

Better for You PASTA SHAPES

WHOLE GRAIN



Whole Grain Spaghetti 67387-91322 <u>View Nutritional Information</u> <u>View USDA Formula Sheets</u>



Whole Grain Rotini 67387-92021 <u>View Nutritional Information</u> <u>View USDA Formula Sheets</u>



Whole Grain Elbow 67387-92109 <u>View Nutritional Information</u> <u>View USDA Formula Sheets</u>



Whole Grain Egg Noodles 67387-02825 <u>View Nutritional Information</u> View USDA Formula Sheets



Whole Grain Penne Rigate 67387-92010 View Nutritional Information View USDA Formula Sheets





VISION

WHOLE GRAIN



WHOLE LOT BETTER WHOLE GRAIN PASTA SPAGHETTI NUTRITIONAL FACTS

Nutrition Serving size 2	Facts oz (56 g) Dry
Amount per serving Calories	190
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0.5	g
Monounsaturated Fat 0g)
Cholesterol Omg	0%
Sodium Omg	0%
Total Carbohydrate 41g	15%
Dietary Fiber 4g	14%
Total Sugars 2g	
Includes 0g Added Su	igars 0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
	10%
Iron 1.9mg Potassium 180mg	4%
	35%
Thiamin 0.4mg	
Riboflavin 0.2mg	15%
Niacin 4.1mg	25%

30%

8%

8%

Folate 115mcg DFE

Magnesium 35mg

(55mcg folic acid) Phosphorus 100mg

*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. Ingredient Declaration Whole Durum Wheat Flour, Durum wheat semolina, durum wheat flour, niacin, iron (ferrous sulfate), thiamin mononitrate, riboflavin, and folic acid

Allergens

Wheat

Manufactured in a facility that uses eggs



(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: DAGR EN 51%WW SPAGH 2/10	Code No.: <u>6738791322</u>
Manufacturer: 8 th Ave Food & Provisions	Serving Size: <u>56 g/ 2 oz</u> (raw dough weight may be used to calculate creditable grains)
I. Does the product meet the whole grain-rich criteria? Ye	es X No

II. Does the product contain non-creditable grains? Yes _____ No X____ **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: H

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	CREDITABL E AMOUNT
	А	В	A÷B
Whole Durum Wheat Flour	28	28	1
Enriched Durum Wheat Semolina	28	28	1
		Tota	2
	Tot	al Creditable Amount ³	2.0

* 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 <u>160</u>

Total contribution of product (per portion) 2 oz eq

Alexis Freier-Johnson

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 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.

Signature

Director of R&D and Commercialization

Title 01/02/25

Date

763-531-5361

Printed Name

Phone Number

January 2025



(Crediting Standards Based on Exhibit A Weights per 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: DAGR EN 51%WW SPAGH 2/10	Code No.: <u>6738791322</u>
Manufacturer: 8 th Ave Food & Provisions	Serving Size: <u>56 g/ 2 oz</u>
I. Does the product meet the whole grain-rich criteria? Yes X_{-}	No
II. Does the product contain non-creditable grains? Yes (Products with more than 0.24 ounce equivalent (oz eq) or 3.99 on a creditable grains do not credit toward the grains requirement.	grams (g) for Groups A-G and 6.99g for Groups H and I of

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: H

DESCRIPTION OF PRODUCT PER EXHIBIT A	PORTION SIZE OF PRODUCT AS PURCHASED A	WEIGHT OF ONE OZ EQ AS LISTED IN EXHIBIT A B	CREDITABLE AMOUNT A÷B
Whole Grain Pasta	56 g	28 g	2.0
		Total Creditable Amount ¹	2.0

¹ 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 <u>160</u>

Total contribution of product (per portion) 2 oz eq

Alend	Director of R&D and Co	ommercialization
Signature	Title	
Alexis Freier-Johnson	01/02/25	763-531-5361
Printed Name	Date	Phone Number



