F or frozen



UPC Code: N/A Spec # 5152 Spec Date 1/22/2022

Calculation for the percentage of whole grain:

Whole wheat flour per batch = 205 lbs Enriched white flour per batch = 175 lbs Total flour per batch = 380 lbs

205 lbs whole wheat flour \div 380 lbs total flour = 0.5394 *100

Percentage of whole wheat flour = 53% whole grain

Calculation for Grams of Whole Grain

205 (Whole wheat flour 1bs per batch) * 454 (grams per pound) ÷ 10337 (servings per batch) = 9.0003 = 9 grams whole grain per serving

Calculations for Grams of Enriched Flour

175 (Enriched white flour lbs per batch) * 454 (grams per pound) ÷ 10337 (servings per batch) = 7.69 grams = 8 grams enriched flour

Calculation for Bread Credits

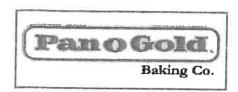
205 lbs whole wheat flour + 175 lbs enriched flour = 380 lbs creditable flour per batch 380 (creditable flour lbs per batch) * 454g per lb ÷ 10337 buns per batch = 16.689 ÷ 16 gram equivalency = 1.043 unrounded = 1 bread credit (rounded down to the nearest ½)

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Made with Whole Grain Tea	Biscuit Code No.: 5152
Manufacturer: Pan-O-Gold Baking Co.	Serving Size 28 gram
	(raw dough weight may be used to calculate creditable gra-
	amount)



UPC Code: N/A Spec # 5152 Spec Date 1/22/2022

I.	Does the product meet the Whole Grain-Rich	h Criteria: Yes X No
$(R_{i}$	efer to SP 30-2012 Grain Requirements for the	e National School Lunch Program and School Breakfast
Pr	ogram.)	<i>g. g. g.</i>

II. Does the product contain non-creditable grains: Yes_No_X_How many grams: (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A 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 servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.) Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount A÷B
Whole wheat flour	9.00 grams	16 g	0.5625 g
Unbleached white flour	7.69 grams	16 g	0.480625 g
			1.043125
Total Creditable Amount			1.0

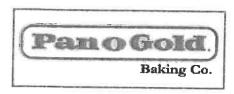
Creditable grains are whole-grain meal/flour and enriched meal/flour.

	1 () white up.
Total weight (per portion) of product as purchased _ (per portion) <u>loz</u> equivalent	1 oz (28g) Total contribution of product
I certify that the above information is true and correct serving) provides 1 oz equivalent Grains. I further ce eq. per portion. Products with more than 0.24 oz equ for Group H of non-creditable grains may not credit	extify that non-creditable grains are not above 0.24 oz uivalent or 3.99 grams for Groups A-G or 6.99 grams towards the grain requirements for school meals.
Signature	Food Safety-Q/A Manager Title
Robert Huebner Printed Name	Food Safety-O/A Manager Title

^{1 (}Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.



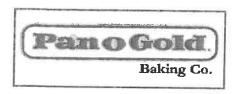
UPC Code: N/A Spec # 5152 Spec Date 1/22/2022

Formulation Statement for Documenting Grains in School Meals This Option is Available for SY 2012-2013

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013- 2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Made with Whole Grain Tea Biscuit Code No.: 5152

	king Co. Case/Pack/Cou	nt/Portion/Size: 1 dinner roll 28	gram 12 per package	
I. Does the product meet (Refer to SP 30-2012 Grain Red	the Whole Grain-Rich (quirements for the Nation	Criteria: Yes X No_ nal School Lunch Program and Sch	ool Breakfast Program)	
component based on crea	or Group 1. (Different m litable grains. Groups A- per serving; and Group	nide (page 3-15 &16) to determine thodologies are applied to calcular G use the standard of 14.75 grams I is reported by volume or weight, ngs: B	ate servings of grain ner serving: Grown H w	
Description of Product per Food Buying Guide	Portion Size of Products Purchased	ct Weight of one portion as listed in Exhibit A of Food Buying Guide B	Creditable Amount ¹ A ÷ B	
1 Dinner Roll	28 grams	28 grams	1.0	
	MALES OF THE REAL PROPERTY.	THE PERSON NAMED IN COLUMN TWO IS NOT THE OWNER.		
	A THE RESERVE OF			
A. Total Creditable Amount		大学的基础是对新疆外部	1.0	
Total Creditable Amount must	be rounded down to the duct as purchased 28 gr	nearest quarter (0.25) serving. Do rams Total contribution of product rect and that a 1.0 oz ounce portion Food Safety- Title	not round up. (per portion) 1.0 oz	— for

