

**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~~. *Potential afternoon delivery*

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



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 CLOUD, MN 56302  
Phone Number 320-251-9361  
Authorized by Mark Ubl mubi@panogold.com  
Signature Mark Ubl

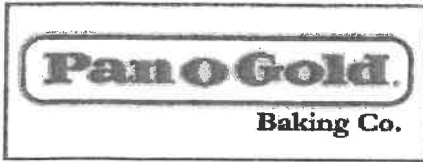
**GUARANTEED FIRM QUOTATION FOR THE ENTIRE 2022-2023 SCHOOL YEAR**

1 1/2 lb. 51% Whole Grain sandwich loaves	<u>1.88</u>	Approx. no. of slices	<u>22</u>
51% Whole Grain Hamburger buns	<u>9.14</u>	Number per package	<u>60</u>
51% Whole Grain Hot Dog Buns	<u>1.90</u>	Number per package	<u>12</u>
51% Whole Grain Tea rolls	<u>1.90</u>	Number per package	<u>12</u>
51% Whole Grain Hoagie buns	<u>9.40</u>	Number per package	<u>48</u>

**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.



**MADE WITH WHOLE GRAIN ROUND TOP BREAD 24 OZ**

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

**Nutrition Facts**

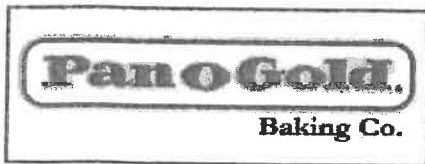
Serving Size: 1 slice (28g)  
Servings per Container: 1

**Calories 70**

<b>Total Fat</b> 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 110mg	5%
<b>Total Carbohydrates</b> 14g	5%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 1g Added Sugars	2%
<b>Protein</b> 3g	

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**



**MADE WITH WHOLE GRAIN ROUND TOP BREAD 24 OZ**

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:

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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" ± 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

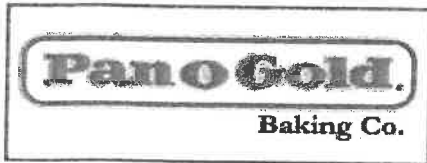
Dough Inclusions: None

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



**MADE WITH WHOLE GRAIN ROUND TOP BREAD 24 OZ**

UPC Code: N/A

Spec # 325

Spec Date 1/22/2022

**Allergens:**

<b>Component</b>	<b>Present in the product</b>	<b>Present in the other products manufactured on the same line</b>	<b>Present in the same manufacturing plant</b>
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

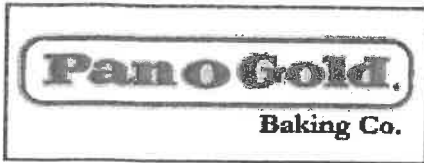
Halal Certification: None

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



**MADE WITH WHOLE GRAIN ROUND TOP BREAD 24 OZ**

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 ÷ 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. ÷ 815 loaves per batch ÷ 24 servings per loaf = 16.363 ÷ 16 gram equivalency = 1.0227 unrounded = **1 bread credit** (rounded down to the nearest ¼)

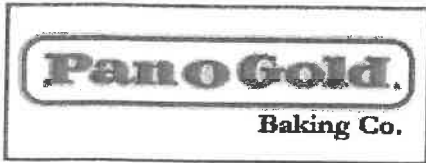
**Formulation Statement for Documenting Grains in School Meals Required  
Beginning SY 2013-2014**

*(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 Round Top Bread Code No.: 325

Manufacturer: Pan-O-Gold Baking Co. Serving Size 28 gram  
(raw dough weight may be used to calculate creditable grain amount)



**MADE WITH WHOLE GRAIN ROUND TOP BREAD 24 OZ**

UPC Code: N/A

Spec # 325

Spec Date 1/22/2022

I. Does the product meet the Whole Grain-Rich Criteria: Yes  No   
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes  No  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 <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	8.93 grams	16 g	0.558125 g
Unbleached white flour	7.43 grams	16 g	0.464375 g
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.0225</b>
			<b>1.0</b>

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

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

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> 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 oz (28g) Total contribution of product (per portion) 1oz equivalent

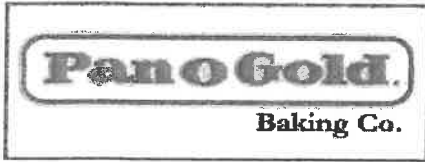
I certify that the above information is true and correct and that a 1 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Robert Huebner  
Signature

Food Safety-Q/A Manager  
Title

Robert Huebner  
Printed Name

Food Safety-Q/A Manager  
Title



**MADE WITH WHOLE GRAIN ROUND TOP BREAD 24 OZ**

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 Baking Co. Case/Pack/Count/Portion/Size: 1 slice 28g 24 slices per loaf

I. Does the product meet the Whole Grain-Rich Criteria: Yes  No   
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)

II. Use the Exhibit A chart in the Food Buying Guide (page 3-15 & 16) to determine if the product fits into Groups A-G, Group H or Group I. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 14.75grams per serving; Group H uses the standard of 25 grams per serving; and Group I is reported by volume or weight, whichever is less). Indicate which Exhibit A Group (A-I) the Product Belongs: B

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 <sup>1</sup>
	A	B	A + B
1 Slice of Bread	28 grams	28 grams	1.0
<b>A. Total Creditable Amount<sup>1</sup></b>			<b>1.0</b>

<sup>1</sup> 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 servin(s) of Grains/Breads.