WHOLE GRAIN



WHOLE LOT BETTER WHOLE GRAIN PASTA ELBOW NUTRITIONAL FACTS

Nutrition	Facts
Serving size 2	oz (56 g) Dry
Amount per serving	100
Calories	190
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0.5	g
Monounsaturated Fat 0g)
Cholesterol Omg	0%
Sodium Omg	0%
Total Carbohydrate 41g	15%
Dietary Fiber 4g	14%
Total Sugars 2g	
Includes 0g Added Su	igars 0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.9mg	10%
Potassium 180mg	4%
Thiamin 0.4mg	35%
Riboflavin 0.2mg	15%
Niacin 4.1mg	25%
Folate 115mcg DFE	30%

Ingredient Declaration Whole Durum Wheat Flour, Durum wheat semolina, durum wheat flour, niacin, iron (ferrous sulfate), thiamin mononitrate, riboflavin, and folic acid

Allergens

Wheat

Manufactured in a facility that uses eggs

*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.

8%

8%

(55mcg folic acid)

Phosphorus 100mg

Magnesium 35mg



(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: DAGR EN 51% WW ELBW 2/10	Code No.: <u>6738792109</u>
Manufacturer: 8 th Ave Food & Provisions	Serving Size: $56 \text{ g}/2 \text{ oz}$ (raw dough weight may be used to calculate creditable grains)
I. Does the product meet the whole grain-rich criteria? Ye	s X No

II. Does the product contain non-creditable grains? Yes _____ No X____ **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: H

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	CREDITABL E AMOUNT
	А	В	A÷B
Whole Durum Wheat Flour	28	28	1
Enriched Durum Wheat Semolina	28	28	1
		Tota	2
	Tot	al Creditable Amount ³	2.0

* 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 <u>160</u>

Total contribution of product (per portion) 2 oz eq

Alexis Freier-Johnson

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 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.

Signature

Director of R&D and Commercialization

Title 01/02/25

Date

763-531-5361

Printed Name



(Crediting Standards Based on Exhibit A Weights per 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: DAGR EN 51% WW ELBW 2/10	Code No.: <u>6738792109</u>
Manufacturer: 8 th Ave Food & Provisions	Serving Size: <u>56 g/ 2 oz</u>
I. Does the product meet the whole grain-rich criteria? Yes X_{-}	No
II. Does the product contain non-creditable grains? Yes (Products with more than 0.24 ounce equivalent (oz eq) or 3.99 non-creditable grains do not credit toward the grains requirement	grams (g) for Groups A-G and 6.99g for Groups H and I of

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: H

DESCRIPTION OF PRODUCT PER EXHIBIT A	PORTION SIZE OF PRODUCT AS PURCHASED A	WEIGHT OF ONE OZ EQ AS LISTED IN EXHIBIT A B	CREDITABLE AMOUNT A÷B
Whole Grain Pasta	56 g	28 g	2.0
		Total Creditable Amount ¹	2.0

¹ 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 <u>160</u>

Total contribution of product (per portion) 2 oz eq

Alend	Director of R&D and Co	mmercialization
Signature	Title	
Alexis Freier-Johnson	01/02/25	763-531-5361
Printed Name	Date	Phone Number



WHOLE GRAIN



WHOLE LOT BETTER WHOLE GRAIN PASTA PENNE RIGATE NUTRITIONAL FACTS

Nutritio	n Facts
Serving size	2 oz (56 g) Dry

Amount per serving	
Calories	190
%	Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 41g	15%
Dietary Fiber 4g	14%
Total Sugars 2g	
Includes 0g Added Sugars	s 0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.9mg	10%
Potassium 180mg	4%
Thiamin 0.4mg	35%
Riboflavin 0.2mg	15%
Niacin 4.1mg	25%
Folate 115mcg DFE (55mcg folic acid)	30%
Phosphorus 100mg	8%
Magnesium 35mg	8%

serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredient Declaration Whole Durum Wheat Flour, Durum wheat semolina, durum wheat flour, niacin, iron (ferrous sulfate), thiamin mononitrate, riboflavin, and folic acid

Allergens

Wheat

Manufactured in a facility that uses eggs



(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: DAGR EN 51% WW PENE 2/10	Code No.: <u>6738792010</u>
Manufacturer: 8th Ave Food & Provisions	Serving Size: $56 \text{ g}/2 \text{ oz}$ (raw dough weight may be used to calculate creditable grains)
I. Does the product meet the whole grain-rich criteria? Ye	s X No

