



Nutrition and Ingredient Statement

Product Name: Hot Dog
Product Code: 1116
Serving Size: 1 each (4.0 ounces)

Nutrition Facts	
Serving Size 1 entree (4 oz)	
Servings Per Container 1	
Amount Per Serving	
Calories 310	Calories from Fat 150
% Daily Value*	
Total Fat 17g	26%
Saturated Fat 6g	30%
Trans Fat 0.5g	
Cholesterol 35mg	12%
Sodium 420mg	18%
Total Carbohydrate 26g	9%
Dietary Fiber 2g	8%
Sugars 4g	
Protein 12g	
Vitamin A 0%	• Vitamin C 0%
Calcium 6%	• Iron 15%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Ingredients:

BEEF FRANKFURTER (BEEF, WATER, CONTAINS LESS THAN 2% OF THE FOLLOWING: SEA SALT, NATURAL FLAVORINGS, SUGAR, VINEGAR, CHERRY POWDER, EXTRACT OF PAPRIKA), WHOLE GRAIN WHITE WHEAT HOT DOG BUN (WHOLE GRAIN WHEAT FLOUR, ENRICHED FLOUR [UNBLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, NIACIN, FOLIC ACID], WATER, SUGAR, YEAST, WHEAT GLUTEN, SOYBEAN OIL, SALT, RICE FLOUR, ROLLED OATS, RYE MEAL, WHEAT BRAN, BARLEY FLAKES, MILLET, MONOGLYCERIDES, YELLOW CORN MEAL, TRITICALE, VINEGAR, CALCIUM PROPIONATE, POTASSIUM CHLORIDE, SODIUM STEAROYL LACTYLATE, SODIUM GLUCONATE, CALCIUM SULFATE, CITRIC ACID, ASCORBIC ACID).

Allergens:

Contains Wheat.

Notes:

Contributes 2 oz MMA, 2 oz eq Grain

This nutritional data is approximated. It was derived by calculation from information supplied by our vendors, and from commercially available databases.

Debbie Blacher
Signature

Debbie Blacher
Printed Name

CEO
Title

August 11, 2019
Date

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Email

407-421-9529
Phone



Product Formulation Statement

Product Name: Hot Dog
Product Code: 1116
Serving Size: 1 each (4.0 ounces)

Meat/ Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate.

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount
Frankfurter	2.00	x	16/16	2.00
Total Creditable M/MA Amount¹				2.00

¹Credible Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

Grains

I. Does the product meet the Whole Grain-Rich Criteria?: Yes No

(Per 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

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

The Product Belongs in Exhibit A Group (A-I): B

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount A ÷ B
	A	B	
Whole grain hot dog bun (g)	56	28	2.00
Total Creditable G/B Amount¹			2.00

¹Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq.

Total weight (per portion) of product as purchased: 4.0 oz

Total Creditable MMA amount of product (per portion): 2.00 oz

Total Grain/Bread contribution of product (per portion): 2.00 oz equivalent



Product Formulation Statement

I certify that the above information is true and correct and that a 4.0 oz serving of the above product contains 2.00 oz of equivalent meat/meat alternate and 2.00 oz equivalent grains when prepared according to directions. 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.

Debbie Blacher

Signature

CEO

Title

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Email

Debbie Blacher

Printed Name

August 11, 2019

Date

407-421-9529

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