



Sky Blue Foods

309 Andover Street
Lawrence, MA 1843
skybluefoods.com

Whole Grain Apple Muffin 2 grains Individually Wrapped Code Number: WMAPL248

MEAL PATTERN CONTRIBUTION		
PACK SIZE:	48 ct. Individually Wrapped	
PORTION SIZE:	3.2 oz. / 91 g.	
21.12 g of Whole Grains and 10.08 g of Enriched Grains Per 3.2 oz Serving.		
Ingredient	Type	Serving
Whole Wheat Flour	Bread / Muffin	3.2 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 TWO (2) 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 </p>		

CASE SPECIFICATIONS	
CS/CT	48 CT
Case Dimensions	21.3" x 13.9" x 5.8"
Case Cube	0.994
Gross Case Weight	10.6 lbs
Net Case Weight	9.6 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 00352 5



Nutrition Facts	
Serving Size 3.2 oz (91 g)	
Servings Per Container 1	
Amount Per Serving	
Calories 250	
% Daily Value*	
Total Fat 7 g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 190mg	8%
Total Carbohydrates 44g	16%
Dietary Fiber 2g	7%
Sugars 20g	
Includes 20g Added Sugars	40%
Protein 5g	
Vitamin D 0mcg	0% Potassium 99mg
Calcium 44mg	4% Iron 2mg
*Percent Daily Values are based on a 2,000 calorie diet.	

INGREDIENTS: Flour blend (whole grain wheat flour, enriched bleached wheat flour [niacin, iron, thiamine mononitrate, riboflavin, folic acid]), sugar, water, filling (apples, sugar, water, modified corn starch, cinnamon, salt, potassium sorbate, nutmeg), egg, soybean/canola oil, invert sugar, egg extender (wheat flour, egg yolk, egg solids, soybean oil, guar gum, soy lecithin, salt, sodium bicarbonate, annatto & turmeric oleoresin, enzymes) modified food starch, leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), milk whey, wheat gluten, soy flour, salt, emulsifiers (sodium stearoyl lactylate, propylene glycol monoesters, monoglycerides), soy lecithin, softener (powder 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 Apple Muffin 2 grains Code No.: WMAPL248

Manufacturer: SKY BLUE FOODS Serving Size: 3.2 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: D

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 Wheat Flour	16.32	16	1.02
Enriched Flour	15.68	16	0.98
Total			2.00
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 3.2 Total creditable amount of product (per portion) 2 oz eq

I certify that the above information is true and correct and that a 3.2 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.

Melissa Langone
 Signature

Melissa Langone
 Printed Name

Quality Assurance Manager
 Title

1/21/2026
 Date

Master Case Label



WMAPL248

Whole Grain Apple Muffin 2 grains

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CONTAINS: WHEAT, EGG, SOY, MILK

Contains a Bioengineered Food Ingredient

NET CONTENTS
48 MUFFINS
9.6 lbs (4.4 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)