

Shannon's Imperial Brand

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Nutrition Fa	cts	
12 servings per container Serving size 1 Bu	n (52g)	
Amount per serving Calories	140	
% Dail	ly Value*	
Total Fat 2g	3%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 280mg	12%	
Total Carbohydrate 26g	9%	
Dietary Fiber 2g	7%	
Total Sugars 4g		
Includes 3g Added Sugars	6%	
Protein 5g		
Vitamin D 0mcg	0%	
Calcium 0mg	0%	
Iron 1.4mg	8%	
Potassium 0mg	0%	
*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.		



January 1, 2023

SB-444 51% Whole Wheat 4" Burger Bun w/Honey Packed 12/12's = 144/ 1.8oz

I certify that each Shannon's 51% Whole Wheat Burger Bun w/Honey contains no less than 32 creditable grains, with no less than 16 grams of whole grain, which equals 2 grain servings.

32 grams / 16 grams = 2 e.g.

Lynn Jensen

Director of Operations and Administration

Ingredient Statement

Water, Whole Wheat Flour, Enriched Wheat Flour, (Wheat Flour, Malted Barley Flour, Niacin, Ferrous Sulfate, Thaiamine Mononitrate, Riboflavin, Folic Acid, Ascorbic Acid), Sugar, Yeast, Soybean Oil, Contains less than 2% of Wheat Gluten, Salt, Enzymes, Honey, Cultered Wheat Flour, Organic Sesame Flour, Ascorbic Acid.

Allergens: Sesame, Wheat.

F-10005840



Formulation 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 the letterhead signed by an official company representative. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

roduct I	Name: 51% Whole Wheat 4" Burger Bun w/Honey	Code No.:	<u>SB-444</u>	
Manufac	turer: <u>Shannon's Imperial Brand</u>	Serving Size:	52.1 grams 1.84 oz.	
ı.	Does the product meet the Whole Grains-Rich Criter	ria: Yes <u>X</u> No	_	
II.	Does the product contain non-creditable grains: Yes No_X How many grams:			
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 p	roduct fits into Groups	
-	Q-G (baked goods), Group H (cereal grains) or Group	o I (RTE breakfast co	ereals). (Different	
	methodologies are applied to calculate servings of gr	ain component base	ed on creditable grains.	
	Groups A-G use the standards of 16 grams creditable	grain per oz eq; Gr	oup H uses the standard	

or 28 grams 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: ____B___

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of creditable Grain per oz equivalent (16g or 28g) B	Creditable Amount A/B
Whole Wheat Flour	16.4 grams	16 grams/oz Eq grain	1.03 Eq Grain
Enriched Flour	15.8 grams	16 grams/oz Eq grain	.99 Eq Grain
	32.2		2.2
Total Creditable Amount	2 Eq Grain		

Total Weight (per portion) of product as purchased 52.1 grams

Total contribution of product (per portion) 2_ oz equivalent

I certify that the above information is true and correct and that a 52.1 gram portion of this product

(ready for serving) provided 2 equivalent Grains. I further certify that non-creditable grains are not above 0.25 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.

Lyn gens	e	Director of Operations and Administration	
Signature		Title	
Lynn Jensen	1/1/2023	925-223-8171, ext. 108	
Printed Name	Date	Phone Number	