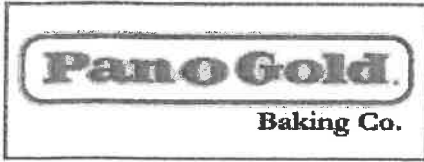
Robert Huebner  
 Signature

Food Safety-Q/A Manager  
 Title

Robert Huebner  
 Printed Name

Food Safety-Q/A Manager  
 Title





**MADE WITH WHOLE GRAIN ROUND TOP BREAD 24 OZ**

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 product above is 100% manufactured in the US and has at least 98% U.S. content.

Signature

**Food Safety-Q/A Manager**

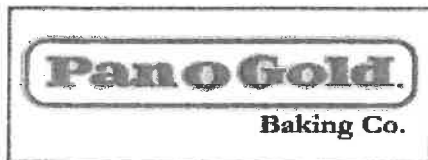
Title

**Robert Huebner**

Printed Name

**Food Safety-Q/A Manager**

Title



**MADE WITH WHOLE GRAIN 5" HOAGIE BUN**

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

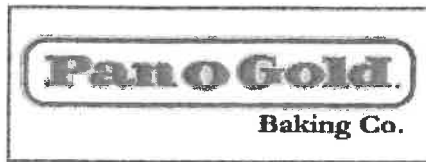
**Nutrition Facts**

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

**Calories 160**

<b>Total Fat</b> 2 g	3%
Saturated Fat 0 g	0%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 260 mg	11%
<b>Total Carbohydrates</b> 29 g	11%
Dietary Fiber 4 g	14%
Total Sugars 5 g	
Includes 4 g Added Sugars	8%
<b>Protein</b> 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**



**MADE WITH WHOLE GRAIN 5" HOAGIE BUN**

UPC Code: N/A

Spec # 520

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 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" ± 0.125"

Length of Bun: 5.0" ± 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 tan split

Crust Topping: None

Crumb Color: Off white/tan

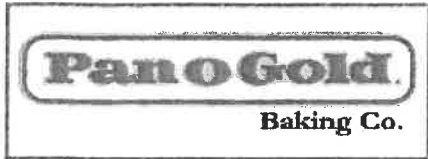
Dough Inclusions: None

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



**MADE WITH WHOLE GRAIN 5" HOAGIE BUN**

UPC Code: N/A

Spec # 520

Spec Date 1/22/2022

**Allergens:**

<b>Component</b>	<b>Present in the product</b>	<b>Present in the other products manufactured on the same line</b>	<b>Present in the same manufacturing plant</b>
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

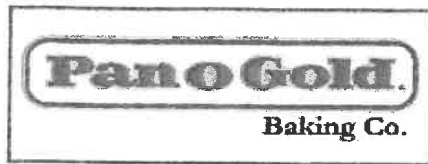
Halal Certification: None

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



**MADE WITH WHOLE GRAIN 5" HOAGIE BUN**

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 ÷ 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. ÷ 5026 buns per batch = 34.6868 ÷ 16 gram

equivalency = 2.1679 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: Made with Whole Grain 5" Hoagie Code No.: 520

Manufacturer: Pan-O-Gold Baking Co. Serving Size 57 gram  
(raw dough weight may be used to calculate creditable grain amount)



**MADE WITH WHOLE GRAIN 5" HOAGIE BUN**

UPC Code: N/A

Spec # 520

Spec Date 1/22/2022

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No   
*(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)*

**II. Does the product contain non-creditable grains:** Yes  No  **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 <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	18.969 grams	16 g	1.185562 g
Unbleached white flour	15.7174 grams	16 g	0.982337 g
			<b>2.1678995</b>
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.0</b>

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

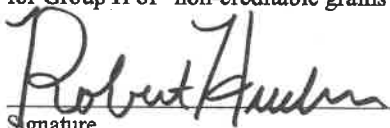
<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> 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 2 oz (57g) Total contribution of product (per portion) 2oz equivalent

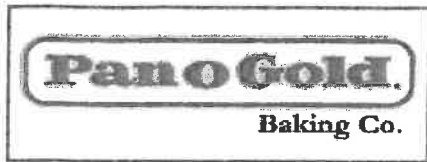
I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

  
 Signature

Food Safety-Q/A Manager  
 Title

Robert Huebner  
 Printed Name

Food Safety-Q/A Manager  
 Title



**MADE WITH WHOLE GRAIN 5" HOAGIE BUN**

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**

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 5" Hoagie Bun Code No.: 520

Manufacturer: Pan-O-Gold Baking Co. Case/Pack/Count/Portion/Size: 1 bun 57 grams 24 per package

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No   
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)

