



**Whole Grain Breakfast Bun 2 grains
Individually Wrapped
Code Number: WWB5160**

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

MEAL PATTERN CONTRIBUTION		
PACK SIZE:	60 ct. Individually Wrapped	
PORTION SIZE:	2.6 oz. / 75g.	
23 g of Whole Grains and 12 g of Enriched Grains Per 2.6 oz Serving.		
Ingredient	Type	Serving
Whole Wheat Flour	Bread	2.6 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 <i>Melissa Langone</i></p>		

CASE SPECIFICATIONS	
CS/CT	60
Case Dimensions	21.3" x 13.9" x 5.8"
Case Cube	0.994
Gross Case Weight	10.75 lbs
Net Case Weight	9.75 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	856756014989



Nutrition Facts	
Serving Size 2.6oz (74g)	
Servings Per Container 1	
Amount Per Serving	
Calories 220	
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 260mg	12%
Total Carbohydrates 37g	14%
Dietary Fiber 3g	12%
Sugars 9g	
Includes 8g Added Sugars	16%
Protein 6g	
Vitamin D 0mcg	0%
Potassium 150mg	4%
Calcium 120mg	8%
Iron 1.7mg	10%
*Percent Daily Values are based on a 2,000 calorie diet	
<p>INGREDIENTS: Whole Wheat Flour, Water, Enriched Wheat Flour, (Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Wheat Flour, Dextrose, Soy Flour, Soybean Oil, Wheat Gluten, Salt, Sodium Bicarbonate, Whey (Milk), Soy Lecithin, Monocalcium Phosphate, Rice Starch, Sodium Aluminum Phosphate, Natural Flavor, Sodium Acid Pyrophosphate, Polyglycerol Esters Of Fatty Acids, Beta Carotene, Mono And Diglycerides, Enzymes, Sodium Stearoyl Lactylate, Egg Yolk, Interesterified Soybean Oil, 6x Sugar (Sugar, Cornstarch), Sugar, Yeast, Cinnamon, Calcium Carbonate, Agar, Calcium Sulfate, Ascorbic Acid. Contains a Bioengineered Food Ingredient.</p>	

**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 Breakfast Bun 2 grains Code No.: WWB5160
 Manufacturer: SKY BLUE FOODS Serving Size: 2.6 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	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) ³	CREDITABLE AMOUNT A ÷ B
	A	B	
Whole Wheat Flour	23	16	1.43
Enriched Flour	12	16	0.75
Total			2.18
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 2.6 Total creditable amount of product (per portion) 2 oz eq

I certify that the above information is true and correct and that a 2.6 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



Whole Grain Breakfast Bun 2 grains

INGREDIENTS: Whole Wheat Flour, Water, Enriched Wheat Flour, (Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Wheat Flour, Dextrose, Soy Flour, Soybean Oil, Wheat Gluten, Salt, Sodium Bicarbonate, Whey (Milk), Soy Lecithin, Monocalcium Phosphate, Rice Starch, Sodium Aluminum Phosphate, Natural Flavor, Sodium Acid Pyrophosphate, Polyglycerol Esters Of Fatty Acids, Beta Carotene, Mono And Diglycerides, Enzymes, Sodium Stearoyl Lactylate, Egg Yolk, Interesterified Soybean Oil, 6x Sugar (Sugar, Cornstarch), Sugar, Yeast, Cinnamon, Calcium Carbonate, Agar, Calcium Sulfate, Ascorbic Acid.
CONTAINS: WHEAT, EGG, SOY, MILK

WWB5160

Contains a Bioengineered Food Ingredient

NET CONTENTS
60 BUNS
9.8 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)