



Product Formulation Statement for Documenting Meats/Meat Alternates (M/MA) in Child Nutrition Programs

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: WG Mozzarella Pinwheel Code No.: 25411

Manufacturer: E S Foods Serving Size: 4.1 oz

I. Meats

Fill out the chart below to determine the creditable amount of Meats.

DESCRIPTION OF CREDITABLE MEAT INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT A	MULTIPLY	FBG YIELD ¹ B	CREDITABLE AMOUNT A x B
		X		
		X		
C. Total Creditable Meat Amount⁵				

¹ FBG yield = Additional information column.

II. Meat Alternates

Fill out the chart below to determine the creditable amount of Meat Alternates.

DESCRIPTION OF CREDITABLE MEAT ALTERNATE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT D	MULTIPLY	FBG YIELD ² E	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT APP ² D x E ÷ F
Cheese, LMPS Mozzarella	1.45	X	16.00	÷	16.00	1.45
		X		÷		
G. Total Creditable Meat Alternates Amount⁵						1.45

² FBG yield = Servings per Purchase Unit Column.

III. Alternate Protein Products (APP)

Fill out the chart below to determine the creditable amount of APP. Documentation must be provided 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 H	MULTIPLY	% OF PROTEIN AS IS ³ I	DIVIDE ⁴	CREDITABLE AMOUNT APP ² H x I ÷ 18
Soy Isolate, Solae Supro 661	0.12	X	86.00	÷ 18	0.57
		X		÷ 18	
J. Total Creditable APP Amount⁵					0.57
K. Total Creditable Amount (C+G+J rounded down to nearest 0.25oz)⁵					2.00

³ Attached documentation provides % of Protein As-Is.

⁴ 18 is the percent of protein when fully hydrated

⁵ Total Creditable Amount must be rounded down to the nearest 0.25 oz (example: 1.49 rounds down to 1.25 oz equivalent meat/meat alternate). If crediting M/MA and APP, round down after adding the Total Creditable Amount for Meats, Meat Alternates, and APP in boxes C, G and J.

N. Castro

Signature

Natalia Castro

Printed Name

Technical Services / QA Director

Title

01/21/22

Date

516-682-5494

Phone Number



Total weight (per portion) of product as purchased 4.1 oz

Total creditable amount of product (per portion). (Reminder: total creditable amount (per portion) cannot exceed the total weight (per portion).) 2.0

I certify that that the above information is true and correct and that a 4.1 ounce serving the above product (ready for serving) contains 2.0 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, 22, Appendix A) as demonstrated by the attached supplier documentation.

N. Castro.

Signature

Natalia Castro

Printed Name

Technical Services / QA Director

Title

01/21/22

Date

516-682-5494

Phone Number



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This memo is to confirm that SUPRO[®] 661, manufactured by Solae, LLC, meets the requirements of Appendix A 7 CFR to Parts 210, 220, 225 and 226 for Alternate Protein Products. These requirements are:

1) This product is processed so that some portion of the non-protein constituents of the food, have been removed. This product is a safe and suitable edible product produced from a plant source.

2) The biological quality of this protein is at least 80 percent that of casein, determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS SUPRO[®] 661 is 1.0. Method to calculate is as follows:

1. Determine protein content.
2. Determine essential amino acid (EAA) content.
3. Determine amino acid ratios by dividing the EAA content by the reference EAA content (the reference EAA content we use is the FAO/WHO 2-5 year old amino acid pattern).
4. The lowest ratio is the uncorrected EAA score (typically 1.04 for Methionine + Cysteine).
5. Determine digestibility (97% for our soy proteins).
6. Calculate PDCAAS by multiplying uncorrected EAA score by the digestibility ($1.04 \times 0.97 = 1.0$). Scores over 1.0 are rounded down to 1.0.

3) This product contains at least 18 percent protein by weight when fully hydrated or formulated. The maximum hydration ratio allowed for SUPRO[®] 661 is 3.77 parts water to 1 part SUPRO[®] 661 to achieve 18% protein by weight.

4) The protein content of SUPRO[®] 661 is 86% (as-is).

Your company may make applications to FNS/USDA based on this confirmation.

John Hoffmann
Director of Quality Assurance

Version: 1.0 Issue Date: 03.FEB.2012 Reviewed Date: 03.FEB.2012 Supersedes all previous Solae Talking Point documents provided by Solae, LLC

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**Product Formulation Statement for Documenting Grains
in Child Nutrition Programs**

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

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. Programs operators have the options to choose the crediting method that fits their specific menu planning needs.

Product Name: WG Mozzarella Pinwheel Code No.: 25411

Manufacturer: E S Foods Serving Size: 4.1 oz
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No

II. Does the product contain non- creditable grains: Yes No X **How many grams:**
(Products with more than 0.24 oz equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99 g for Group H and I of non- creditable grains do not credit toward the grain requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate the grains contribution based on creditable grains. Groups A-G use the standard of 16 g creditable grains per oz eq; Group H and I use the standard of 28 g creditable grains per oz eq or volume.)*
Indicate which Exhibit A Group (A-I) the Product Belongs:

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION ¹ A	GRAMS STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) ² B	CREDITABLE AMOUNT A ÷ B
Crust, Whole Wheat Flour	18.33	16.00	1.14
Crust, Enriched Wheat Flour	18.33	16.00	1.14
Total Creditable Amount³			2.25

*Creditable grains vary by Program. See the FBG for specific Program requirements.

¹ (Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ 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 4.1 oz

Total contribution of product (per portion) 2.25 oz equivalent.

I further certify that the above information is true and correct and that a 4.1 ounce portion of this product (ready for serving) provides 2.25 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Group H and I of non-creditable grains do not credit toward the grains requirements for school meals.

N. Castro.

Signature

Natalia Castro

Printed Name

Technical Services / QA Director

Title

01/21/22

Date

516-682-5494

Phone Number