**II. Use the Exhibit A chart in the Food Buying Guide (page 3-15 & 16) to determine if the product fits into Groups A-G, Group H or Group I.** (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 14.75grams per serving; Group H uses the standard of 25 grams per serving; and Group I is reported by volume or weight, whichever is less). Indicate which Exhibit A Group (A-I) the Product Belongs: B

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 <sup>1</sup>
	A	B	A + B
1 Hoagie Bun	57 grams	28 grams	2.035714
<b>A. Total Creditable Amount<sup>1</sup></b>			<b>2.0</b>

<sup>1</sup> 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 57 gram Total contribution of product (per portion) 2.0 oz

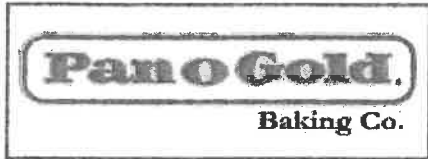
I further certify that the above information is true and correct and that a 2.0 oz ounce portion of this product (ready for serving) provides a servin(s) of Grains/Breads.

Robert Huebner  
Signature

Food Safety-Q/A Manager  
Title

Robert Huebner  
Printed Name

Food Safety-Q/A Manager  
Title



**MADE WITH WHOLE GRAIN 5" HOAGIE BUN**

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 product above is 100% manufactured in the US and has at least 98% U.S. content.

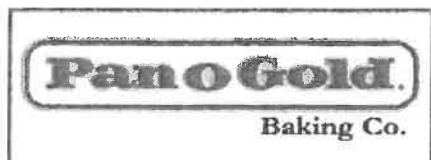
  
Signature

Food Safety-Q/A Manager  
Title

Robert Huebner  
Printed Name

Food Safety-Q/A Manager  
Title





**MADE WITH WHOLE GRAIN 4" HAMBURGER BUN 60 COUNT**

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

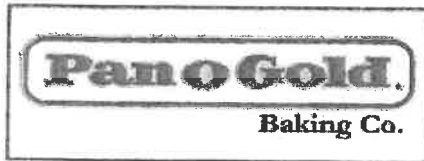
**Calories 160**

<b>Total Fat</b> 2 g	3%
Saturated Fat 0 g	0%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 250 mg	11%
<b>Total Carbohydrates</b> 28 g	10%
Dietary Fiber 4 g	14%
Total Sugars 6 g	
Includes 5 g Added Sugars	10%
<b>Protein</b> 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**



**MADE WITH WHOLE GRAIN 4" HAMBURGER BUN 60 COUNT**

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" ± 0.125"

Length of Bun: NA

Width of Bun: NA

Diameter of Bun: 4.0" ± 0.25"

Bun Height: 2.0" ± 0.25"

Crust Color: Golden brown

Crust Topping: None

Crumb Color: Off white/tan

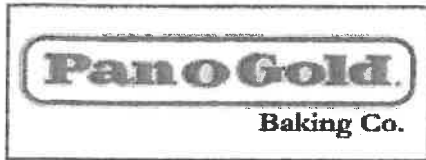
Dough Inclusions: None

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



**MADE WITH WHOLE GRAIN 4" HAMBURGER BUN 60 COUNT**

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



**MADE WITH WHOLE GRAIN 4" HAMBURGER BUN 60 COUNT**

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 ÷ 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. ÷ 5144 buns per batch = 33.9793 ÷ 16 gram  
equivalency = 2.123712 unrounded = **2 bread credit** (rounded down to the nearest ¼)

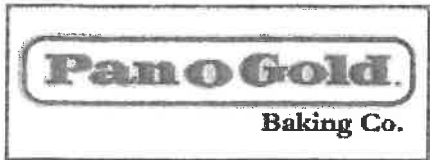
**Formulation Statement for Documenting Grains in School Meals Required  
Beginning SY 2013-2014**

*(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" Hamburger Bun Code No.: 538

Manufacturer: Pan-O-Gold Baking Co. Serving Size 57 gram  
(raw dough weight may be used to calculate creditable grain amount)



**MADE WITH WHOLE GRAIN 4" HAMBURGER BUN 60 COUNT**

UPC Code: N/A

Spec # 538

Spec Date 1/22/2022

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No \_\_\_\_\_  
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

**II. Does the product contain non-creditable grains:** Yes \_\_\_ No  **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 <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	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
			2.12375
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.0</b>

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

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

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> 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 2 oz (57g) Total contribution of product (per portion) 2.0 oz equivalent

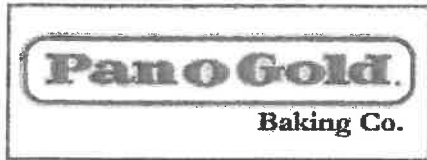
I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

\_\_\_\_\_  
 Signature

**Food Safety-Q/A Manager**  
 \_\_\_\_\_  
 Title

**Robert Huebner**  
 \_\_\_\_\_  
 Printed Name

**Food Safety-Q/A Manager**  
 \_\_\_\_\_  
 Title



**MADE WITH WHOLE GRAIN 4" HAMBURGER BUN 60 COUNT**

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.

