

Bridgford Foods Corporation

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866-273-2351

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.

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oduct Name Bridgford White Whole Wheat Breadsticks Code No. 6621
anufacturer: BRIDGFORD FOODS Serving Size: 1 Breadstick (28.35 grams) 1 oz (raw dough weight may be used to calculate creditable grain amount)
Does the product meet the Whole Grain-Rich Criteria: Yes ⊠No □
efer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
Does the product contain non- creditable grains: Yes ⊠No□ How many grams: <3.99 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 ains may not credit towards the grain requirements for school meals.)
I. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School reakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal
ains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component sed on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28gram.
editable grain per oz eq; and Group I is reported by volume or weight.)
dicate to which Evhibit A Croup (A.I) the Product Relange: R

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ₂ B	Creditable Amount A ÷ B
Whole White Wheat	8.02 grams	16	.501
Enriched Flour	7.99 grams	16	.499
Total Creditable Amount3			1.00

^{*}Creditable grains are whole-grain meal/flour and enriched meal/flour.

Total weight (per portion) of product as purchased 28.35 gran	ns (1 oz)
Total contribution of product (per portion) 1.00 oz equivalent	
I certify that the above information is true and correct and that	a 1.00 ounce portion of this product (ready for serving)
provides 1.00 oz equivalent Grains. I further certify that non-cr	reditable grains are not above 0.24 oz eq per portion.
Products with more than 0.24 oz equivalent or 3.99 grams for 0	Groups A-G or 6.99 grams for Group H of non-creditable
grains may not credit towards the grain requirements for schoo	l meals.
	Nutrition Specialist
Signature	Title

Jean Moore	1/1/2025	866-273-2351x5519
Printed Name	Date	Phone Number

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

 $^{{\}bf 2}$ 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.