





**Formulation Statement for Documenting Grains in School Meals**

**Product Name:** Pre-Cooked Oven Ready WG Breaded Okra **Code No:** 33500  
**Case/Pack/Count/Portion/Size:** 150 / 3.20 oz. servings per case

**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 non-creditable grains:** Yes  x  No \_\_\_\_\_ How many grams:  0.31

(Products with more than 0.24oz equivalent or 3.99 grams for Groups A\_G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights, only by calculating total creditable grains.

**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, Group H or Group I.**

(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H, 28 grams per oz eq; Group I, volume or weight).

**Indicate which Exhibit A Group (A-I) the product belongs:**  B

Description of Product per Food Buying Guide	Portion Size (oz) of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount <sup>1</sup>
Batter type coating	1.20	1.00	1.20
<b>A. Total Creditable Amount<sup>2</sup></b>			<b>1.00</b>

<sup>1</sup>(Portion size) ÷ (Exhibit A weight for one oz eq)

<sup>2</sup>Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Description of Creditable Grain Ingredient*	Portion Size (g)**	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)	Creditable Amount <sup>2</sup>
<b>A. Total Creditable Amount<sup>3</sup></b>				

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

\*\*If known, use the raw dough weight for a more accurate creditable amount.

<sup>1</sup>(Portion size) x (% of creditable grains in formula).


<sup>2</sup>(Grams of creditable grains) ÷ (standard grams of creditable grains from corresponding Group of 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:  3.20 oz.

Total contribution of product (per portion):  1.00 oz-eq

I certify that the above information is true and correct and that a  3.20  ounce portion of this product (ready for serving provides  1.00  oz equivalent Grains. I further certify that non-creditable grains are not above 0.25oz per portion.

  
 Andrew P. Signorelli  
 Printed Name

Director of Technical Services   
 Title  
 08/11/14   516-938-4588   
 Date Phone Number

Confidentiality Notice: This document and the information contained herein is privileged, confidential & legally protected, intended solely to verify that this product meets all equivalency claims. You are hereby notified that any disclosure, dissemination, distribution, copying or other use of this document or its information beyond its sole intention is strictly prohibited.



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

**Product Name:** Pre-Cooked Oven Ready WG Breaded Okra **Code No:** 33500  
**Case/Pack/Count/Portion/Size:** 150 / 3.20 oz. servings per case

**I. Vegetable Component**

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)
Okra, frozen, cut	Other	1.850	x	9.10/16	1.052
			x		
			x		
			x		
			x		
<b>Total Creditable Vegetable Amount:</b>					<b>1.052</b>

<b>TOTAL CUPS</b>	<b>LEGUMES</b>	<b>DARK GREEN</b>	<b>RED/ORANGE</b>	<b>STARCHY</b>	<b>OTHER</b> 1/4
-------------------	----------------	-------------------	-------------------	----------------	---------------------


- <sup>1</sup>FBG calculations for vegetables are in quarter cups.
- Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG.
- At least 1/8 cup of recognizable vegetable is required to contribute towards the veg component or a specific veg subgroup
- The OTHER vegetable subgroup may be met with any additional amounts from the other subgroups.
- School food authorities may offer any veg subgroup to meet the total weekly requirement for the additional veg subgroup
- Leafy green vegetables credit as half the volume served in schools. Legumes may credit toward the vegetable component or the meat alternate component but not as both.

**II. Fruit Component**

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		
		x		
<b>Total Creditable Fruit Amount:</b>				

- <sup>1</sup>FBG calculations for fruits are in quarter cups.
- Fruits and fruit purees credit on volume served.
- At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component
- Note that dried fruits credit as double the volume served in school meals.

I certify the above information as true and correct and that a 3.20 ounce serving of the above product contains **1/4** cup(s) of vegetable / fruit.

  
**Andrew P. Signorelli**  
 Printed Name

Director of Technical Services  
 Title  
08/11/14 516-938-4588  
 Date Phone Number

Confidentiality Notice: This document and the information contained herein is privileged, confidential & legally protected, intended solely to verify that this product meets all equivalency claims. You are hereby notified that any disclosure, dissemination, distribution, copying or other use of this document or its information beyond its sole intention is strictly prohibited.