Product Name: Made with Whole Grain 4" Hamburger Bun Code No.: 538

Manufacturer: Pan-O-Gold Baking Co. Case/Pack/Count/Portion/Size: 1 bun 57 grams 60 buns per package

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No   
*(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)*

**II. Use the Exhibit A chart in the Food Buying Guide (page 3-15 &16) to determine if the product fits into Groups A-G, Group H or Group I. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 14.75grams per serving; Group H uses the standard of 25 grams per serving; and Group I is reported by volume or weight, whichever is less). Indicate which Exhibit A Group (A-I) the Product Belongs: B**

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 <sup>1</sup>
	A	B	A ÷ B
1 Hamburger Bun	57 grams	28 grams	2.035714
<b>A. Total Creditable Amount<sup>1</sup></b>			<b>2.0</b>

<sup>1</sup> 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 57 grams Total contribution of product (per portion) 2.0 oz

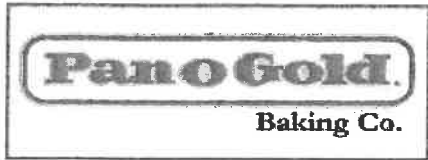
I further certify that the above information is true and correct and that a 2.0 oz ounce portion of this product (ready for serving) provides a servin(s) of Grains/Breads.

Robert Huebner  
Signature

Food Safety-Q/A Manager  
Title

Robert Huebner  
Printed Name

Food Safety-Q/A Manager  
Title



**MADE WITH WHOLE GRAIN 4" HAMBURGER BUN 60 COUNT**

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**

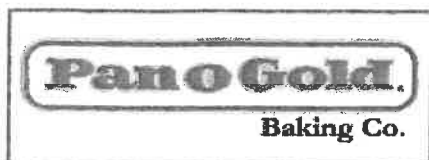
Pan-O-Gold Baking Co. certifies that our product above is   100%   manufactured in the US and has at least   98%   % U.S. content.

  
\_\_\_\_\_  
Signature

**Food Safety-Q/A Manager**  
\_\_\_\_\_  
Title

**Robert Huebner**  
\_\_\_\_\_  
Printed Name

**Food Safety-Q/A Manager**  
\_\_\_\_\_  
Title



**MADE WITH WHOLE GRAIN 3.5" BUN**

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**

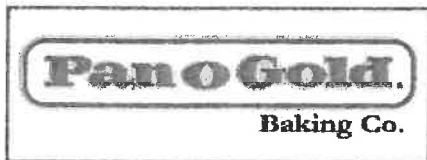
<b>Total Fat</b> 1.5 g	2%
Saturated Fat 0 g	0%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 180 mg	8%
<b>Total Carbohydrates</b> 21 g	8%
Dietary Fiber 3 g	11%
Total Sugars 4 g	
Includes 3 g Added Sugars	6%
<b>Protein</b> 4 g	
Vitamin D 0 mcg	0%
Calcium 52 mg	4%
Iron 1 mg	6%
Potassium 77 mg	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**





**MADE WITH WHOLE GRAIN 3.5" BUN**

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" ± 0.125"

Length of Bun: NA

Width of Bun: NA

Diameter of Bun: 3.5" ± 0.25"

Bun Height: 1.75" ± 0.25"

Crust Color: Golden brown

Crust Topping: None

Crumb Color: Off white/tan

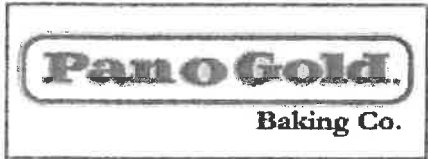
Dough Inclusions: None

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



**MADE WITH WHOLE GRAIN 3.5" BUN**

UPC Code: N/A

Spec # 706

Spec Date 1/22/2022

**Allergens:**

<b>Component</b>	<b>Present in the product</b>	<b>Present in the other products manufactured on the same line</b>	<b>Present in the same manufacturing plant</b>
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

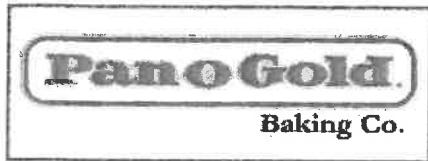
Halal Certification: None

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



**MADE WITH WHOLE GRAIN 3.5" BUN**

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 ÷ 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 ¼)

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

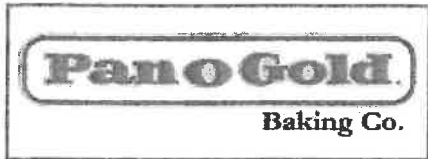
*(Crediting Standards Based on Grams of Creditable Grains)*

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)



**MADE WITH WHOLE GRAIN 3.5" BUN**

UPC Code: N/A

Spec # 706

Spec Date 1/22/2022

**I. Does the product meet the Whole Grain-Rich Criteria: Yes X No \_\_\_\_\_**

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

**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 <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	12.92 grams	16 g	0.8075 g
Unbleached white flour	11.35 grams	16 g	0.709375 g
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.516875</b>
			<b>1.5</b>

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

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

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> 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) 1oz equivalent

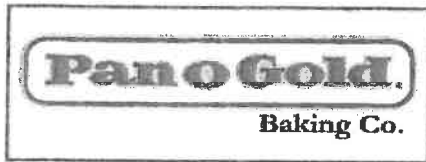
I certify that the above information is true and correct and that a 1.5 ounce portion of this product (ready for serving) provides 1.5 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