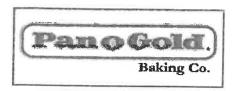


UPC Code: N/A Spec # 5152 Spec Date 1/22/2022

The Richard B. Russell National School Lunch Act provides in Section 12(n) the Buy American provision which requires that school food authorities (SFAs) operating school meals programs purchase domestically produced (grown) and processed foods, to the maximum extent practicable. The Buy American provision was codified in the National School Lunch Program regulations at 7 CFR 210.21(d). A "domestic commodity or product" is defined in the Federal regulations as:

(i) an agricultural commodity that is produced in the United States (U.S.); and (ii) a food product that is processed in the U.S., substantially using agricultural commodities that are produced in the U.S., 7 CFR 210.21(d).

Product Certification	
Pan-O-Gold Baking Co. certifies that our p	roduct above is 100% manufactured
	% U.S. content.
Robert Hemelin	Food Safety-Q/A Manager
Signature	Title
Robert Huebner	Food Sofety O/A Mr.
Printed Name	Food Safety-O/A Manager Title



UPC Code: N/A Spec # 5154 Spec Date 1/22/2022

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, YEAST, CONTAINS 2% OR LESS OF THE FOLLOWING: SOYBEAN OIL, SALT, DOUGH CONDITIONERS (MONOGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, CALCIUM SULFATE, ENZYMES), MONOCALCIUM PHOSPHATE, CALCIUM PROPIONATE (PRESERVATIVE), SESAME FLOUR. CONTAINS: WHEAT AND SESAME

Nutrition Facts

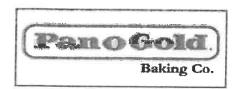
Serving Size: 1 Bun (57g) Servings per Container: 12

Calories 160

Total Fat 2	2 g	3%
Saturated Fat 0 g		0%
Trans Fat	: 0 g	
Cholestero	ol 0 mg	0%
Sodium 25	Sodium 250 mg	
Total Carbohydrates 28 g		11% 10%
Dietary Fiber 4 g		14%
Total Su	gars 6 g	, -
Includes	5 g Added Sugars	10%
Protein 6 g		
Vitamin D	0 mcg	0%
Calcium	70 mg	6%
Iron	2 mg	6%
Potassium	125 mg	2%
Thiamin	0.2 mg	15%
Riboflavin	0.1 mg	8%
Niacin	2 mg	15%
Folate	29 mcg DFE	8%
	_	

Bread Credits per serving (grain ounce equivalency): 2.0

Grams whole grains per serving: 18g Grams enriched flour per serving: 15g



UPC Code: N/A Spec # 5154 Spec Date 1/22/2022

Government Standards: The product shall be manufactured according to Good

Manufacturing Practice, 21 CFR Part 110 and shall comply with all applicable federal, state, and municipal food,

drug and health laws.

