



**Whole Grain Moist Cinnamon Toast Loaf-Bar 1 grain  
Individually Wrapped  
Code Number: CTL90**

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

MEAL PATTERN CONTRIBUTION		
PACK SIZE:	90 ct. Individually Wrapped	
PORTION SIZE:	2.4 oz. / 69 g.	
Ingredient	Type	Serving
Whole Wheat Flour	Bread	2.4 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	90
Case Dimensions	21.3" x 13.9" x 5.8"
Case Cube	0.994
Gross Case Weight	14.5 lbs
Net Case Weight	13.5 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	856756015023



Nutrition Facts			
Serving Size 2.4oz (69g)			
Servings Per Container 1			
<b>Amount Per Serving</b>			
Calories 170			
			% Daily Value*
Total Fat	7g		9%
Saturated Fat	4g		20%
Trans Fat	0g		
Cholesterol	45mg		15%
Sodium	20mg		1%
Total Carbohydrates	24g		9%
Dietary Fiber	1g		4%
Sugars	14g		
	Includes 12g Added Sugars		24%
Protein	3g		
Vitamin D	0mcg	Potassium	38mg 0%
Calcium	39mg 4%	Iron	1mg 8%
*Percent Daily Values are based on a 2,000 calorie diet			

**INGREDIENTS:** Flour blend (whole wheat flour, enriched wheat flour [wheat flour, malted barley flour, iron, niacin, thiamin mononitrate, riboflavin, folic acid], milk, sugar, egg, butter (cream, natural flavor), water, raisins, yeast, soybean/canola oil, Contains less than 2% of wheat gluten, salt, cultured wheat flour, calcium propionate, propionic acid, phosphoric acid, wheat starch, sodium stearoyl lactylate, mono-diglycerides, ascorbic acid, enzymes, ammonium sulfate, calcium sulfate, soy lecithin, natural flavor, cinnamon, sunflower seed, corn syrup, grape and strawberry juice concentrate, pectin, citric acid, potassium sorbate, sodium citrate, 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 Moist Cinnamon Toast Loaf-Bar 1 grain Code No.: CTL90

Manufacturer: SKY BLUE FOODS Serving Size: 2.4 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:** E

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 Wheat Flour	9.03	16	0.56
Enriched Flour	8.68	16	0.54
<b>Total</b>			1.10
<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 2.4 Total creditable amount of product (per portion) 1 oz eq

I certify that the above information is true and correct and that a 2.4 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



**Whole Grain Moist Cinnamon Toast Loaf-Bar 1 grain**

**INGREDIENTS:** Flour blend (whole wheat flour, enriched wheat flour [wheat flour, malted barley flour, iron, niacin, thiamin mononitrate, riboflavin, folic acid], milk, sugar, egg, butter (cream, natural flavor), water, raisins, yeast, soybean/canola oil, Contains less than 2% of wheat gluten, salt, cultured wheat flour, calcium propionate, propionic acid, phosphoric acid, wheat starch, sodium stearoyl lactylate, mono-diglycerides, ascorbic acid, enzymes, ammonium sulfate, calcium sulfate, soy lecithin, natural flavor, cinnamon, sunflower seed, corn syrup, grape and strawberry juice concentrate, pectin, citric acid, potassium sorbate, sodium citrate, vegetable fiber.

**CONTAINS:** WHEAT, EGG, SOY, MILK

Contains a Bioengineered Food Ingredient

**NET CONTENTS**  
**90 BARS**  
**13.5 lbs (6.123 kg)**

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



**CTL90**



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)