



**Whole Grain Mini Breakfast Cluster-pull-a-parts 2 grains
Individually Wrapped
Code Number: WGBC272**

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

MEAL PATTERN CONTRIBUTION		
PACK SIZE:	72 ct., Individually Wrapped	
PORTION SIZE:	2.75 oz. / 78 g.	
23.6 g of Whole Grains and 12.1 g of Enriched Grains Per 2.75 oz Serving		
Ingredient	Type	Serving
Whole Wheat Flour	Bread	2.75 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	72 CT
Case Dimensions	21.3" x 13.9" x 5.8"
Case Cube	0.994
Gross Case Weight	13.97 lbs
Net Case Weight	12.38 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 01555 9



Nutrition Facts			
Serving Size 2.75 oz (78 g)			
Servings Per Container 1			
Amount Per Serving			
Calories 260			
			% Daily Value*
Total Fat	8g		10%
Saturated Fat	4g		20%
Trans Fat	0g		
Cholesterol	5mg		2%
Sodium	290mg		13%
Total Carbohydrates	43g		16%
Dietary Fiber	1g		4%
Sugars	21g		
	Includes 20g Added Sugars		40%
Protein	4g		
Vitamin D	0mcg	Potassium	66mg 2%
Calcium	21mg 2%	Iron	1mg 6%
*Percent Daily Values are based on a 2,000 calorie diet			

INGREDIENTS: Whole Wheat Flour, Water, Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Palm Oil, Sugar, Vegetable Shortening (Soybean Oil, Mono- & Diglycerides, TBHQ [Preservative], Citric Acid Preservative), Yeast, Dextrose, Contains Less Than 2% Of Agar, Ascorbic Acid (Vitamin C), Calcium Carbonate, Calcium Propionate (Preservative), Calcium Sulfate, Corn Starch, Corn Syrup Solids, Defatted Soy Flour, Dried Honey, Eggs, Enzymes (Wheat Flour, Enzymes, Salt, Xylanase And Alpha-Amylase), Hydrolyzed Wheat Gluten, Leavening (Sodium Acid Pyrophosphate, Baking Soda), Locust Bean Gum, Natural Flavor, Nonfat Milk, Organic Wheat Starch, Salt, Soy Lecithin, Soybean Oil, Wheat Gluten, Xanthan Gum.
Contains a Bioengineered Food Ingredient.

**ALLERGEN INFORMATION: CONTAINS WHEAT, EGG, SOY, MILK.
PRODUCED IN A PEANUT FREE FACILITY.
PRODUCT IS SESAME AND TREE NUT FREE.
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 Mini Breakfast Cluster-pull-a-parts 2 grains Code No.: WGBC272

Manufacturer: SKY BLUE FOODS Serving Size: 2.75 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 ¹	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION ²	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) ³	CREDITABLE AMOUNT A ÷ B
	A	B	
Whole Wheat Flour	23.6	16	1.48
Enriched Flour	12.1	16	0.76
Total			2.24
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 2.75 Total creditable amount of product (per portion) 2 oz eq

I certify that the above information is true and correct and that a 2.75 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.

Melissa Langone

 Signature

Melissa Langone

 Printed Name

Quality Assurance Manager

 Title

1/21/2026

 Date

Master Case Label



WGBC272

Whole Grain Mini Breakfast Cluster-pull-a-parts 2 grains

INGREDIENTS: Whole Wheat Flour, Water, Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Palm Oil, Sugar, Vegetable Shortening (Soybean Oil, Mono- & Diglycerides, TBHQ [Preservative], Citric Acid Preservative), Yeast, Dextrose, Contains Less Than 2% Of Agar, Ascorbic Acid (Vitamin C), Calcium Carbonate, Calcium Propionate (Preservative), Calcium Sulfate, Corn Starch, Corn Syrup Solids, Defatted Soy Flour, Dried Honey, Eggs, Enzymes (Wheat Flour, Enzymes, Salt, Xylanase And Alpha-Amylase), Hydrolyzed Wheat Gluten, Leavening (Sodium Acid Pyrophosphate, Baking Soda), Locust Bean Gum, Natural Flavor, Nonfat Milk, Organic Wheat Starch, Salt, Soy Lecithin, Soybean Oil, Wheat Gluten, Xanthan Gum. CONTAINS: WHEAT, EGG, SOY, MILK

NET CONTENTS
72 CLUSTERS
12.38 lbs (5.62 kg)

Contains a Bioengineered Food Ingredient
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)