



**Whole Grain Cornbread Muffin 1 grain  
Individually Wrapped  
Code Number: CBLD196**

**Sky Blue Foods**  
309 Andover Street  
Lawrence, MA 1843  
skybluefoods.com

MEAL PATTERN CONTRIBUTION		
PACK SIZE:	96 ct. Individually Wrapped	
PORTION SIZE:	1.5 oz. / 42.5 g.	
Cat. C. Weight per oz. calculation		
Ingredient	Type	Serving
Whole Wheat Flour	Bread / Muffin	1.5 oz.
<p>I certify that this information is true and correct according to USDA "Nutrition Standards in the National School Lunch Program (NSLP) and the School Breakfast Program (SBP)" This product contains ONE (1) OZ EQ (OUNCE EQUIVALENCY) GRAIN requirement for the "Nutrition Standards in the National School Lunch and School Breakfast Programs".</p> <p>1/21/2026 Melissa Langone - Quality Assurance Manager <i>Melissa Langone</i></p>		

CASE SPECIFICATIONS	
CS/CT	96 CT
Case Dimensions	21.3" x 13.9" x 5.8"
Case Cube	0.994
Gross Case Weight	10.59 lbs
Net Case Weight	9.0 lbs
Cases Per Pallet	84
TiHi	7 Tie x 12 Hi
Shelf Life	12 Months at 10° F or lower (frozen); 3 days at room temperature
Master Case UPC	8 56756 00305 1



Nutrition Facts			
Serving Size 1.5 oz (42.5 g)			
Servings Per Container 1			
Amount Per Serving			
Calories 130			
			% Daily Value*
Total Fat	4.5g		5%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	10mg		3%
Sodium	75mg		3%
Total Carbohydrates	21g		8%
Dietary Fiber	1g		4%
Sugars	11g		
	Includes 11g Added Sugars		22%
Protein	3g		
Vitamin D	0mcg	Potassium	28mg 0%
Calcium	20mg 2%	Iron	0mg 0%
*Percent Daily Values are based on a 2,000 calorie diet			

**INGREDIENTS:** Flour blend (whole wheat flour, whole grain corn flour, enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour], sugar, water, soybean/canola oil, egg, modified corn starch, milk whey, leavening (sodium acid pyrophosphate, baking soda), egg extender (wheat flour, egg, soybean oil, guar gum, soy lecithin, salt, sodium bicarbonate, annatto & turmeric oleoresin, enzymes), vital wheat gluten, nonfat milk, calcium acetate, soy lecithin, xanthan gum, guar gum, soy flour, softener (fruit juice, grain dextrin, vegetable fiber).  
Contains a Bioengineered Food Ingredient.

**ALLERGEN INFORMATION: CONTAINS WHEAT, EGG, SOY, MILK.  
PRODUCED IN A PEANUT, TREE NUT AND SESAME FREE FACILITY.  
NO ARTIFICIAL DYES OR COLORS.**

**HEATING INSTRUCTIONS:**

**(Always heat from a thawed state)**  
Any one of the following can be used:  
\*200 ° F oven 4-5 min. from thawed state  
\*Bread Warmer for 8-10 minutes  
\*Food warmer at 130 °F for up to 1 hour





**Product Formulation Statement for Documenting Grains Ounce Equivalents**  
**Child Nutrition Programs as of January 2026**  
*Crediting Standards Based on Grams of Creditable Grains*

Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Food manufacturers/vendors must: 1. Provide the following information on company letterhead signed by an official company representative. 2. Use Exhibit A: Grain Requirements for Child Nutrition Programs (Exhibit A) in the "Food Buying Guide for Child Nutrition Programs" (FBG) to complete this form. 3. Provide a copy of the ingredient list from the product package.

Product Name: Whole Grain Cornbread Muffin 1 grain Code No.: CBLD196

Manufacturer: SKY BLUE FOODS Serving Size: 1.5 oz

**I. Does the product meet the whole grain-rich\* criteria?** Yes  No

\* Whole grain-rich is the term designated by Food and Nutrition Service to indicate that the grain content of a product is between 50 and 100 percent whole grain with any remaining grains being enriched.

**II. Does the product contain non-creditable grains?** Yes  No  **How many grams?** <3.99

(Products with more than 0.24 ounces equivalent (oz eq) or 3.99 grams for Groups A–G or 6.99 grams for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

**III. Use 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 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:** C

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT <sup>1</sup>	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION <sup>2</sup> A	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) <sup>3</sup> B	CREDITABLE AMOUNT A ÷ B
Whole Grain	42.5	34	1.25
<b>Total</b>			1.25
<b>Total Creditable Amount<sup>4</sup></b>			1.00

<sup>1</sup> Creditable grains vary by Program. See the FBG for specific Program requirements.

<sup>2</sup> (Serving size in grams) X (% of creditable grain in formula); raw dough weight may be used for serving size. Serving sizes other than grams must be converted to grams.

<sup>3</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>4</sup> 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 1.5 Total creditable amount of product (per portion) 1 oz eq

I certify that the above information is true and correct and that a 1.5 ounce portion of this product (ready for serving) provides 1 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.

Melissa Langone  
 Signature

Melissa Langone  
 Printed Name

Quality Assurance Manager  
 Title

1/21/2026  
 Date

Master Case Label



CBLD196

Whole Grain Cornbread Muffin 1 grain

INGREDIENTS: Flour blend (whole wheat flour, whole grain corn flour, enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour], sugar, water, soybean/canola oil, egg, modified corn starch, milk whey, leavening (sodium acid pyrophosphate, baking soda), egg extender (wheat flour, egg, soybean oil, guar gum, soy lecithin, salt, sodium bicarbonate, annatto & turmeric oleoresin, enzymes), vital wheat gluten, nonfat milk, calcium acetate, soy lecithin, xanthan gum, guar gum, soy flour, softener (fruit juice, grain dextrin, vegetable fiber).

CONTAINS: WHEAT, EGG, SOY, MILK

Contains a Bioengineered Food Ingredient

NET CONTENTS  
96 MUFFINS  
9.0 lbs (4.1 kg)

LOT#: 010 25  
MFG DATE: 1/10/2025  
Use By: 1/10/2026



Date Code Descriptions

Lot Code Type (LOT): Julian Code  
XXX XXB (XXX-Day of Year, XXB-Year)

Manufacturing Date (MFG): XX/XX/XX  
(Month/Day/Year)

Use By/Expiration Date (EXP): XX/XX/XX  
(Month/Day/Year)