

7502 SUPER SLICE® - Super Zucchini®

>51% WHOLE GRAIN – 3.4oz

Nutrition Facts

servings per container

Serving size (96g)

Amount per serving

Calories **260**

% Daily Value*

Total Fat 8g **10%**

Saturated Fat 1.5g **8%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 240mg **10%**

Total Carbohydrate 44g **16%**

Dietary Fiber 2g **7%**

Total Sugars 23g

Includes 23g Added Sugars **46%**

Protein 5g

Vitamin D 0mcg **0%**

Calcium 162mg **10%**

Iron 1mg **6%**

Potassium 108mg **2%**

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), GRANULATED SUGAR, SOYBEAN OIL, ZUCCHINI, EGG WHITES, DEFATTED SOY FLOUR, SODIUM ACID PYROPHOSPHATE, WHEAT GLUTEN, SODIUM BICARBONATE, MODIFIED CORN STARCH, MODIFIED WHEAT STARCH, DEXTROSE, MONO- AND DIGLYCERIDES, DRY HONEY SOLIDS, CINNAMON, CORN STARCH, SALT, GUAR GUM, XANTHAN GUM, NUTMEG, MONOCALCIUM PHOSPHATE, SOY LECITHIN, WHEY.

CONTAINS: WHEAT, SOY, MILK, EGGS.

PRODUCT CONTRIBUTION

GRAIN CREDIT: 2oz grain equivalent

GRAMS OF FLOUR: 32g

GRAMS OF WHOLE GRAIN: 16.3g

GRAMS OF ENRICHED: 15.7g

PERCENT OF TOTAL GRAINS THAT ARE WHOLE GRAIN: 51%

DOES THIS PRODUCT QUALIFY AS WHOLE GRAIN RICH: Yes

PRODUCT HIGHLIGHTS

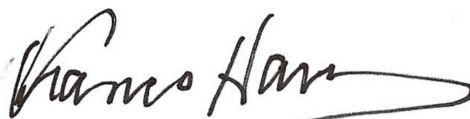
- 2 oz grain equivalent
- 5g of protein per serving
- Grab N Go, Breakfast in the classroom
- Baked in Peanut Free / Tree nut Free Facility

SUGGESTED BID SPEC

Super Slice – Zucchini Bread/7502: 75, 3.4oz 96g, Frozen, IW, Thaw & Serve, Contains zero trans-fat, $\geq 51\%$ Whole Wheat Flour, No artificial colors, flavors, or preservatives. Must conform to USDA Child Nutrition Program specifications, and meet 2oz grain equivalent, Student Preferred Brand Super Bakery Breakfast Bread SBI Code **#7502**, Must meet 30% or less calories from fat, 10% or less calories from saturated fat and 25% or less sugar by weight, 2g fiber, 5g protein, ≤ 240 mg sodium, ≥ 108 mg potassium, 10% Calcium, & 6% Iron. Made in the U.S.A., Peanut Free Product. Nutritional analysis required. Kosher: 

CASE SPECS

cs/ct	75
case dimensions	18.375" L x 13.125" W x 6.25" H
case cube	0.87
case weight	17 lbs
cases per pallet	84
TiHi	7 x 12
shelf life	frozen: 12 months / ambient: 5 days
	refrigerated: 10 days
12 digit upc	091464750204
14 digit upc	1009146475021



PRESIDENT, SUPER BAKERY, INC.



SUPER BAKERY®
Your Bakery for Life®

Updated: January 2022



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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: Super Slice – Zucchini Code No.: 7502

Manufacturer: Super Bakery Serving Size 3.4oz / 96g
(raw dough weight may be used to calculate creditable grain amount)

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:** <2
(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, 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 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: D

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain	16.3	16	1.02
Enriched Flour	15.7	16	.98
Total Creditable Amount³			2.00

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

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

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

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

Total weight (per portion) of product as purchased 3.4 oz

Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 3.4 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.

Erich M. Reschke
Signature

R&D, Technical Support Manager
Title

Erich M. Reschke

January 2022

814-684-3320

Printed Name

Date

Phone Number