



The Max Pancakes with Cinnamon Glaze (IW) 80-3OZ UPC 94643 04442

Nutritional Information:

Nutrition Facts	
about 80 servings per container	
Serving size	1 Pancake (85g)
Amount per serving	
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 Sugars	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 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	

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.

ALLERGENS	Egg, Milk, Wheat, Soy
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 Generation	Yes
Buy American	Yes

This specification was last updated on 8/13/2019

OTHER GTIN #	
Case	20094643044426
Each	60094643044424
Pallet	50094643044427

Shawn Fear

Shawn Fear
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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.

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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 Max Cinnamon Glaze Pancakes Code No.: 9464304442
 Manufacturer: Conagra Brands Serving Size 1 Pancake (85g)
(raw dough weight may be used to calculate 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.)

II. Does the product contain non- creditable grains: Yes No **How many grams:** _____
(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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (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: C

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole Wheat Flour	18.09	16	1.13
Enriched Wheat Flour	17.32	16	1.08
			2.21
Total Creditable Amount³			2.00

* Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
² Standard 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 85g
 Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 3.0 ounce portion of this product (ready for serving) provides 2.00 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. This estimate of equivalents has not been evaluated by the FNS or USDA

David Schuett MS RD
 Signature
David Schuett MS RD
 Printed Name

Sr. Nutritionist
 Title
8/13/19
 Date

 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
 Manufacturer: Conagra Brands Serving Size 1 Pancake (85g)

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.)

II. Does the product contain non-creditable grains: Yes No **How many grams:** _____
 (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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. 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 reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: C

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
	A	B	A ÷ B
Pancakes	85g	34	2.50
Total Creditable Amount²			2.50

¹Total 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 85g

Total contribution of product (per portion) 2.50 oz. equivalent

I certify that the above information is true and correct and that a 3.0 ounce portion of this product (ready for serving) provides 2.50 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. This estimate of equivalents has not been evaluated by the FNS or USDA

<u>David Schuett MS RD</u>	<u>Sr. Nutritionist</u>
Signature	Title
<u>David Schuett MS RD</u>	<u>8/13/19</u>
Printed Name	Date
	Phone Number