

Gold Medal® Whole Grain Variety Muffin Mix, 5 LB



NUTRITION

Nutrition Facts

Serving Size: 1/4 Cup Mix (39g)

Amount Per Serving	As Packaged
Calories	160
Calories From Fat	40
% Daily Value*	
Total Fat 4.5g	7%
Saturated Fat 2g	11%
Trans Fat 0g	
Cholesterol <5mg	
Sodium 260mg	11%
Total Carbohydrate 29g	10%
Dietary Fiber 1g	6%
Sugars 13g	
Protein 2g	
Vitamin A	*
Vitamin C	*
Calcium	*
Iron	2%

* Percent Daily Value (DV) are based on a 2,000 calorie diet
* - Not a significant nutrient source

PRODUCT BREAKDOWN

Description	UPC	Quantity
GMI GM MUFFIN MX WHOLE GRAIN VARIETY 5LB	16000315297	6

PACKAGING

Base Product Code: 31529000	Unit Weight: 5 LB
GTIN: 10016000315294	Gross Case Weight: 32.70 LB
Units Per Case: 6	Net Case Weight: 30 LB
Pallet Info: Layer: 10, High: 5, Pal Qty: 50	Case Dimensions (in): 15.68 (L) X 11.75 (W) X 10 (H)
Total Shelf Life: 279 DY	Kosher: OU D: KOSHER DAIRY

INGREDIENTS

WHOLE WHEAT FLOUR BLEACHED, SUGAR, PALM OIL, MODIFIED CORN STARCH. CONTAINS 2% OR LESS OF: LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), DEXTROSE, SALT, NONFAT MILK, EGGS WITH SODIUM SILICOALUMINATE, MONO AND DIGLYCERIDES, XANTHAN GUM, SOY FLOUR.
Allergens: CONTAINS WHEAT, MILK, EGG AND SOY INGREDIENTS.

GENERAL DESCRIPTION

#16 scoop = 1.25 OZ EQ GRAIN. Meets USDA Whole Grain-Rich Criteria. Made with 100% Whole Wheat. Easy-to-use "just add water" format. 0g trans fat per serving.

BENEFITS

#16 scoop = 1.25 OZ EQ GRAIN. Meets USDA Whole Grain-Rich Criteria. Made with 100% Whole Wheat. Easy-to-use "just add water" format. 0g trans fat per serving.

PREP & SERVING

Standard Prep: Just add water. One stage mix with 40 seconds of mixing time. Scoop batter into paper lined or greased muffin pans. Bake time 18-20 minutes in 350 degrees F convection oven. See package for complete mixing and baking instructions. Standard directions will produce 35--3.5 oz (#10 scoop) muffins per box. Mix can also be used for quick breads, coffee cakes, cookies, biscotti, and more.

STORAGE DETAILS

6--5 lb. boxes of mix per case. "Best if Used By" code date. Store in a cool, dry location.



10016000315294

General Mills Proprietary and Confidential information. All data is deemed accurate as of 7/11/2018. Please contact General Mills for the most recent product information.



GENERAL MILLS

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: Gold Medal® Whole Grain Variety Muffin Mix Code No.: 16000-31529
Finished product made with mix and water only credits the same way as mix alone, using 39g mix per serving
 Manufacturer: General Mills, Inc. Serving Size 1.3 OZ (39g)
 (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 X No **How many grams:** <3.99
 (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, Group H or Group I. (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: D

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Wheat Flour Bleached	19g	16g	19g ÷ 16g = 1.18
Total Creditable Amount³			1.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total 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 1.3 OZ (39g)

Total contribution of product (per portion) 1.00 oz equivalent

I certify that the above information is true and correct and that a 39g / 1.3 ounce 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. 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.

Anh-Tram Pham

Anh-Tram Pham, MPH, RD

Labeling and Regulatory Compliance Specialist, K12 Education

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