



Pillsbury™ Freezer-to-Oven Whole Grain Cinnamon Roll Dough K12 2.7 oz

UPC: 094562111113	Information Accurate as of: May 21, 2020
DESCRIPTION Frozen, whole grain-rich bulk cinnamon roll dough from Pillsbury™ to help build breakfast participation in an easy, freezer-to-oven format with no proofing and no thawing required. Dough is able to go directly from freezer to oven and ready in as little as 18 minutes. Meets 2 ounce equivalent grain and whole grain-rich criteria.	
Case GTIN: 10094562111110	
Unit Weight: 2.7 OZ	Units per case: 100

Nutrition Facts	Amount/serving	% Daily Value**	Amount/serving	% Daily Value**	**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.
	Total Fat 12g	15%	Sodium 360mg	16%	
1 Roll Serving Size	Saturated Fat 5g	25%	Total Carbohydrate 36g	13%	*Not a significant nutrient source
	Trans Fat 0g		Dietary Fiber 3g	10%	
Calories per serving	Cholesterol 0mg	0%	Total Sugars 11g		
			Includes 10g Added Sugars	20%	
270			Protein 6g		
	Vitamin D 0%	• Calcium 0%	• Iron 8%		
	Potassium 0%				

Nutrition Facts	Amount/100g	% Daily Value**	Amount/100g	% Daily Value**	**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.
	Total Fat 14g		Sodium 428mg		
	Saturated Fat 6g		Total Carbohydrate 43g		*Not a significant nutrient source
	Trans Fat 0g		Dietary Fiber 3g		
Calories Approx Per 100g	Cholesterol 0mg		Total Sugars 13g		
			Includes 12g Added Sugars		
323			Protein 7g		
	Vitamin D	• Calcium	• Iron		
	Potassium				

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, PALM OIL, MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, NATURAL FLAVOR, BETA CAROTENE COLOR, VITAMIN A PALMITATE), SOYBEAN OIL. CONTAINS 2% OR LESS OF: YEAST, CINNAMON, MONOGLYCERIDES, WHEAT PROTEIN ISOLATE, LIQUID INVERT SUGAR, SODIUM CASEINATE, DATEM, MOLASSES, GLUCONO DELTA-LACTONE, BAKING SODA, SALT, MODIFIED CORN STARCH, SODIUM ACID PYROPHOSPHATE, EGG WHITES, NATURAL FLAVOR, ASCORBIC ACID (DOUGH CONDITIONER). CONTAINS WHEAT, MILK, EGG AND SOY INGREDIENTS.

KOSHER APPROVAL: OU/DAIRY	ALLERGENS:
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Nutritional information is subject to change. See product label to verify ingredients and allergens. Do not eat raw dough or batter. This product profile is correct through the date above. Because product formulations and related product attributes may change, this information is subject to change. Search results are based on the system information available. Nutritional information is subject to change. See product label on package to verify ingredients and allergens.



GENERAL MILLS

Dear Valued Customer:

Regarding: Buy American provision

The Buy American provision in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) regulations [7 Code of Federal Regulations (CFR) Part 210.21(d) and 220.16(d)], is a procurement standard School Food Authorities (SFAs) must comply with when purchasing commercial food products served in the school meals. By requirement of the Buy American provision, SFAs must purchase, to the maximum extent practicable, domestic commodities or products for use in meals served under the NSLP and SBP. A domestic commodity or product is one that is produced and processed in the United States substantially using agricultural commodities that are produced in the United States. "Substantial" means over 51 percent of the final processed product consists of agricultural commodities that were grown domestically. Limited exceptions to the Buy American provision allow for the purchase of products not meeting the "domestic" standard as described in circumstances when use of domestic products is truly not practicable (see USDA memo SP 24-2016).

We, General Mills, Inc., certify that all products listed in the K12 Product & Resource Guide comply with the Buy American provision.

Anh-Tram Pham

Anh-Tram Pham, MPH, RD
Labeling and Regulatory Compliance Specialist, K12 Education
August 06, 2019



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: Pillsbury™ K12 Freezer-to-Oven Whole Grain Cinnamon Roll Dough Code No.: 94562-11111

Manufacturer: General Mills, Inc. Serving Size 2.7 OZ (76g)
(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: <6.99g
(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

Table with 4 columns: 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. Row 1: Whole Wheat Flour, Enriched Flour, 32g, 16g, 32g ÷ 16g = 2.02. Total Creditable Amount: 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 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 2.7 OZ (76g)
Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 76g/2.7 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.

Wendy Ramaker
Labeling and Regulatory Compliance Specialist, K12 Education
January 02, 2020