

CMI WG Pancakes 3.75" 8-18ct-1.20oz GTIN 106 86151 80370 6

Nutrition Facts	
48 servings per container	
Serving size	3 pancakes (102g)
Amount per serving	
Calories	210
% Daily Value*	
Total Fat 3g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 550mg	24%
Total Carbohydrate 41g	15%
Dietary Fiber 5g	18%
Total Sugars 8g	
Includes 6g Added Sugars	12%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 1.5mg	8%
Potassium 200mg	4%
*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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

13% calories from fat, 2% calories from Sat Fat, 8% sugar by weight

ALLERGENS	Egg, Milk, Soy, Wheat
Product Facts	
Frozen Shelf Life	360 Days
Case Dimensions (LxWxH)	17.438 x 13.188 x 7
Case Cube (ft3)	0.932
Pattern Tie x High = Total cases	8 x 10 = 80
Gross Wt (lbs)	11.919
Net Wt (lbs)	10.800
Kosher	Kof-K Dairy
Country of Origin Information	
Finished Product	USA
PROGRAMS PRODUCT QUALIFIES FOR	
Buy American	Yes

This specification was last updated on 1/31/2023

OTHER GTIN #	
Case	10686151803706
Each	60086151803709
Pallet	50686151803704

CHILD NUTRITION IDENTIFICATION

This product is not CN labeled, however, we certify the above is true and that each 3 pancake (102g) serving contributes 2.75 oz 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 29g. There are 37g of whole grain in the product providing at least 51% whole grain per serving.

HEATING INSTRUCTIONS

Microwave Oven:

Set oven on full power (HIGH). Place FROZEN pancakes on a microwave safe dish in a single layer format. DO NOT STACK PANCAKES.

Microwave Power	2 Pancakes	3 Pancakes	6 Pancakes
650 Watt	1 minute 25 seconds	2 minutes 5 seconds	3 minutes 45 seconds
1000 Watt	1 minute	1 minute 15 seconds	2 minutes 20 seconds
1500 Watt	45 seconds	1 minute	1 minute 30 seconds



Sue E. Holbert, MS, RDN

Food Safety Quality Customer Support

Specsand.Inquiries@conagra.com



Conagra Foodservice
222 W. Merchandise Mart Plaza, Suite 1300
Chicago, IL 60654
TEL: 402-240-4000

Conventional Oven:

For best results, thaw pancakes overnight under refrigeration. To thaw, place pancakes on a sheet pan in a single layer and tightly seal the pan with foil. Place sealed pan in refrigerator for 6-8 hours until ready to heat. To heat thawed pancakes, preheat oven to 400°F. Bake pancakes for 7 minutes. To heat frozen pancakes, place frozen pancakes on a sheet pan in a single layer and tightly seal the pan with foil; then bake at 400°F for 10 minutes.

Convection Oven:

For best results, thaw pancakes overnight under refrigeration. (To thaw, see directions under "Conventional Oven".)
To heat thawed pancakes, place sealed pans in a 350°F oven on low fan speed for 3 minutes. To heat frozen pancakes, place frozen pancakes on a sheet pan in a single layer and tightly seal the pan with foil; then bake at 350°F for 6 minutes.

INGREDIENTS

Whole Wheat Flour, Water, Whey, Buttermilk, Enriched Wheat Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Less Than 2% Of: Eggs, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Soybean and/or Canola Oil, Dextrose, Salt, Soy Lecithin.
CONTAINS: EGG, MILK, SOY, WHEAT.

A handwritten signature in black ink that reads "Sue E. Holbert".

Sue E. Holbert, MS, RDN
Food Safety Quality Customer Support
Specsand.Inquiries@conagra.com



Food and Nutrition Service

**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: CMI Whole Grain Pancakes Code No.: 8615180370

Manufacturer: Conagra Brands Serving Size: 3 pancakes (102 g)
(raw dough weight may be used to calculate creditable grains)

I. Does the product meet the whole grain-rich criteria? Yes ☒ No ☐

II. Does the product contain non-creditable grains? Yes ☐ No ☒ How many grams?
(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 of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the *Food Buying Guide for Child Nutrition Programs (FBG)* 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 the grains contribution based on creditable grains. Groups A-G use the standard of 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)

Indicate which Exhibit A Group (A-I) the product belongs: C

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION ¹	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) ²	CREDITABLE AMOUNT
	A	B	A ÷ B
Enriched wheat flour	6.98	16	0.43
Whole Wheat Flour	38.47	16	2.40
Total			2.83
Total Creditable Amount ³			2.75

* Creditable grains vary by Program. See the FBG for specific Program requirements.

¹ (Serving size) X (% of creditable grains in formula); serving sizes 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 1 pan (102 g)

Total contribution of product (per portion) 2.75 oz eq

I certify that the above information is true and correct and that a 3.59 ounce portion of this product (ready for serving) provides 2.75 oz eq grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Kasia Burton MS RD
Signature
Kasia Burton MS RD
Printed Name

Principal Nutritionist
Title
01/20/2023
Date

Phone Number