Product Description: Wheat Hinge-sliced Hotdog Bun

Approved

Manufacturing

Locations:

St. Cloud, MN; Fargo, ND; Sun Prairie, WI

Physical Standards:

Net Weight:

24.0 oz (680g)

Number of buns:

12

Weight per bun:

2.0 oz (57g) per bun

Style:

Hinge-Sliced Cluster Hotdog Bun with Two Clusters per Package

Heel Thickness:

 $0.5" \pm 0.125"$

Length of Bun:

5.75" ± 0.25"

Width of Bun:

 $1.75" \pm 0.25"$

Diameter of Bun:

N/A

Bun Height:

1.75" ± 0.25"

Crust Color:

Medium brown

Crust Topping:

None

Crumb Color:

Medium tan

Dough Inclusions:

None

Flavor:

Mild clean taste, no off flavors or odors

Foreign Material:

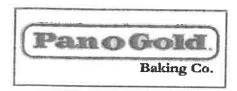
Shall contain no material foreign to the product

Sifting/Filtering:

All ingredients used in the manufacturing of this product have been sifted or filtered

by either ingredient supplier or Pan-O-Gold Baking Co.

Product Country of Origin: United States



UPC Code: N/A Spec # 5154 Spec Date 1/22/2022

Allergens:

Component	Present in the product	Present in the other products manufactured on the same line	Present in the same manufacturing plant
Crustaceans/Shellfish	N	N	N
Egg Products	N	N	N
Fish Products	N	N	N
Milk and Dairy Products	N	N	N
Peanut Products	N	N	N
Soy Products	N	N	N
Tree Nuts	N	N	N
Wheat Products	Y	Y	Y
Sesame Products	Y	Y	Y

^{*}Soy Oil used is fully refined and deodorized and as such is not considered an allergen

GMO Classification: Classified as non-GMO due to no traces of GMO material present from ingredient processing by ingredient suppliers.

Kosher Certification: Yes

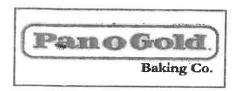
Halal Certification: None

Package: Buns are packed in a plain poly bag with twist tie re-closable closure

Code: "Best if used by" date

Shelf Life: 15 days fresh

Storage Requirement: Maintain at room temperature, 50° to 90°F or frozen



UPC Code: N/A Spec # 5154 Spec Date 1/22/2022

Calculation for the percentage of whole grain:

Whole wheat flour per batch =

205 lbs.

Enriched white flour per batch =

175 lbs.

Total flour per batch =

380 lbs.

205 lbs. whole wheat flour \div 380 lbs. total flour = 0.53947 *100

Percentage of whole wheat flour = 54% whole grain

Calculation for Grams of Whole Grain

205 (Whole wheat flour lbs. per batch) * 454 (grams per pound) ÷ 5195 (servings per batch) = 17.9153 = 18 grams whole grain per serving

Calculations for Grams of Enriched Flour

175 (Enriched white flour lbs. per batch) * 454 (grams per pound) ÷ 5195 (servings per batch) = 15.2935 grams = 15 grams enriched flour

Calculation for Bread Credits

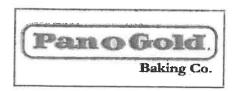
205 lbs. whole wheat flour + 175 lbs. enriched flour = 380 lbs. creditable flour per batch 380 (creditable flour lbs. per batch) * 454g per lb. \div 5195 buns per batch = 33.20885 \div 16 gram equivalency = 2.07555 unrounded = 2.0 bread credit (rounded down to the nearest 1/4)

Formulation Statement for Documenting Grains in School Meals Required **Beginning SY 2013-2014**

(Crediting Standards Based on Grams of Creditable Grains)

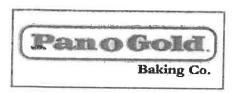
School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: <u>Made with Whole Grain Clu</u>	ster Hotdog Bun	Code No.: <u>5154</u>
Manufacturer: Pan-O-Gold Baking Co.	Serving Size	57 gram
	(raw dou	gh weight may be used to calculate creditable grai



