# Pop-Tarts® Made With Whole Grain Frosted Fudge, Twin Pack

#38000-12073

3.3 oz. / 72 ct.

Product & Case Images

12/6-2cr DISPLAY
72 cr-3.3 mixes

POP-TARTS
Tousier pastries

FROSTED FUDGE
MADE WITH WHOLE GRAIN

\* BETTER IF USED BEFORES

\*\*SECTION OF SECON 12073 2 00000



**Product Features** 

flavored filling, these Pop-Tarts® Made with Whole Grain Toaster Pastries from Kellogg's® make on-the-go breakfasts easy and fun. Eat straight from the pouch. Whole grain-rich (23g whole grain per serving) toaster pastries with fudge flavored filling twin pack. They contain 6g dietary fiber per serving (6g fat per serving) and are an excellent source of 7 vitamins and minerals. They contain no high fructose corn syrup and equal 2.5oz equivalent grains.

With a frosted crust made with whole grain and a sweet fudgey

2.5

Oz. Grain Equivalency

GTIN # 00038000120732

Case Ct. 3.3 oz. / 72 ct.

Case Dimensions 13.31"L x 9.31"W x 11.25"H

Case Cube 0.81 CF

Case Gross Wt. 17.363 LB.

Case Net Wt. 15,238 LB.

Cases/Pallet 60

Pallet Configuration 15x4 (48.42 CF)

Ready to eat out of the package, or place package

**Shelf Life 365 Days** 

Buy American

Compliant

**(6)** 

No HFCS

Preparation Instructions

Case Specifications

od Image



into a warming unit to serve warm.





## **Nutrition Facts**

Serving size 1 Pouch (96g)

Amount per serving Calories

350

% Daily Value\*

58%

Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 1g	
Cholestrol 0mg	0%
Sodium 240mg	10%
Total Carbohydrate 73g	27%
Dietary Fiber 6g	20%
Total Sugars 29g	

#### **Protein** 5g

0%
20%
20%
2%

Includes 29g Added Sugars

\*The % Daily Value (DV) 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

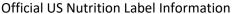
Whole wheat flour, sugar, enriched flour (wheat flour, niacin, reduced iron, vitamin B1 [thiamin mononitrate], vitamin B2 [riboflavin], folic acid), corn syrup, dextrose, soybean and palm oil, bleached wheat flour, polydextrose, glycerin.

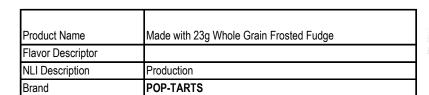
**Contains 2% or less of** maltodextrin, cocoa, calcium carbonate, leavening (sodium acid pyrophosphate, baking soda), wheat starch, cocoa processed with alkali, salt, sodium stearoyl lactylate, gelatin, DATEM, xanthan gum, soy lecithin, niacinamide, reduced iron, vitamin A palmitate, vitamin B6 (pyridoxine hydrochloride), vitamin B2 (riboflavin), vitamin B1 (thiamin hydrochloride).

#### **Allergen Information**

**CONTAINS WHEAT AND SOY INGREDIENTS.** 







Serving Size		1 Pouc	n		]			
Serving Size g		96						
Serving Size oz								
Amount Per Serving								
Calories		350						
			% Da Valu				% Da Valu	
Total Fat	6	g	8	%		g		%
Saturated Fat	2	g	10	%		g		%
Trans Fat	0	g				g		
Polyunsaturated Fat	2	g				g		
Monounsaturated Fat	1	g				g		
Cholesterol	0	mg	0	%		mg		%
Sodium	240	mg	10	%		mg		%
Total Carbohydrate	73	g	27	%		g		%
Dietary Fiber	6	g	20	%		g		%
Soluble Fiber		g				g		
Insolube Fiber		g				g		
Total Sugars	29	g				g		
Includes 29g Added Sugars	29	g	58	%		g		%
Sugar Alcohol		g				g		
Protein	5	g		%		g		%
Vitamin D	0	mcg	0	%		mcg		%
Calcium	260	mg	20	%		mg		%
Iron	3.6	mg	20	%		mg		%
Potassium	150	mg	2	%		mg		%
Vitamin A	100	mcg	20	%		mcg		%
Vitamin C		mg		%		mg		%
Vitamin E		mg		%		mg		%
Vitamin K		mcg		%		mcg		%
Thiamin		mg	20	%		mg		%
Riboflavin		mg	20	%		mg		%
Niacin		mg	20	%		mg		%
Vitamin B6		mg	20	%		mg		%
Folate		mcg DFE	20	70		mcg DFE		%
Folic Acid		mcg Di L				mcg		/0
Vitamin B12		mcg		%	<del></del>	mcg		%
Biotin		mcg		%		mcg		%
Pantothenic Acid		mg		%				%
Phosphorus		mg		%		mg mg		%
lodine		mcg		%		mcg		%
Magnesium				%				%
Zinc		mg mg		%		mg mg		%
Selenium		mg		%		mg mca		%
Copper		mcg ma		%		mcg ma		%
Manganese		mg mg		%	<del>                                     </del>	mg mg		%
Chromium		mg mcg		%	<del>                                     </del>	mg mcg		% %
				%	<del>                                     </del>			% %
Molybdenum Chlorido		mcg		%	-	mcg		% %
Chloride Cholina		mg mg		%		mg mg		% %
Choline Fluoride		mg			-	mg		_
riuoniue		mg		%	<u> </u>	mg		%



Date Created	01-04-22
NLI#	17552
Kosher Status	Not Kosher
Product of	U.S.A.

