University of Nebraska Lincoln

55566

INSTITUTE OF AGRICULTURE AND NATURAL RESOURCES
The Food Processing Center

Sehnert's Whole Grain Pizza Crust

Number of Servings: 157.376 (47.29 g per serving)

Nutrients per serving

Nutrition Facts

Serving Size 1/9 crust (47g)
Servings Per Container 90

Amount Per Serving	
Calories 140	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 240mg	10%
Total Carbohydrate 27g	9%
Dietary Fiber 3g	12%
Sugars 1g	
Protein 4g	

Vitamin A 0% • Vitamin C 2%
Calcium 2% • Iron 8%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Notes

New serving size 1/9th of 15 oz crust = 47.29 grams (1.67 oz).

Be advised this nutritional information was generated by database calculation derived from information either provided directly by the client, the client's suppliers and/or requested by the client to be supplemented by the USDA & programs nutrition database. This nutrition information is only as accurate as the information and direction provided by the client at time of calculation.

Ingredients

Whole Wheat Flour, Bleached Enriched Flour (bleached wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Water, Soybean Oil, Salt, Sugar, Yeast, Dough Conditioner (enriched bleached flour [wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid], DATEM, calcium sulfate, dextrose, vegetable shortening [partially hydrogenated soy oil], ammonium sulfate, monocalcium phosphate, ascorbic acid, enzyme, L-Cysteine, azodicarbonamide).

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: Wiemer's Whole Grain Crust Code No.: _____

Manufacturer: MO Dough LLC Serving Size 1/8 of a 15oz crust 47.24 g (1.67 oz)
(raw dough weight may be used to calculate creditable grain amount)

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[a]	Grams of Creditable Grain Ingredient per Portion[b] A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)[c] B	Creditable Amount A ÷ B
Whole Wheat Flour (29%)	13.4	16	1.15
Enriched Flour (57%)	17.7	16	1.11
Total Creditable Amount[d]			2.26

[a] Creditable grains are whole-grain meal/flour and enriched meal/flour.
[b] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
[c] Standard grams of creditable grains from the corresponding Group in Exhibit A.
[d] 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 47.24 g (1.67 oz)
Total contribution of product (per portion) 2.25 oz equivalent

I certify that the above information is true and correct and that a 1.67 ounce portion of this product (ready for serving) provides 2.25 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 _____ Title Owner

MATT SEHNERT Printed Name

8/3/14 Date

308 345 6510 Phone Number

MO Dough L.L.C. dba Wiemer's Pizza Crusts

Wiemer's Crust Company
A product of MO DOUGH, LLC, dba Sehnert's Bakery
312 Norris Avenue, McCook, NE 69001 – (308.345.9500)

"Whole Grain Pizza Crusts"

Contains: 10 Crusts Size 12"x18"

Ingredients: Whole Wheat Flour, Bleached Enriched Flour (bleached wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Water, Soybean Oil, Salt, Sugar, Yeast, Dough Conditioner (enriched bleached flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), DATEM, calcium sulfate, dextrose, vegetable shortening (partially hydrogenated soy oil), ammonium sulfate, monocalcium phosphate, ascorbic acid, enzyme, L-Cysteine, azodicarbonamide).

Net Weight: 9# 6oz