UPC Code: N/A Spec # 5154 Spec Date 1/22/2022

	Spec Date	1/22/2022		
I. Does the product meet the (Refer to SP 30-2012 Grain Req Program.)	Whole Grain-Rich C uirements for the Nati	Criteria: Yes <u>X</u> No ional School Lunch Pre	ogram and School Bi	reakfast
II. Does the product contain in (Products with more than 0.24 of H of non-creditable grains may	z equivalent or 3.99 g	rams for Groups A-G	or 6.99 grams for Gi	roup
III. Use Policy Memorandum Program and School Breakfa G (baked goods), Group H (c methodologies are applied to ca Groups A-G use the standard of 28grams creditable grain per oz Indicate to which Exhibit A	st Program: Exhibit ereal grains) or Grou lculate servings of gr I ograms creditable g eq; and Group I is re	A to determine if the up I (RTE breakfast crain component based rain per oz eq; Group ported by volume or w	product fits into Gr ereals). (Different on creditable grains. H uses the standard veight.)	oups A-
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A÷B	
Whole wheat flour	17.9153 grams	16 g	1.11970625 g	
Unbleached white flour	15.2935 grams	16 g	0.95584375 g	
国 等所统为人的《国际》	医学生 沙里		2.07555	
Total Creditable Amount ³		2.0		
*Creditable grains are whole-grain m 1 (Serving size) X (% of creditable grains. 2 Standard grams of creditable grains 3 Total Creditable Amount must be referred.	rain in formula). Please l	be aware that serving size		st be
Total weight (per portion) of proc (per portion) <u>2oz</u> equivalent	duct as purchased	2.0oz (57g) T	otal contribution of	product
I certify that the above information serving) provides 2 oz equivalent eq. per portion. Products with m for Group H of non-creditable group H of non	Grains. I further certione than 0.24 oz equiv	ify that non-creditable valent or 3.99 grams fo owards the grain require	grains <mark>are not</mark> above r Groups A-G or 6.9	e 0.24 oz 99 grams eals.
Robert Huebner Printed Name		Food Safety-O/	A Manager	

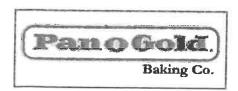


UPC Code: N/A Spec # 5154 Spec Date 1/22/2022

Formulation Statement for Documenting Grains in School Meals This Option is Available for SY 2012-2013

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013- 2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

M	ole Grain Cluster Hotdo	Bun Code No.: 5154	
Manufacturer: Pan-O-Gold Ba	king Co. Case/Pa	ck/Count/Portion/Size: 1 bun 5	7 grams 12 per package
II. Use the Exhibit A chart Groups A-G, Group H c component based on crea the standard of 25 grams	in the Food Buying Guid or Group I. (Different met litable grains. Groups A-G	l School Lunch Program and Sch le (page 3-15 &16) to determine hodologies are applied to calcul use the standard of 14.75grams is reported by volume or weight	e if the product fits into ate servings of grain per serving: Group Huses
Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one portion as listed in Exhibit A of Food Buying Guide B	Creditable Amount ¹
1 Hotdog Bun	57 grams	28 grams	2.035714
ACCRECATE AND ADDRESS OF THE PARTY OF THE PA			21000724
	SECTION SECTION		
A. Total Creditable Amount			2.0
A. Total Creditable Amount 1 Total Creditable Amount must Total weight (per portion) of pro I further certify that the above in serving) provides a_serving(s) of	be rounded down to the n duct as purchased <u>57 gra</u> formation is true and corre	ms Total contribution of product	not round up. (per portion) 2.0 oz



UPC Code: N/A Spec # 5154 Spec Date 1/22/2022

The Richard B. Russell National School Lunch Act provides in Section 12(n) the Buy American provision which requires that school food authorities (SFAs) operating school meals programs purchase domestically produced (grown) and processed foods, to the maximum extent practicable. The Buy American provision was codified in the National School Lunch Program regulations at 7 CFR 210.21(d). A "domestic commodity or product" is defined in the Federal regulations as:

(i) an agricultural commodity that is produced in the United States (U.S.); and (ii) a food product that is processed in the U.S., substantially using agricultural commodities that are produced in the U.S., 7 CFR 210.21(d).

Product Certification	
Pan-O-Gold Baking Co. certifies that our pro	oduct above is 100% manufactured
	U.S. content.
RobetHauln	Food Safety-Q/A Manager Title
Robert Huebner Printed Name	Food Safety-Q/A Manager