



B4S 100% Whole Wheat Pullman Bread, 25 oz.

Material Number: 99817370

Pack: 10/1pk

Gross Weight: 17.08 lbs. Net Weight: 15.63 lbs.

Cube: 1.84

Case Dimensions: 21.375" X 14.500" X 10.250"

Cases per layer: TI 5 Layers per Pallet: HI 8 Cases per Pallet: 40

Frozen Shelf Life: 270 days Shelf Life after Thaw: 5-7 days UPC Code: 0-00-70210-01737-2

INGREDIENT LABELING INFORMATION

WHOLE WHEAT FLOUR, WATER, WHEAT GLUTEN, BROWN SUGAR, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: YEAST, SOYBEAN OIL, SALT, CULTURED WHEAT FLOUR, MONOCALCIUM PHOSPHATE, ENZYMES, ASCORBIC ACID, SOY LECITHIN.

CONTAINS: WHEAT, SOY.

MANUFACTURED ON SHARED EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING SESAME. MAY CONTAIN SESAME.

CLAIMS:

1 SERVING = 1 CN (16g) BREAD SERVINGS WHOLE GRAIN RICH 100% WHOLE WHEAT 16 g OF WHOLE GRAINS PER SERVING NO HIGH FRUCTOSE CORN SYRUP

Created: 06/30/2025 60601-020519 606-041423

Nutrition Facts 24 Servings per container Serving Size: 1 Slice (31 g / 1.1 oz) Amount per serving **Calories** 70 % Daily Value* Total Fat 1g Saturated Fat 0g Trans Fat Polyunsaturated Fat 0g Monounsaturated Fat 0g Cholesterol 0mg 0% Sodium 120mg 5% Total Carbohydrate 14g 5% Dietary Fiber 2g 7% Total Sugars 1g Includes 1g Added Sugars 3% Protein 3g Vitamin D 0mcg 0% Calcium 30mg 2% Iron 0.4mg 2% Potassium 0mg 0% * 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. Calories per gram:

The nutrition and ingredient information is accurate at the time of printing. This information is updated periodically. Please contact your Flowers representative if you have questions about this information.

Fat 9 - Carbohydrate 4 - Protein 4





Formula Statement for Documenting Grains in School Meals

(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:	FSPL B4S PM 100	% WHL WHE 26.5 O	Z 10/1PK	Code No.:	99817370
M. C.	ELOWEDG DAVE	DIEC		G : G: 1 GLIGE (21 /11)	
Manufacturer:	FLOWERS BAKE	RIES		Serving Size 1 SLICE (31 g/1.1 oz) (raw dough weight may be used to calculate creditable grain amount)	
				(tan dough weight har) so used to entended creditable grain amount)	
I. Does the pro	duct meet the Who	ole Grain-Rich Criter	ia: Yes	X No	
(Refer to SP 30-20	012 Grain Requirem	ents for the National S	School Lunch P	Program and School Breakfast Program.)	-
	oduct contain non-		Yes	No X How many grams:	
,	1	ivalent or 3.99 grams j rds the grain requirem		G or 6.99 grams for Group H of non-	
creatiable grains	тау поі стеан южа	ras ine grain requirem	enis for school	meats.)	
III. Use Policy	Memorandum SP	30-2012 Grain Requ	irements for tl	he National School Lunch Program and School Breakfast P	Program: Exhibit A to determine if the
				r Group I (RTE breakfast cereals). (Different methodologies	
component based	on creditable grains	s. Groups A-G use the	standard of 16	grams creditable grain per oz eq; Group H uses the standard	of 28 grams creditable grain per oz eq; and
Group I is reporte	ed by volume or weig	ght.)			
Indicate to which	Frhihit A Croun	(A-I) the Product Bel	onge. D		
indicate to which	i Exilibit A Group	(A-1) the Froduct Bei	ongs: B	•	
Description of	Grams of	Gram Standard of	Creditable		
Creditable	Creditable Grain	Creditable Grain	Amount		
Grain	Ingredient per	per oz equivalent ²			
Ingredient*	Portion ¹				
		-			
WHOLE GRAIN	A 16.25	<u>B</u>	A ÷ B		
WHOLE GRAIN	16.35	16			
ENRICHED	0.00	16			
GRAIN	0.00	10	_		
			1.02		
			1.02		
Total Cuaditable	A a a -3		1.00		
Total Creditable Amount ³ *Creditable grains are whole-grain meal/flour and enriched meal/flour.					
_				ther than grams must be converted to grams.	
		the corresponding Grou		than grains must be converted to grains.	
	-	d down to the nearest q		eq. Do <i>not</i> round up.	
		•			
	portion) of product a			grams	
Total contribution	of product (per port	tion) <u>1.00</u>	oz equi	valent	

We certify that the above information is true and correct and that aounce portion of this product (ready for serving) provides 1.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq.					
				for Groups A-G or 6.99 grams for Group H	
		t towards the grain req	_		
	G =, • • • • • • • • • • • • • • •	8			
Eleverano D. 1-	ami an		061	20/25	
Flowers Bak	eries		06/	30/23	
Company Name			Date		