II. Does the product contain non-creditable grains? Yes _____ No X____ **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: H

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	CREDITABL E AMOUNT
	А	В	A÷B
Whole Durum Wheat Flour	28	28	1
Enriched Durum Wheat Semolina	28	28	1
		Tota	2
	Tot	al Creditable Amount ³	2.0

* 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 <u>160</u>

Total contribution of product (per portion) 2 oz eq

Alexis Freier-Johnson

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 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.

Signature

Director of R&D and Commercialization

Title 01/02/25

Date

763-531-5361

Printed Name



(Crediting Standards Based on Exhibit A Weights per 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: DAGR EN 51% WW PENE 2/10	Code No.: <u>6738792010</u>	
Manufacturer: 8 th Ave Food & Provisions	Serving Size: <u>56 g/ 2 oz</u>	
I. Does the product meet the whole grain-rich criteria? Yes \underline{X}	No	
II. Does the product contain non-creditable grains? Yes (Products with more than 0.24 ounce equivalent (oz eq) or 3.99		
non-creditable grains do not credit toward the grains requirem	ent 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: H

DESCRIPTION OF PRODUCT PER EXHIBIT A	PORTION SIZE OF PRODUCT AS PURCHASED A	WEIGHT OF ONE OZ EQ AS LISTED IN EXHIBIT A B	CREDITABLE AMOUNT A÷B
Whole Grain Pasta	56 g	28 g	2.0
		Total Creditable Amount ¹	2.0

¹ 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 <u>160</u>

Total contribution of product (per portion) 2 oz eq

Alend	Director of R&D and Co	mmercialization
Signature	Title	
Alexis Freier-Johnson	01/02/25	763-531-5361
Printed Name	Date	Phone Number



VISION

WHOLE GRAIN



WHOLE LOT BETTER WHOLE GRAIN PASTA ROTINI NUTRITIONAL FACTS

Nutrition	
Serving size 2 o	z (56 g) Dry
Amount per serving	
Calories	190
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0g	
Cholesterol Omg	0%
Sodium 0mg	0%
Total Carbohydrate 41g	15%
Dietary Fiber 4g	14%
Total Sugars 2g	
Includes 0g Added Sug	ars 0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.9mg	10%
Potassium 180mg	4%
Thiamin 0.4mg	35%
Riboflavin 0.2mg	15%

Niacin 4.1mg Folate 115mcg DFE

(55mcg folic acid) Phosphorus 100mg

*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.

Magnesium 35mg

25%

30%

8%

8%

Ingredient Declaration Whole Durum Wheat Flour, Durum wheat semolina, durum wheat flour, niacin, iron (ferrous sulfate), thiamin mononitrate, riboflavin, and folic acid

Allergens

Wheat

Manufactured in a facility that uses eggs



(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: DAGR EN 51% WW ROTI 2/10	Code No.: <u>6738792021</u>
Manufacturer: 8th Ave Food & Provisions	Serving Size: <u>56 g/ 2 oz (</u> raw dough weight may be used to calculate creditable grains)
I. Does the product meet the whole grain-rich criteria? Ye	es X No

II. Does the product contain non-creditable grains? Yes _____ No X____ **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: H

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	CREDITABL E AMOUNT
	А	В	A÷B
Whole Durum Wheat Flour	28	28	1
Enriched Durum Wheat Semolina	28	28	1
		Tota	2
	Tot	al Creditable Amount ³	2.0

* 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 <u>160</u>

Total contribution of product (per portion) 2 oz eq

Alexis Freier-Johnson

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 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.