  
 \_\_\_\_\_  
 Signature

Food Safety-Q/A Manager  
 \_\_\_\_\_  
 Title

Robert Huebner  
 \_\_\_\_\_  
 Printed Name

Food Safety-Q/A Manager  
 \_\_\_\_\_  
 Title



**MADE WITH WHOLE GRAIN 3.5" BUN**

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 Baking Co. Case/Pack/Count/Portion/Size: 1 bun 42 grams 30 per package

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No   
*(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)*

**II. Use the Exhibit A chart in the Food Buying Guide (page 3-15 & 16) to determine if the product fits into Groups A-G, Group H or Group I.** *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 14.75grams per serving; Group H uses the standard of 25 grams per serving; and Group I is reported by volume or weight, whichever is less). Indicate which Exhibit A Group (A-I) the Product Belongs: B*

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one portion as listed in Exhibit A of Food Buying Guide B	Creditable Amount <sup>1</sup> A ÷ B
1 Hamburger Bun	42 grams	28 grams	1.5
<b>A. Total Creditable Amount<sup>1</sup></b>			<b>1.5</b>

<sup>1</sup> 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 42 gram Total contribution of product (per portion) 1.48 oz

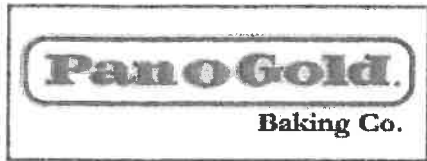
I further certify that the above information is true and correct and that a 1.5 oz ounce portion of this product (ready for serving) provides a 1.5 serving(s) of Grains/Breads.

Robert Huebner  
Signature

Food Safety-Q/A Manager  
Title

Robert Huebner  
Printed Name

Food Safety-Q/A Manager  
Title



**MADE WITH WHOLE GRAIN 3.5" BUN**

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 our product above is 100% manufactured in the US and has at least 98% U.S. content.

Signature

**Food Safety-Q/A Manager**

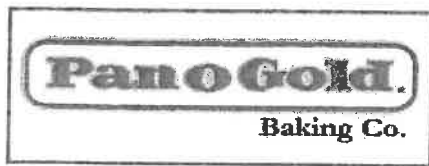
Title

**Robert Huebner**

Printed Name

**Food Safety-Q/A Manager**

Title



**MADE WITH WHOLE GRAIN STEAK BUNS PLAIN**

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

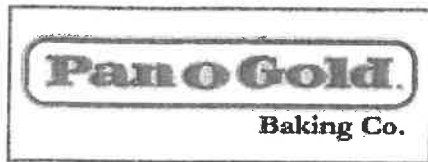
**Nutrition Facts**

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

**Calories 190**

<b>Total Fat</b> 2.5 g	3%
Saturated Fat 0.5 g	0%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 310 mg	13%
<b>Total Carbohydrates</b> 35 g	13%
Dietary Fiber 5 g	18%
Total Sugars 7 g	
Includes 5 g Added Sugars	10%
<b>Protein</b> 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**



**MADE WITH WHOLE GRAIN STEAK BUNS PLAIN**

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" ± 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

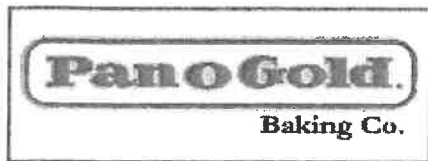
Flavor: Mild clean wheat taste, no off flavors or odors

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





**MADE WITH WHOLE GRAIN STEAK BUNS PLAIN**

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

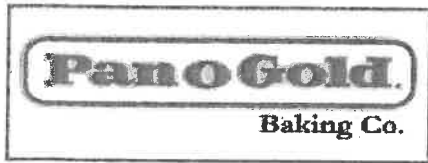
Halal Certification: None

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



**MADE WITH WHOLE GRAIN STEAK BUNS PLAIN**

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 ÷ 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. ÷ 4199 buns per batch = 41.6265 ÷ 16 gram  
equivalency = 2.6016 unrounded = **2.5 bread credit** (rounded down to the nearest ¼)

**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.

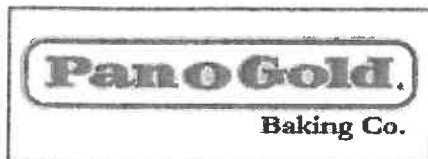
Product Name: **Made with Whole Grain Steak Bun**

Code No.: **5150**

Manufacturer: **Pan-O-Gold Baking Co.**

Serving Size **71 gram**

(raw dough weight may be used to calculate creditable grain amount)



**MADE WITH WHOLE GRAIN STEAK BUNS PLAIN**

UPC Code: N/A

Spec # 5150

Spec Date 1/22/2022

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes X No \_\_\_\_\_  
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

**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 <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	22.165 grams	16 g	1.3853 g
Unbleached white flour	19.46 grams	16 g	1.21625 g
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.60155</b>
			<b>2.5</b>

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

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

<sup>2</sup>Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup>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 2.5 oz (71g) Total contribution of product (per portion) 2.5 oz equivalent

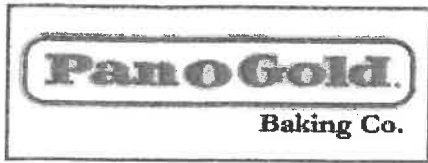
I certify that the above information is true and correct and that a 2.5 ounce portion of this product (ready for serving) provides 2.5 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Robert Huebner  
 Signature

Food Safety-Q/A Manager  
 Title

Robert Huebner  
 Printed Name

Food Safety-Q/A Manager  
 Title



**MADE WITH WHOLE GRAIN STEAK BUNS PLAIN**

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.