USDA Ounce Equivalents of Grain pe	r Serving	2.5
USDA Ounce Equivalents of Meat/Me	at Alternate	
Whole Grains (g/serving)		23
USDA Bioengineered (BE) Status	Contains a bioengineered for	od ingredient

#### Ingredients:

Whole wheat flour, sugar, enriched flour (wheat flour, niacin, reduced iron, vitamin B1 [thiamin mononitrate], vitamin B2 [riboflavin], folic acid), corn syrup, dextrose, soybean and palm oil, bleached wheat flour, polydextrose, glycerin.

Contains 2% or less of maltodextrin, cocoa, calcium carbonate, leavening (sodium acid pyrophosphate, baking soda), wheat starch, cocoa processed with alkali, salt, sodium stearoyl lactylate, gelatin, DATEM, xanthan gum, soy lecithin, niacinamide, reduced iron, vitamin A palmitate, vitamin B6 (pyridoxine hydrochloride), vitamin B2 (riboflavin), vitamin B1 (thiamin hydrochloride).

### ALLERGEN INFORMATION:

CONTAINS WHEAT AND SOY INGREDIENTS.

		<b>Nutrient Con</b>	tents Per 100g		
Calories	364		Vitamin E	0	mg
Total Fat	6.1	g	Vitamin K	NA	mcg
Saturated Fat	2	g	Thiamin	0.25	mg
Trans Fat	0.1	g	Riboflavin	0.27	mg
Polyunsaturated Fat	2.2		Niacin (NE)	3.3	mg
Monounsaturated Fat	1.3	g	Vitamin B6	0.35	mg
Cholesterol	0	mg	Folate (DFE)	57	mcg
Sodium	254		Folic Acid	28	mcg
Total Carbohydrate	75.9		Vitamin B12	0	mcg
Dietary Fiber	5.8		Biotin	NA	mcg
Soluble Fiber	4.2	g	Pantothenic Acid	NA	mg
Insoluble Fiber	1.6	g	Phosphorus	220	mg
Total Sugars	30.4	g	lodine	NA	mcg
Added Sugars	30.1	g	Magnesium	33	mg
Sugar Alcohols	2.7	g	Zinc	1	mg
Protein	5	g	Selenium	NA	mcg
Vitamin D	0	mcg	Copper	NA	mg
Calcium	270.8	mg	Manganese	NA	mg
Iron	3.8	mg	Chromium	NA	mcg
Potassium	160	mg	Molybdenum	NA	mcg
Vitamin A (RAE)	188	mcg	Chloride	NA	mg
Vitamin C	0	mg	Choline	NA	mg
			Fluoride	NA	mg
NA = Database values for	or the nutrient d	o not exist or	Moisture	11.25	%
are incomplete.			Ash	1.75	%
			Whole Grain	24.16	%

GTIN/UPC Code	Type of Package	Net Weight	Servings Per Container
000 38000 12073 2	Case		72
000 38000 12074 9	Carton	20.3oz (1lb 4.3oz) (576g)	6
		6 - 3.3oz (96g) Pouches	
000 38000 12077 0	Pouch	3.3oz (96g)	1

Product information can change at any time.

Always refer to product package for current nutrition and ingredient information.

Stefanie Dove, MBA RDN SNS

Stefanie Dove, MBA RDN SNS
K-12 Wellbeing & Regulatory Business Partner
Kellogg Company

\*\*\*Information presented in this document applies to products intended for US consumers only.\*\*\*