Signature

Director of R&D and Commercialization

Title 01/02/25

Date

763-531-5361

Printed Name



(Crediting Standards Based on Exhibit A Weights per 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: DAGR EN 51% WW ROTI 2/10	Code No.: <u>6738792021</u>
Manufacturer: 8th Ave Food & Provisions	Serving Size: <u>56 g/ 2 oz</u>
I. Does the product meet the whole grain-rich criteria? Yes X_{-}	No
II. Does the product contain non-creditable grains? Yes (Products with more than 0.24 ounce equivalent (oz eq) or 3.99 non-creditable grains do not credit toward the grains requirem	grams (g) for Groups A-G and 6.99g for Groups H and I of

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: H

DESCRIPTION OF PRODUCT PER EXHIBIT A	PORTION SIZE OF PRODUCT AS PURCHASED A	WEIGHT OF ONE OZ EQ AS LISTED IN EXHIBIT A B	CREDITABLE AMOUNT A÷B
Whole Grain Pasta	56 g	28 g	2.0
		Total Creditable Amount ¹	2.0

¹ 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 <u>160</u>

Total contribution of product (per portion) 2 oz eq

AUB Director of R&D and Commercialization			
Signature	Title		
Alexis Freier-Johnson	01/02/25	763-531-5361	
Printed Name	Date	Phone Number	



WHOLE GRAIN



WHOLE LOT BETTER WHOLE GRAIN PASTA EGG NOODLE NUTRITIONAL FACTS

Nutrition Factor	acts
Serving size 2 oz (56	g/1 cup) Dry
Amount per serving	2.9
Calories	200
% C	aily Value
Total Fat 2.5g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0.5g	
Cholesterol 50mg	17%
Sodium 20mg	1%
Total Carbohydrate 39g	14%
Dietary Fiber 4g	14%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1.9mg	10%
Potassium 200mg	4%
Thiamin 0.3mg	25%
Riboflavin 0.2mg	15%
Niacin 3.9mg	25%
Folate 105mcg DFE (45mcg folic acid)	25%

serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredient Declaration Whole Wheat durum flour, durum wheat semolina, durum wheat flour, eggs, niacin, iron (ferrous sulfate), thiamin mononitrate, riboflavin, and folic acid

Allergens

Wheat, Eggs



(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: DAGR 51WW WIDE EN 2/5	Code No.: <u>6738702825</u>
Manufacturer: 8 th Ave Food & Provisions	Serving Size: $56 \text{ g}/2 \text{ oz}$ (raw dough weight may be used to calculate creditable grains)
I. Does the product meet the whole grain-rich criteria? Ye	s X No

II. Does the product contain non-creditable grains? Yes _____ No X____ **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: H

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	CREDITABL E AMOUNT
	А	В	A÷B
Whole Durum Wheat Flour	28	28	1
Enriched Durum Wheat Semolina	28	28	1
		Tota	2
	Tot	al Creditable Amount ³	2.0

* 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 80

Total contribution of product (per portion) 2 oz eq

Alexis Freier-Johnson

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 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.

Director of R&D and Commercialization

Title 1/2/25

Date

763-531-5361

Printed Name



(Crediting Standards Based on Exhibit A Weights per 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: DAGR 51WW WIDE EN 2/5	Code No.: <u>6738702825</u>
Manufacturer: <u>8th Ave Food & Provisions</u>	Serving Size: <u>56 g/ 2 oz</u>
I. Does the product meet the whole grain-rich criteria? Yes χ	No
II. Does the product contain non-creditable grains? Yes (Products with more than 0.24 ounce equivalent (oz eq) or 3.99 g non-creditable grains do not credit toward the grains requirement	rams (g) for Groups A-G and 6.99g for Groups H and I of

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: H

DESCRIPTION OF PRODUCT PER EXHIBIT A	PORTION SIZE OF PRODUCT AS PURCHASED A	WEIGHT OF ONE OZ EQ AS LISTED IN EXHIBIT A B	CREDITABLE AMOUNT A÷B
Whole Grain Egg Noodles	56 g	28 g	2.0
		Total Creditable Amount ¹	2.0

¹ 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 <u>80</u>

Total contribution of product (per portion) 2 oz eq

I further certify that the above information is true and correct and that a <u>2</u> ounce portion of this product (ready for serving) provides <u>2</u> 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.

Signature Alexis Freier-Johnson

Printed Name

Director of R&D and Commercialization

Title 1/2/25

Date

763-531-5361