Product Name: Made with Whole Grain Steak Bun Code No.: 5150

Manufacturer: Pan-O-Gold Baking Co. Case/Pack/Count/Portion/Size: 1 bun 71g 24 slices per package

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No   
*(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)*

**II. Use the Exhibit A chart in the Food Buying Guide (page 3-15 & 16) to determine if the product fits into Groups A-G, Group H or Group I. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 14.75grams per serving; Group H uses the standard of 25 grams per serving; and Group I is reported by volume or weight, whichever is less). Indicate which Exhibit A Group (A-I) the Product Belongs: B**

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 <sup>1</sup>
	A	B	
1 Slice of Bread	71 grams	28 grams	2.5357
<b>A. Total Creditable Amount<sup>1</sup></b>			<b>2.5</b>

<sup>1</sup> 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 71.0 grams Total contribution of product (per portion) 2.5 oz  
 I further certify that the above information is true and correct and that a 2.5 oz ounce portion of this product (ready for serving) provides a servin(s) of Grains/Breads.

Robert Huebner  
 Signature

Food Safety-Q/A Manager  
 Title

Robert Huebner  
 Printed Name

Food Safety-Q/A Manager  
 Title



**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 is 100% manufactured in the US and has at least 98% U.S. content.

Signature

**Food Safety-Q/A Manager**

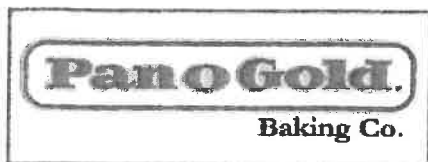
Title

**Robert Huebner**

Printed Name

**Food Safety-Q/A Manager**

Title



**MADE WITH WHOLE GRAIN TEA BISCUIT 12 CT**

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**

<b>Total Fat</b> 1 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 130 mg	6%
<b>Total Carbohydrates</b> 14 g	5%
Dietary Fiber 2 g	7%
Total Sugars 3 g	
Includes 2g Added Sugars	4%

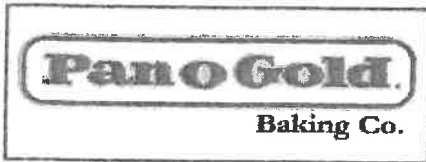
**Protein** 3 g

Vitamin D	0 mcg	0%
Calcium	34 mg	2%
Iron	1 mg	6%
Potassium	54 mg	2%
Thiamin	0.2 mg	15%
Riboflavin	0.1 mg	8%
Niacin	0 mg	0%
Folate	18 mcg DFE	4%

**Bread Credits per serving (grain ounce equivalency): 1**

**Grams whole grains per serving: 9g**

**Grams enriched flour per serving: 8g**



**MADE WITH WHOLE GRAIN TEA BISCUIT 12 CT**

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; 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

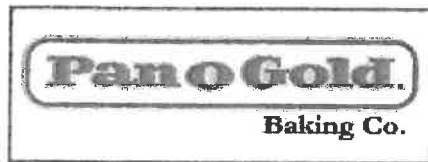
Dough Inclusions: None

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



**MADE WITH WHOLE GRAIN TEA BISCUIT 12 CT**

UPC Code: N/A

Spec # 5152

Spec Date 1/22/2022

**Allergens:**

<b>Component</b>	<b>Present in the product</b>	<b>Present in the other products manufactured on the same line</b>	<b>Present in the same manufacturing plant</b>
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

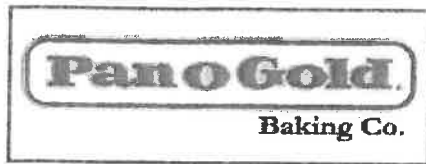
Package: Rolls are packed in a plain poly bag with twist tie re-closable closure

Code: "Best if used by" date

Shelf Life: 13 days fresh

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





**MADE WITH WHOLE GRAIN TEA BISCUIT 12 CT**

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  
 $205 \text{ lbs whole wheat flour} \div 380 \text{ lbs total flour} = 0.5394 * 100$   
Percentage of whole wheat flour = **53% whole grain**

**Calculation for Grams of Whole Grain**

$205 \text{ (Whole wheat flour lbs per batch)} * 454 \text{ (grams per pound)} \div 10337 \text{ (servings per batch)} = 9.0003 = 9 \text{ grams whole grain per serving}$

**Calculations for Grams of Enriched Flour**

$175 \text{ (Enriched white flour lbs per batch)} * 454 \text{ (grams per pound)} \div 10337 \text{ (servings per batch)} = 7.69 \text{ grams} = 8 \text{ grams enriched flour}$

**Calculation for Bread Credits**

$205 \text{ lbs whole wheat flour} + 175 \text{ lbs enriched flour} = 380 \text{ lbs creditable flour per batch}$   
 $380 \text{ (creditable flour lbs per batch)} * 454 \text{g per lb} \div 10337 \text{ buns per batch} = 16.689 \div 16 \text{ gram}$   
equivalency = 1.043 unrounded = **1 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.

