



**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: Pop-Tarts® Made With Whole Grain Frosted Blueberry Code No.: 38000 17199

Manufacturer: Kellogg Company Serving Size: 1 pkg (3.53 oz) (100 g)  
(raw dough weight may be used to calculate creditable grain amount)

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

**II. Does the product contain noncreditable grains:** Yes X No     **How many grams: <3.99g per pastry**  
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable 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 (ready-to-eat breakfast cereals).** (Different methodologies are applied to calculate servings of the 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 28 grams creditable grain per oz eq; and Group I is reported by volume or weight).

Indicate 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> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B
Whole Wheat Flour, Enriched Wheat Flour	36g	16g	2.25
<b>A. Total Creditable Amount<sup>3</sup></b>			<b>2.25</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 3.53 oz (100 g)  
 Total contribution of product (per portion) 2.25 oz equivalent

I certify that the above information is true and correct and that a 3.53 ounce portion of this product (ready for serving) provides 2.25 oz equivalent Grains. I further certify that noncreditable grains are not above 0.24 oz eq. per pastry. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable grains may not credit towards the grain requirements for school meals.

Julia Jursinic  
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 Signature

Sr. Director, Nutrition Labeling & Regulatory Compliance  
 \_\_\_\_\_  
 Title

Julia M. Jursinic, MS  
 \_\_\_\_\_  
 Printed Name

7/21/17  
 \_\_\_\_\_  
 Date

1-877-511-5777  
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 Phone Number