

## 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 <a href="http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm">http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm</a>.

Product Name: Lamb's Seasoned® Super Wedge Cut Original Recipe Supplier Code: A20

UPC: 1 00 44979 00120 7

Manufacturer: Lamb Weston Holdings, Inc. Serving Size: 2.85 oz. (81g)

Ounces per

## I. Vegetable Component

**Description** of

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

Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Raw Portion of Credita ble Ingredient	Multiply	FBG Yield/ Purchase Unit	Credita ble Amount <sup>1</sup> (quarter cups)	
Potatoes, Frozen, Wedges, USDA Foods	Starchy	2.69 oz.	X	11.90/16	2.00	
			X			
			X			
	Total Cred	ditable Vegetable	Amount:			
<ul> <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 ½ cup of recognizable vegetable is required to contribute towards the vegetable</li> </ul>					Total Cups Beans/Peas (Legumes)	
<ul> <li>At least % cup of recomponent or a spe</li> <li>The other vegetable green, red/orange, a</li> <li>School food author</li> </ul>	ecific vegetable e subgroup may and beans/peas	subgroup. y be met with any a (legumes) vegetab	dditional amoui le subgroups.	nts from the dark	Total Cups Dark Green	
requirement for the Please note that rav meals (For example	additional veg v lea fy green vo e: 1 cup ra w sp	etable subgroup. egetables credit as h binach credits as ½ 0	nalf the volume cup dark green	-	Total Cups Red/Orange	
both in the same me into the school mea how legumes contr component. See ch	eal. The school al. However, a ibute towards to art on the follo	ol menu planner will manufacturer shou he vegetable compo wing page for conv	decide how to ld provide docu onent and the m version factors	incorporate legumes mentation to show eat a lternate	Total Cups Starchy	1/2 cup
• The PFS for meat/r towards the meat al			ıment how legu	mes contribute	Total Cups Other	

I certify the above information is true and	correct and that 2.85	_ounce serving of the above product contains	1/2	cup(s)
of <u>starchy</u> vegetables.				



Jill Greenfield

Printed Name

	cription of Creditable Ingredient per l Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Credita ble Amount <sup>1</sup> (quarter cups
			X		
			X		
			X		
	Tota	al Creditable Fruit Amou	nt:		
Please nor ruit).	te that dried fruits credit as d	required to contribute towards ouble the volume served in scl d correct and thatoun	nool meals (For	example, ½ cup raisin	
		Quarter Cup to Cup Co	onversions*		
	0.5 Quarter Cups vegeta	able = $\frac{1}{8}$ Cup vegetable or 0.5	ounces of equiv	alent meat a lternate	
	1.0 Quarter Cups vegeta	able = $\frac{1}{4}$ Cup vegetable or 1.0	ounce of equiva	lent meat alternate	
	1.5 Quarter Cups vegeta	able = 3/8 Cup vegetable or 1.5	ounces of equiv	alent meat a lternate	
	2.0 Quarter Cups vegeta	able = $\frac{1}{2}$ Cup vegetable or 2.0	ounces of equiv	alent meat alternate	
	2.5 Quarter Cups vegeta	able = 5% Cup vegetable or 2.5	ounces of equiv	alent meat alternate	
		able = 34 Cup vegetable or 3.0	•		
		able = $\frac{1}{8}$ Cup vegetable or 3.5	-		
		able = 1 Cup vegetable or 4.0 c	•		
	4.0 Quarter Cups vegeta		1		
		quals ½ cup but a result of 1.0	equals ¼ cup		
L Lineer	*The result of 0.9999 ed			y Affairs Specialist	

509-375-5861

Phone Number

7/7/2021

Date