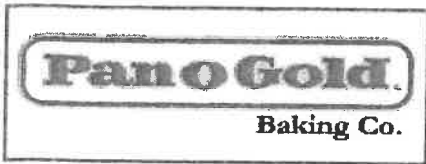
Product Name: Made with Whole Grain Tea Biscuit

Code No.: 5152

Manufacturer: Pan-O-Gold Baking Co.

Serving Size 28 gram

(raw dough weight may be used to calculate creditable grain amount)



**MADE WITH WHOLE GRAIN TEA BISCUIT 12 CT**

UPC Code: N/A

Spec # 5152

Spec Date 1/22/2022

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No     
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

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 <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	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
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.043125</b>
			<b>1.0</b>

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

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

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> 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 oz (28g) Total contribution of product (per portion) 1oz equivalent

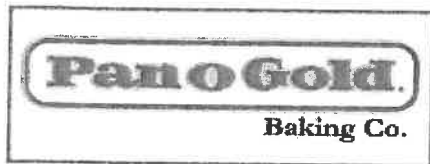
I certify that the above information is true and correct and that a 1 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Robert Huebner  
 Signature

Food Safety-Q/A Manager  
 Title

Robert Huebner  
 Printed Name

Food Safety-Q/A Manager  
 Title



**MADE WITH WHOLE GRAIN TEA BISCUIT 12 CT**

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

Manufacturer: Pan-O-Gold Baking Co. Case/Pack/Count/Portion/Size: 1 dinner roll 28 gram 12 per package

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No   
*(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)*

**II. Use the Exhibit A chart in the Food Buying Guide (page 3-15 & 16) to determine if the product fits into Groups A-G, Group H or Group I. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 14.75grams per serving; Group H uses the standard of 25 grams per serving; and Group I is reported by volume or weight, whichever is less). Indicate which Exhibit A Group (A-I) the Product Belongs: B**

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 <sup>1</sup>
	A	B	A ÷ B
1 Dinner Roll	28 grams	28 grams	1.0
<b>A. Total Creditable Amount<sup>1</sup></b>			<b>1.0</b>

<sup>1</sup> 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 grams Total contribution of product (per portion) 1.0 oz

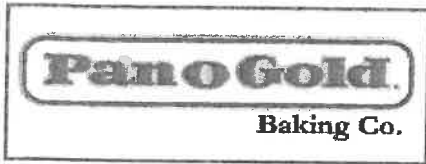
I further certify that the above information is true and correct and that a 1.0 oz ounce portion of this product (ready for serving) provides a servin(s) of Grains/Breads.

Robert Huebner  
Signature

Food Safety-Q/A Manager  
Title

Robert Huebner  
Printed Name

Food Safety-Q/A Manager  
Title



**MADE WITH WHOLE GRAIN TEA BISCUIT 12 CT**

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**

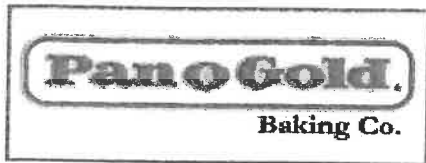
Pan-O-Gold Baking Co. certifies that our product above is 100% manufactured in the US and has at least 98% U.S. content.

  
\_\_\_\_\_  
Signature

**Food Safety-Q/A Manager**  
\_\_\_\_\_  
Title

**Robert Huebner**  
\_\_\_\_\_  
Printed Name

**Food Safety-Q/A Manager**  
\_\_\_\_\_  
Title



**MADE WITH WHOLE GRAIN CLUSTER HOT DOG BUNS 12 CT**

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

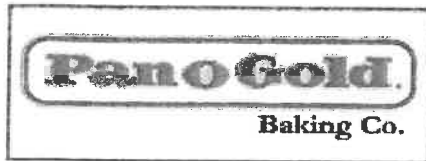
**Calories 160**

<b>Total Fat</b> 2 g	3%
Saturated Fat 0 g	0%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 250 mg	11%
<b>Total Carbohydrates</b> 28 g	10%
Dietary Fiber 4 g	14%
Total Sugars 6 g	
Includes 5 g Added Sugars	10%
<b>Protein</b> 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**



**MADE WITH WHOLE GRAIN CLUSTER HOT DOG BUNS 12 CT**

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" ± 0.125"

Length of Bun: 5.75" ± 0.25"

Width of Bun: 1.75" ± 0.25"

Diameter of Bun: N/A

Bun Height: 1.75" ± 0.25"

