



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

**Revision Date: 04/17/2023**

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.

<b>Product Name:</b> Papetti's® Fully Cooked Plain French Toast Sticks, 100/2.6 Oz	<b>Code No:</b> 46025-85803-00
<b>Manufacturer:</b> Michael Foods, Inc.	<b>Serving Size:</b> 2.60 Ounce (73.7 Gram)

**I. Meat/Meat Alternates**

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

Description of Creditable Meat / Meat Alternate Ingredient per Food Buying Guide	Ounces Per Raw Portion of Creditable Meat / Meat Alternate Ingredient	Multiply	FBG Yield Servings per Unit	Creditable Amount
Eggs, Liquid Whole, Pasteurized	0.85	x	1.125	0.96
		x		
		x		
<b>A. Total Creditable Meats /Meat Alternates Amount</b>				<b>0.96</b>

**II. 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	Multiply	% of Protein as is*	Divide**	Creditable Amount APP
		x		+ 18	
		x		+ 18	
<b>B. Total Creditable APP Amount***</b>					

\*Attached documentation provides % of Protein As-Is, if applicable.

\*\*18 is the minimum percent of protein when fully hydrated.

\*\*\*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

**III. Total**

<b>C. Total Creditable Amount (Total Creditable M/MA + Total Creditable APP rounded down to nearest 0.25 oz). *Note Total creditable amount cannot exceed the total weight of the product.</b>	<b>0.75</b>
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Total weight (per portion) of product as purchased	2.60 Ounce
Total creditable amount of product (per portion)	0.96 Ounce
Total creditable amount cannot count for more than the total weight of product.	0.75 Ounce

I certify that the above information is true and correct and that a 2.6 ounce serving of the above product contains 0.75 ounces of equivalent meat/meat alternate when prepared according to directions. Kelli Schlagel, Dir. Regulatory Compliance & Specifications.

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.

  
Signature

04/17/2023

Date



United States Department of Agriculture

Food and Nutrition Service

**Product Formulation Statement for Documenting Grains/Breads Servings  
in the Child and Adult Care Food Program, Summer Food Service Program, and  
NSLP Afterschool Snacks**

*(Crediting Standards Based on Grams of Creditable Grains per Grains/Breads Serving (not 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. Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Product Name: 100/12.6 OZ, FRENCH TOAST STICKS, PAPETTI Code No.: 46025-85803-00

Manufacturer: Michael Foods, Inc Serving Size: 2.6 OZ  
(raw dough weight may be used to calculate creditable grains)

I. Does the product meet the whole grain-rich criteria? Yes ☐ No ☒

II. 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 14.75g creditable grains per serving; Groups H and I use the standard of 25g creditable grains per serving or volume.)

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

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION <sup>1</sup>	GRAM STANDARD OF CREDITABLE GRAINS PER GRAINS/BREADS SERVING (14.75g or 25g) <sup>2</sup>	CREDITABLE AMOUNT
	A	B	A ÷ B
Bread, Yellow Pullman	38 grams	25 grams	1.52
Total			1.52
Total Creditable Amount <sup>3</sup>			1.5

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

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

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> Total Creditable Amount must be rounded down to the nearest quarter (0.25) grains/breads serving. Do not round up.

Total weight (per portion) of product as purchased 2.6 oz

Total contribution of product (per portion) 1.5 grains/breads serving(s).

I certify that the above information is true and correct and that a 2.6 ounce portion of this product (ready for serving) provides 1.5 grains/breads serving(s).

Signature

Kelli Schlagel

Printed Name

Dir. Reg. Compliance & Specifications

Title

04/17/2023

Date

(507) 237-4605

Phone Number