



Food and Nutrition Service

**Product Formulation Statement (Product Analysis)
for Meat/Meat Alternate (M/MA) Products in Child Nutrition Programs**

Child Nutrition (CN) Program Operators 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.

Product Name: _____ Code No.: _____

Manufacturer: _____ Serving Size: _____

I. Meats

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

DESCRIPTION OF CREDITABLE MEAT INGREDIENTS PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT INGREDIENT	MULTIPLY	FBG YIELD ¹	CREDITABLE AMOUNT ²
		x		
		x		
		x		
A. Total Creditable Meat Amount⁷				

¹ FBG yield = Additional Information Column.

² Creditable Amount = Ounces per raw portion of creditable ingredient multiplied by the FBG Yield Information.

II. Meat Alternates

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

DESCRIPTION OF CREDITABLE MEAT ALTERNATE INGREDIENTS PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT	MULTIPLY	FBG YIELD ³	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT ²
		x		÷		
		x		÷		
		x		÷		
B. Total Creditable Meat Alternate Amount⁷						

³ FBG yield = Servings per Purchase Unit Column.

III. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachments A and B for each APP used.

DESCRIPTION OF APP, MANUFACTURER'S NAME, AND CODE NUMBER	OUNCES DRY PER APP PORTION	MULTIPLY	% OF PROTEIN AS-IS ⁴	DIVIDE BY 18 ⁵	CREDITABLE AMOUNT APP ⁶
		x		÷	
		x		÷	
		x		÷	
C. Total Creditable APP Amount⁷					
D. TOTAL CREDITABLE AMOUNT (A+B+C rounded down to nearest 0.25 oz.)⁷					

⁴ Percent of Protein As-Is is provided on the attached APP documentation.

⁵ 18 is the percent of protein when fully hydrated.

⁶ Creditable amount of APP equals ounces of Dry APP multiplied by the Percent of Protein As-Is divided by 18.

⁷ Total Creditable Amount must be rounded **down** to the nearest 0.25 oz (1.49 would round down to 1.25 oz equivalent meat). If you are crediting M/MA and APP, you will round down after you have added the Total Creditable Meat, Meat Alternate, and APP Amounts from boxes A,B, and C.

Total weight (per portion) of product as purchased _____

Total creditable amount of product (per portion) (Reminder: Total creditable amount cannot count for more than the total weight of product.) _____

I certify that the above information is true and correct and that a _____ ounce serving of the above product (ready for serving) contains _____ ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Nancy Zuniga
Signature

Title

Printed Name

Date

Phone Number

Attachment A

Requirements for Documenting Alternate Protein Products (APP)

Products formulated using an APP as an ingredient should include APP documentation with the Product Formulation Statement (PFS) to demonstrate how the APP meets the Child Nutrition Program (CNP) Regulations. The APP documentation must be on company letterhead of the manufacturer providing the APP ingredient and include the following:

- a)** Providing a statement that the APP meets the requirements found in Appendix A of 7 CFR 210, 220, 225, and 226.
- b)** Showing that the product has been processed so that some portion of the non-protein constituents has been removed.
- c)** Providing the Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS is required to be greater than 80% of casein and indicating how the PDCAAS was determined.
- d)** Showing that the protein level is at least 18% by weight when fully hydrated or formulated.
- e)** Providing the protein level of an APP on an “as-is” basis for the as-purchased product. Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.

Attachment B

Sample supporting documentation for Alternate Protein Products

SOY COMPANY X Soy Protein Concentrate Product Y

Documentation for Company X Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a)** Company X certifies that Product Y meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b)** Company X certifies that Product Y has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c)** The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d)** The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
- e)** The protein level of Product Y is certified to be at least 61.8% on an “as-is” basis for the as-purchased product. *(Note: Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.)*

All of the above information is required for APP and must be presented for approval.

Note: It is also helpful to have the ingredient statement for product Y. For example, if the product is uncolored and unflavored the ingredient statement might be “soy protein concentrate” or if the product is colored and textured the ingredient statement might be “textured vegetable protein (soy flour, caramel color)