# Product Formulation Statement for Documenting Grains in Child Nutrition Programs

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

Program operators 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. Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Product Name: POP-TARTS Made with 23g Whole Gr	ain Frosted Fudge		Code No.:	38000 12073
Manufacturer: Kellogg Company		Serving Size:		1 Pouch (96 g)
			be used to ca	alculate creditable grains)
I. Does the product meet the whole grain-rich criteri	<b>a?</b> Yes <u>X</u>	No	_	
II. Does the product contain non-creditable grains?	Yes X	No	How man	v grams? <3.99
(Products with more than 0.24 ounce equivalent (oz eq) or	3.99 grams (g) for Groups A-G or 6	.99g for Groups H and I	-	, , , <u> </u>
of non-creditable grains do not credit toward the grains re	quirement for school meals.)			
III. Use Exhibit A: Grain Requirements for Child Nutri (FBG) to determine if the product fits into Groups A- cereals). (Different methodologies are applied to calc the standard of 16g creditable grains per oz eq; Group Indicate to which Exhibit A Group (A-I) the Product E	G (baked goods), Group H (cerulate the grains contribution bases H and I use the standard of 28	eal grains) or Group I (RTE br sed on creditable grains. Groo g creditable grains per oz eq	eakfast ups A-G use	
indicate to which Exhibit A Group (A-1) the Froduct I	L L			
DESCRIPTION OF CREDITABLE	GRAINS OF	GRAM STANDA		CREDITABLE
GRAIN INGREDIENT*	CREDITABLE GRAIN INGREDIENT PER	CREDITABLE GR PER OZ EQ		AMOUNT
	PORTION <sup>1</sup>	(16g or 28g)		
	A	В		Δ/R
Whole Wheat Flour, Enriched Wheat Flour	40	16		2.5
		16 Total Credita	ble Amount <sup>3</sup>	2.5 2.5
* Creditable grains vary by Program. See the FBG for s <sup>1</sup> (Serving size) <b>X</b> (% of creditable grains in formula); s <sup>2</sup> Standard grams of creditable grains from the corres <sup>3</sup> Total Creditable Amount must be rounded <b>down</b> to	specific Program requirements. erving sizes other than grams m ponding Group in Exhibit A.	Total Credital ust be converted to grams.	ble Amount <sup>3</sup>	
* Creditable grains vary by Program. See the FBG for s <sup>1</sup> (Serving size) <b>X</b> (% of creditable grains in formula); s <sup>2</sup> Standard grams of creditable grains from the corres	specific Program requirements. erving sizes other than grams m ponding Group in Exhibit A.	Total Credital ust be converted to grams.	ble Amount <sup>3</sup>	
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* Creditable grains vary by Program. See the FBG for s <sup>1</sup> (Serving size) <b>X</b> (% of creditable grains in formula); s <sup>2</sup> Standard grams of creditable grains from the corres <sup>3</sup> Total Creditable Amount must be rounded <b>down</b> to Total weight (per portion) of product as purchased Total contribution of product (per portion)  I certify that the above information is true and correct provides 2.5 oz eq grains.  I further certify that non-creditable grains are not abomore than 0.24 oz eq or 3.99g for Groups A-G or 6.99g grains requirement for school meals.	specific Program requirements. erving sizes other than grams meaning Group in Exhibit A. the nearest quarter (0.25) oz ed	Total Credital rust be converted to grams. q. Do not round up.  product (ready for serving) ucts with		
* Creditable grains vary by Program. See the FBG for s <sup>1</sup> (Serving size) <b>X</b> (% of creditable grains in formula); s <sup>2</sup> Standard grams of creditable grains from the corres <sup>3</sup> Total Creditable Amount must be rounded <b>down</b> to Total weight (per portion) of product as purchased Total contribution of product (per portion)  I certify that the above information is true and correct provides 2.5 oz eq grains.  I further certify that non-creditable grains are not about more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g grains requirement for school meals.  Stefania Dove, MBA RDN SN	specific Program requirements. erving sizes other than grams meaning Group in Exhibit A. the nearest quarter (0.25) oz equation of this ove 0.24 oz eq per portion. Production of Groups H and I of non-creations.	Total Credital rust be converted to grams. q. Do not round up.  product (ready for serving) ucts with	ward the	
* Creditable grains vary by Program. See the FBG for s <sup>1</sup> (Serving size) <b>X</b> (% of creditable grains in formula); s <sup>2</sup> Standard grams of creditable grains from the corres <sup>3</sup> Total Creditable Amount must be rounded <b>down</b> to Total weight (per portion) of product as purchased Total contribution of product (per portion)  I certify that the above information is true and correct provides 2.5 oz eq grains.  I further certify that non-creditable grains are not abomore than 0.24 oz eq or 3.99g for Groups A-G or 6.99g grains requirement for school meals.	specific Program requirements. erving sizes other than grams meaning Group in Exhibit A. the nearest quarter (0.25) oz equation of this ove 0.24 oz eq per portion. Production of for Groups H and I of non-creations.	Total Credital nust be converted to grams.  q. Do not round up.  product (ready for serving)  ucts with litable grains do not credit to	ward the	
* Creditable grains vary by Program. See the FBG for s <sup>1</sup> (Serving size) <b>X</b> (% of creditable grains in formula); s <sup>2</sup> Standard grams of creditable grains from the corres <sup>3</sup> Total Creditable Amount must be rounded <b>down</b> to Total weight (per portion) of product as purchased Total contribution of product (per portion)  I certify that the above information is true and correct provides 2.5 oz eq grains.  I further certify that non-creditable grains are not about more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g grains requirement for school meals.  Stefania Dove, MBA RDN SN	specific Program requirements. erving sizes other than grams meaning Group in Exhibit A. the nearest quarter (0.25) oz equation of this ove 0.24 oz eq per portion. Production of Groups H and I of non-creations.	Total Credital rust be converted to grams.  product (ready for serving) ructs with litable grains do not credit to	ward the	2.5