

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 11-18-08)

Visit us at <u>www.fns.usda.gov/fdd</u>

## B152 - PANCAKE, WHOLE GRAIN, FROZEN, 12/12, 12 LB

CATEGORY	Grains/Breads	Grain Group Make half your grains whole MyPyramid.gov Nutrition Information Whole grain pancake		
PRODUCT DESCRIPTION	• These frozen whole grain pancakes are made with whole wheat flour or a combination of whole wheat flour and enriched wheat flour. The pancakes meet the HealthierUS School Challenge whole grain criteria for a whole grain food.			
PACK/YIELD	• 12/12 ct pouches per 12 lb case.	-	1 pancake (32 g)	2 pancakes (65 g)
	<ul> <li>One 12 lb case AP yields about 144 pancakes and provides about 72 servings (2 pancakes = 1 serving).</li> <li>One pouch AP yields about 12 pancakes and provides about 6 servings (2 pancakes = 1 serving).</li> </ul>	Calories Protein	77 2.33 g	153 4.67 g
		Carbohydrate Dietary Fiber Sugars Total Fat Saturated Fat <i>Trans</i> Fat Cholesterol	12.67 g 1.0 g	25.33 g 2.0 g
	• CN Crediting: 1 Whole grain pancake made with whole wheat flour provides 1 serving Grains/Breads.		1.67 g 2.0 g 0.33 g	3.34 g 4.0 g 0.66 g
STORAGE	• Store frozen whole grain pancakes at 0 °F or below in original shipping case off the floor.		0 g 13 mg	0 g 27 mg
	• Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.	Iron Calcium Sodium Magnesium	0.4 mg 20 mg 160 mg N/A	0.8 mg 40 mg 320 mg N/A
		Potassium Vitamin A Vitamin A	N/A 33 IU 0 RAE	N/A 67 IU 0 RAE
		Vitamin C Vitamin E	0 mg N/A	0 mg N/A



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PREPARATION/ COOKING INSTRUCTIONS	Follow manufacturer's directions on package.	
USES AND TIPS	• The whole grain pancake or in convection, conventional, or microwave oven. It may also be heated in a slot toaster; however, frozen pancake may require more than one toasting cycle. For best results do not use griddle to heat.	
FOOD SAFETY INFORMATION	• Visually inspect for presence of foreign substances, insects, or molds before use.	
BEST IF USED BY GUIDANCE	<ul> <li>For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: <a href="http://www.fns.usda.gov/fdd/facts/biubguidance.htm">http://www.fns.usda.gov/fdd/facts/biubguidance.htm</a>.</li> <li>For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: <a href="http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf">http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf</a>.</li> </ul>	

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