



ConAgra Foods - Food Service  
 5 ConAgra Drive  
 Omaha, NE 68102  
 TEL: 402-240-4000

Quality Attribute Sheet for: **4/83 OZ, AWARD, STUFFED GREEN PEPPER, FROZEN**

**UPC 9464348500**

**Ingredient Statement:**

Stuffed Green Peppers (Green Peppers, Beef, Water, White Rice, Onions, Bread Crumb [Wheat Flour, Sugar, Yeast, Soybean Oil, Salt, Calcium Propionate {to protect freshness}], Eggs, Green Bell Pepper, Textured Soy Protein Concentrate [Soy Protein Concentrate, Caramel Color], Salt, Celery, Nonfat Dry Milk, Isolated Soy Protein, Beef Flavor [Contains Autolyzed Yeast Extract, Mono & Diglycerides, Polysorbate 60, Disodium Inosinate & Disodium Guanylate, Xanthan Gum], Spice, Caramel Color), Sauce (Water, Diced Tomatoes with Juice, Tomato Paste, Sugar, Modified Corn Starch, Dehydrated Onion, Wheat Flour, Salt, Dehydrated Garlic, Onion Powder, Citric Acid, Diced Onions, Beef Flavor [Contains Autolyzed Yeast Extract, Mono & Diglycerides, Polysorbate 60, Disodium Inosinate & Disodium Guanylate, Xanthan Gum], Calcium Chloride, Spice) **CONTAINS: EGGS, MILK, SOY, WHEAT.**

**Nutritional Information:**

Per serving:	1 pepper w/ Sauce (196g)
Calories	180
Calories from Fat	70
	% Daily Value
Total Fat, 8g	12%
Saturated Fat, 3g	15%
Trans Fat, 0g	
Cholesterol, 25mg	8%
Sodium, 680mg	28%
Total Carbohydrate, 21g	7%
Dietary Fiber, 3g	12%
Sugars, 6g	
Protein, 8g	
Vitamin A - Total	4 %
Vitamin C	30 %
Calcium	4 %
Iron	6 %

Allergen	Egg	Milk	Soy	Wheat
<b>Product Facts</b>				
Case Gross Weight	22.56 lbs.			
Case Net Weight	20.76 lbs.			
Case Volume	0.78 cu ft			
Case Dimensions (L X W X H)	21.38 X 13 X 4.88			
Pallet Tie X High	07X13 = 91			
Shelf Life	540 Days			
Storage Requirements	KEEP FROZEN			
Kosher	Not a Kosher Product			
Country of Origin of Finished Product	USA			
<b>Other GTIN #</b>				
CS	10094643485000			
EA	94643485003			
PAL	50094643485008			

**Shawn Fear**  
 Customer Facing Quality Manager, Food Service  
 ConAgra Foods Inc.



### 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: Food Service Stuffed Peppers Code: 9464348500

Manufacturer: ConAgra Foods Serving Size: 1 Pepper with Sauce (196g)

#### 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)	
Green Pepper	Other	2.1	X	9.8/16=.61	1.28	
Tomato Diced	Red/Orange	.50	X	6.67/16=.41	.20	
Tomato Paste	Red/Orange	.25	X	27.6/16=1.72	.43	
<b>Total Creditable Vegetable Amount:</b>						
<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 1/4 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>	1/8 cup
					<b>Total Cups Starchy</b>	
					<b>Total Cups Other</b>	1/4 cup

I certify the above information is true and correct and that 6.9 ounce serving of the above product contains 1/8 and 1/4 cup(s) of Red/Orange and Other respectively vegetables. This estimate of equivalents has not been evaluated by the FNS, or USDA. (vegetable subgroup)



## 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		
		X		
		X		
<b>Total Creditable Fruit Amount:</b>				

■ <sup>1</sup>FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.  
 ■ Fruits and fruit purees credit on volume served.  
 ■ At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component.  
 ■ 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).

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

<b>Quarter Cup to Cup Conversions*</b>	
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

\_\_\_\_\_  
Nutritionist  
Title

David Schuett MS RD  
Printed Name

4/23/15  
Date

\_\_\_\_\_  
Phone Number