



Conagra Foodservice  
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 Chicago, IL 60654  
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Quality Attribute Sheet for: **CHEF BOYARDEE Beef Ravioli 6-108 OZ**

**UPC 6414481060**

**Ingredient Statement:**

TOMATOES (TOMATO PUREE, WATER), WATER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2] AND FOLIC ACID), BEEF, CRACKERMEAL (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), LESS THAN 2% OF: HIGH FRUCTOSE CORN SYRUP, SOYBEAN OIL, SALT, TEXTURED VEGETABLE PROTEIN (SOY FLOUR, SOY PROTEIN CONCENTRATE, CARAMEL COLOR), CARROTS, ONIONS, MODIFIED CORN STARCH, CARAMEL COLORING, CITRIC ACID, ENZYME MODIFIED CHEESE (CHEDDAR CHEESE [PASTEURIZED MILK, CULTURES, SALT, ENZYMES], CREAM, WATER, SALT, SODIUM PHOSPHATE, XANTHAN GUM, CAROTENAL [COLOR]), FLAVORINGS. CONTAINS: MILK, SOY, WHEAT

Allergen	Contains	Milk, Soy, Wheat,
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**Nutritional Information:**

Servings per container	About 12
Per serving:	1 cup (257g)
<b>Calories</b>	<b>250</b>
	% Daily Value
Total Fat, 9g	12%
Saturated Fat, 3g	15%
Trans Fat, 0g	
Polyunsaturated Fat, 2g	
Monounsaturated Fat, 3g	
Cholesterol, 10mg	3%
Sodium, 780mg	34%
Total Carbohydrate, 36g	13%
Dietary Fiber, 4g	14%
Sugars, 7g	
Added Sugar, 4g	8%
Protein, 7g	
Vitamin D 0mcg	0 %
Calcium 30mg	2 %
Iron 2.5mg	15 %
Potassium 370mg	8 %

\*The Daily Value(DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Calories per gram: Fat 9; Carbohydrate 4; Protein 4

Product Facts	
Case Gross Weight	45.51 lbs.
Case Net Weight	40.5 lbs.
Case Volume	0.99 cu ft
Case Dimensions (L X W X H)	18.75 X 12.63 X 7.25
Pallet Tie X High	07X07 = 49
Shelf Life	720 Days
Storage Requirements	DRY, AMBIENT
Kosher	Not a Kosher Product
Country of Origin of Finished Product	USA

Other GTIN #	
CS	10064144810601
EA	00064144810604
PAL	50064144810609

*Shawn Fear*

**Shawn Fear**  
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## Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

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. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: CB Beef Ravioli Code: 6414481060

Manufacturer: Conagra Brands Serving Size: 1 cup (257g)

### I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)	
Tomato Puree	Red/Orange	2.4 oz	X	14.4/16=.90	2.16	
			X			
			X			
<b>Total Creditable Vegetable Amount:</b>					2.00	
<ul style="list-style-type: none"> <li>▪ <sup>1</sup>FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</li> <li>▪ Vegetables and vegetable purees credit on volume served.</li> <li>▪ At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li> <li>▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li> <li>▪ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.</li> <li>▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors</li> <li>▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</li> </ul>					<b>Total Cups Beans/Peas (Legumes)</b>	
					<b>Total Cups Dark Green</b>	
					<b>Total Cups Red/Orange</b>	1/2 Cup
					<b>Total Cups Starchy</b>	
					<b>Total Cups Other</b>	

I certify the above information is true and correct This estimate of equivalents has not been evaluated by the FNS, or USDA.



## II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)
		X		n/a
		X		n/a
		X		n/a
<b>Total Creditable Fruit Amount:</b>				
<ul style="list-style-type: none"> <li>▪ <sup>1</sup>FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.</li> <li>▪ Fruits and fruit purees credit on volume served.</li> <li>▪ At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component.</li> <li>▪ Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).</li> </ul>				

I certify the above information is true and correct and that   n/a   ounce serving of the above product contains   n/a   cup(s) of fruit. This estimate of equivalents has not been evaluated by the FNS, or USDA.

Quarter Cup to Cup Conversions*
0.5 Quarter Cups vegetable = 1/8 Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable = 1/4 Cup vegetable or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups vegetable = 3/8 Cup vegetable or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups vegetable = 1/2 Cup vegetable or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups vegetable = 5/8 Cup vegetable or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups vegetable = 3/4 Cup vegetable or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups vegetable = 7/8 Cup vegetable or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

David Schuett MS RD  
Signature

Sr Nutritionist  
Title

David Schuett MS RD  
Printed Name

8/13/18  
Date

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Phone Number