

# Temecula Valley Unified School District

**Recipe: 000301 CHOCOLATE CHIP COOKIE**

**Recipe HACCP Process: #1 No Cook**

Recipe Source:  
Recipe Group:

Alternate Recipe Name:  
Number of Portions: 1  
Size of Portion: EACH

902612 Cookie, Chocolate Chip, GS#134790; FATCAT....	1 EACH	
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\*Nutrients are based upon 1 Portion Size (EACH)

Calories	198 kcal	Cholesterol	27.50 mg	Protein	3.00 g	Calcium	10.00 mg	30.00%	Calories from Total Fat
Total Fat	6.60 g	Sodium	195.50 mg	Vitamin A	10.00 RE	Iron	1.08 mg	9.09%	Calories from Saturated Fat
Saturated Fat	2.00 g	Carbohydrates	32.70 g	Vitamin A	50.00 IU	Water <sup>1</sup>	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat <sup>1</sup>	0.00 g	Dietary Fiber	2.10 g	Vitamin C	0.00 mg	Ash <sup>1</sup>	*N/A* g	66.06%	Calories from Carbohydrates
								6.06%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes optional nutrient values

<u>Miscellaneous</u>	<u>Attributes</u>	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt..... oz		Y - Egg	N - Milk	
Grain..... 1.25 oz		Y - Wheat	N - Peanut	
Fruit..... cup			N - Tree Nut	
Vegetable..... cup			N - Fish	
Milk..... cup			N - Shellfish	
<b><u>Moisture &amp; Fat Change</u></b>			N - Soy	
Moisture Change. %				
Fat Change..... %				
Type of Fat.....				

**Production Specification**

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	902612	Cookie, Chocolate Chip, GS#134790			
FA					
TC					
AT					

**NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.**



**Formulation Statement for Documenting Grains in School Meals**  
**Required Beginning SY 2013-2014**  
*(Crediting Standards Based on Grams of Creditable Grains)*

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: WG Chocolate chip cookie Code No.: WGCCC130-aw  
 Manufacturer: FatCat Scones Serving Size 1.75 oz  
(raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No   
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

**II. Does the product contain non-creditable grains:** Yes  No  How many grams: 0.0229g  
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

**III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: 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 servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the Product Belongs: E

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
AP wheat flour	11.11g	16g	0.694375
whole wheat flour	11.91g	16g	0.744375
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.43875</b>

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.  
<sup>1</sup>(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.  
<sup>2</sup>Standard grams of creditable grains from the corresponding Group in Exhibit A.  
<sup>3</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 1.75  
 Total contribution of product (per portion) 1.43 oz equivalent

I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 1.43 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Anthony Van Rees  
 Signature  
Anthony Van Rees  
 Printed Name

President  
 Title  
1/6/15 (916)372-6464  
 Date Phone Number