Crust Color: Medium brown

Crust Topping: None

Crumb Color: Medium tan

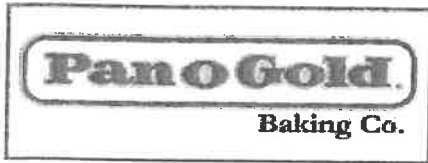
Dough Inclusions: None

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



**MADE WITH WHOLE GRAIN CLUSTER HOT DOG BUNS 12 CT**

UPC Code: N/A

Spec # 5154

Spec Date 1/22/2022

**Allergens:**

<b>Component</b>	<b>Present in the product</b>	<b>Present in the other products manufactured on the same line</b>	<b>Present in the same manufacturing plant</b>
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

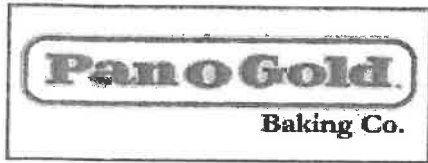
Halal Certification: None

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



**MADE WITH WHOLE GRAIN CLUSTER HOT DOG BUNS 12 CT**

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 ÷ 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. ÷ 5195 buns per batch = 33.20885 ÷ 16 gram equivalency = 2.07555 unrounded = **2.0 bread credit** (rounded down to the nearest ¼)

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

*(Crediting Standards Based on Grams of Creditable Grains)*

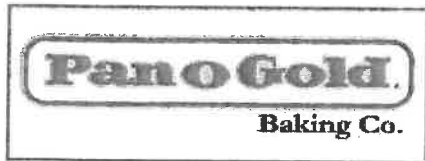
School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting 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 Cluster Hotdog Bun** Code No.: **5154**

Manufacturer: **Pan-O-Gold Baking Co.**

Serving Size **57 gram**  
(raw dough weight may be used to calculate creditable grain amount)





**MADE WITH WHOLE GRAIN CLUSTER HOT DOG BUNS 12 CT**

UPC Code: N/A

Spec # 5154

Spec Date 1/22/2022

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No   
*(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)*

**II. Does the product contain non-creditable grains:** Yes  No  **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 <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	17.9153 grams	16 g	1.11970625 g
Unbleached white flour	15.2935 grams	16 g	0.95584375 g
			<b>2.07555</b>
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.0</b>

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

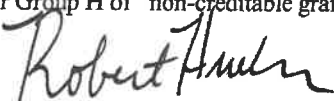
<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup>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 2.0oz (57g) Total contribution of product (per portion) 2oz equivalent

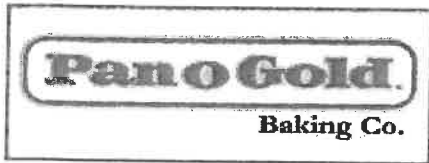
I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

  
 \_\_\_\_\_  
 Signature

**Food Safety-Q/A Manager**  
 \_\_\_\_\_  
 Title

**Robert Huebner**  
 \_\_\_\_\_  
 Printed Name

**Food Safety-Q/A Manager**  
 \_\_\_\_\_  
 Title



**MADE WITH WHOLE GRAIN CLUSTER HOT DOG BUNS 12 CT**

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.

Product Name: Made with Whole Grain Cluster Hotdog Bun Code No.: 5154

Manufacturer: Pan-O-Gold Baking Co. Case/Pack/Count/Portion/Size: 1 bun 57 grams 12 per package

I. Does the product meet the Whole Grain-Rich Criteria: Yes  No   
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)

II. Use the Exhibit A chart in the Food Buying Guide (page 3-15 & 16) to determine if the product fits into Groups A-G, Group H or Group I. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 14.75grams per serving; Group H uses the standard of 25 grams per serving; and Group I is reported by volume or weight, whichever is less). Indicate which Exhibit A Group (A-I) the Product Belongs: B

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 <sup>1</sup>
	A	B	
1 Hotdog Bun	57 grams	28 grams	2.035714
A. Total Creditable Amount <sup>1</sup>			2.0

<sup>1</sup> 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 57 grams Total contribution of product (per portion) 2.0 oz

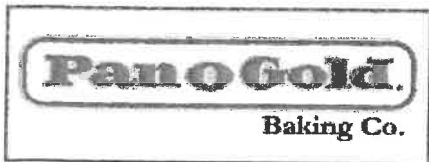
I further certify that the above information is true and correct and that a 2.0 oz ounce portion of this product (ready for serving) provides a servin(s) of Grains/Breads.

Robert Huebner  
Signature

Food Safety-Q/A Manager  
Title

Robert Huebner  
Printed Name

Food Safety-Q/A Manager  
Title



**MADE WITH WHOLE GRAIN CLUSTER HOT DOG BUNS 12 CT**

UPC Code: N/A

Spec # 5154

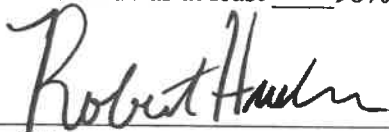
Spec Date 1/22/2022

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 product above is 100% manufactured in the US and has at least 98% U.S. content.

  
\_\_\_\_\_  
Signature

Food Safety-Q/A Manager  
\_\_\_\_\_  
Title

Robert Huebner  
\_\_\_\_\_  
Printed Name

Food Safety-Q/A Manager  
\_\_\_\_\_  
Title