



Whole Grain Cornbread Muffin 2 grains
Individually Wrapped
Code Number: CBLD248

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

MEAL PATTERN CONTRIBUTION

PACK SIZE: 48 ct. Individually Wrapped
 PORTION SIZE: 2.5 oz. / 71 g.
 33.74g of Whole Grains Per Serving.

Ingredient	Type	Serving
Whole Wheat Flour	Bread / Muffin	2.5 oz.

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 TWO (2) OZ EQ (OUNCE EQUIVALENCY) GRAIN requirement for the "Nutrition Standards in the National School Lunch and School Breakfast Programs".

1/21/2026 Melissa Langone - Quality Assurance Manager

CASE SPECIFICATIONS

CS/CT	48 CT
Case Dimensions	21.3" x 13.9" x 5.8"
Case Cube	0.994
Gross Case Weight	9.09 lbs
Net Case Weight	7.5 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 00385 3



Nutrition Facts

Serving Size 2.5 oz (71 g)	
Servings Per Container 1	
Amount Per Serving	
Calories 220	
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 125mg	5%
Total Carbohydrates 36g	13%
Dietary Fiber 2g	7%
Sugars 18g	
Includes 18g Added Sugars	32%
Protein 3g	
Vitamin D 0mcg	0%
Potassium 47mg	2%
Calcium 34mg	2%
Iron 1mg	6%

*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 2 grains Code No.: CBLD248

Manufacturer: SKY BLUE FOODS Serving Size: 2.5 oz

I. Does the product meet the whole grain-rich* criteria? Yes X 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 X 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 ¹	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION ² A	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) ³ B	CREDITABLE AMOUNT A ÷ B
Whole Grain	71	34	2.08
Total			2.08
Total Creditable Amount⁴			2.00

¹ Creditable grains vary by Program. See the FBG for specific Program requirements.

² (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.

³ Standard grams of creditable grains from the corresponding Group in Exhibit A.

⁴ 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 2.5 Total creditable amount of product (per portion) 2 oz eq

I certify that the above information is true and correct and that a 2.5 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

Melissa Langone

Printed Name

Quality Assurance Manager

Title

1/21/2026

Date

Master Case Label



Whole Grain Cornbread Muffin 2 grains

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
48 MUFFINS
7.5 lbs (3.4 kg)

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



CBLD248



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)