

The Max Pancakes with Cinnamon Glaze (IW) 80-30Z UPC 94643 04442

Nutritional Information:

Nutrition I	Facts
about 80 servings per co	ntainer
	1 Pancake
3	(85g)
	, ,,
Amount per serving	210
Calories	210
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 3.5g	
Monounsaturated Fat 1.5g	
Cholesterol 5mg	2%
Sodium 300mg	13%
Total Carbohydrate 36g	13%
Dietary Fiber 3g	11%
Total Sugars 11g	
Includes 11g Added Sug	ars 22%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 1.4mg	8%
Potassium 0mg	0%
*The % Daily Value tells you how much a of food contributes to a daily diet. 2,000 c for general nutrition advice.	nutrient in a serving alories a day is used
Calories per gram: Fat 9 • Carbohydrate 4	Protein 4

ALLERGENS	Egg, Milk, Wheat, Soy			
	egg, Milk, Wheat, 30y			
Product Facts				
Frozen Shelf Life	360 Days			
Case Dimensions (LxWxH)	15.688 x 12.063 x 11.625			
Case Cube (ft3)	1.273			
Pattern Tie x High = Total cases	10 x 7 = 70			
Gross Wt (lbs)	15.889			
Net Wt (lbs)	14.990			
Kosher	Not a Kosher Product			
COUNTRY OF ORIGIN INFORMATION				
Finished Product USA				
PROGRAMS PRODUCT QUALIFIES FOR				
HUSSC	Yes			
35 10 35	Yes			
Alliance for a Healthier	Yes			
Generation				
Buy American	Yes			

This specification was last updated on 8/13/2019

OTHER GTIN #			
Case	20094643044426		
Each	60094643044424		
Pallet	50094643044427		

26% calories from fat, 4% calories from Sat Fat, 13% sugar by weight

CHILD NUTRITION IDENTIFICATION NOT CN LABELED

This product is not CN Labeled, however, we certify the above is true and that one 3 oz serving contributes 2 equivalent grains towards child nutrition meal pattern requirements. This product has not been evaluated by the FNS, USDA.

WHOLE GRAIN CONTRIBUTION

The weight of all grain ingredients is at minimum 32g. There are at least 17g of whole grain in the product providing at least 51% whole grain per serving.

HARD BID SPEC

2 pieces of frozen Pancakes with a cinnamon glaze. Minimum portion weight of 3.0 oz. Product individually wrapped. Pancakes must contain 2 equivalent grains. Minimum of 210 Calories. Packed 80, 2 pack 3.0 oz. portions per case. The Max only – 94643-04442.

HEATING INSTRUCTIONS

Note: Ovens will vary so please adjust time and temperature accordingly. Refrigerate or discard any unused portion. Do not refreeze. Internal temperature needs to reach 165°F

Conventional Oven: Preheat Conventional Oven to 350°F. Place unopened wrapper with pancakes on a cookie sheet. Bake for 18 to 23 minutes. Convection Oven: Preheat Convection Oven to 350°F. Place unopened wrapper with pancakes on a pan. Bake for 15 to 18 minutes.

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INGREDIENTS

Water, Whole Wheat Flour (Ultragrain®), Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Soybean Oil, Dextrose, Buttermilk, Eggs, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Monocalcium Phosphate), Salt, Soy Lecithin, Cinnamon, Natural Flavors, Xanthan Gum. CONTAINS: EGG, MILK, SOY, WHEAT.



Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2014-2015 (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 2014-1015. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name:	The M	ax Cinnamon Glaze Pancakes	Code No.:	9464304442	
Manufacturer:	Cona	gra Brands	Serving Size (raw dough	1 Pancake (85g) weight may be used to calc	culate 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.)					
	oz equi	non- creditable grains: Yes walent or 3.99 grams for Groups A-G o			not credit towards the grain
Program: Exhibit A to (RTE breakfast cereals	deter	n SP 30-2012 Grain Requirem mine if the product fits into G ferent methodologies are applied to calc per oz eq; Group H uses the standard of	Groups A-G (baked goo culate servings of grain compo	ods), Group H (ceres	al grains) or Group I grains. Groups A-G use the
Indicate to which Exhib	bit A	Group (A-I) the Product Belo	ongs: C		
Description of Credital Grain Ingredient*	ble	Grams of Creditable Grain Ingredient per Portion1	Gram Standard o Creditable Grain pe equivalent (16g or 28g)2	r oz	ible Amount
		Α	В		A ÷ B
Whole Wheat Flour		18.09	16		1.13
Enriched Wheat Flour		17.32	16		1.08
	. 2				2.21
¹ (Serving size) X (% of cre ² Standard grams of credita	le-graii editable ble gra	n meal/flour and enriched meal/flour grain in formula). Please be award ins from the corresponding Group e rounded <i>down</i> to the nearest quar	e that serving sizes other th in Exhibit A.		2.00 erted to grams.
Total weight (per portion) of product as purchased 85g					
Total contribution of product (per portion) 2.00 oz equivalent					
serving) provides 2. per portion. Products wi	ith mo	ation is true and correct and that oz equivalent Grains. I further re than 0.24 oz equivalent or 3. credit towards the grain requires	certify that non-credital 99 grams for Groups A-	G or 6.99 grams for 0	ove 0.24 oz eq. Group H of
been evaluated by the FN	NS or	USDA			
David Schuett M	1S R	\mathcal{D}	Sr	: Nutritionist	
Signature				itle	
David Schuett MS RD				13/19	
Printed Name			D	ate	Phone Number



Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2014-1015 (Crediting Standards Based on Revised Exhibit A)-weights per oz equivalent

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 2014-1015. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name:	The Max Cinnamon Glaze Pancakes	Code No.: _	9464304442 1 Pancake (85g)	
Manufacturer:	Conagra Brands	_ Serving Size _		
	et the Whole Grain-Rich Criteria: quirements for the National School Lunch Pro		ит.)	
			18: creditable grains may not credit towards the grain	
Program: Exhibit A to (RTE breakfast cereals A-G use the standard of 16 graweight.)	determine if the product fits into (). (Please be aware that different methodolog	Groups A-G (baked goods) ries are applied to calculate serving the standard of 28 grams creditable	ool Lunch Program and School Breakfas, Group H (cereal grains) or Group I gs of grain component based on creditable grains. Grow grain per oz eq; and Group I is reported by volume of	
Description of Product Food Buying Guide		Weight of one ounce equivalent as listed in S 30-2012	SP Creditable Amount	
	A	В	A ÷ B	
Pancakes	85g	34	2.50	
Total Creditable Amoun	+ 2		2.50	
	nust be rounded down to the nearest quan	rter (0.25) oz eg. Do <i>not</i> round		
Total weight (per portion Total contribution of pro	duct (per portion) 2.50 oz. ed	quivalent		
serving) provides 2. per portion. Products wi	th more than 0.24 oz equivalent or 3 v not credit towards the grain require	r certify that non-creditable .99 grams for Groups A-G o		
David Schuett M	IS RD	Sr. Nutritionist		
Signature		Title		
David Schuett MS RD		8/13/19		
Printed Name		Date	Phone Number	

Groups