

Karen Shank, MS, RDN

Printed Name

Tyson Product Formulation Statement

	T P I DIG	a Topped with Sauce and Cheese	174 \ \ D'		: 701422-1120
vianuract	urer: Tyson Foods, INC	Case/Pack/Count/Portion/Size: / 10 / 1 (5.	1 /4 oz.) Piz	za	
	Meat Alternate out the chart below to determine the creater	litable amount of Meat/Meat Alternate			
Description of Food Buying Guide		Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield	Creditable Amount *
Cheese	NATURAL OR PROCESS	2	X	1.00	2.00000000
Total					2.00000000
Creditable	e Amount - Multiply ounces per raw portion of	creditable ingredient by the FBG Yield Information			•
Reminde certify the equivalent	nat the above information is true and corr t meat/meat alternate when prepared accord	conforms to the Food and Nutrition Service Regulations		0,	
w 1	Chambo mc	RAM/	D: ()		
Kar	en Grande, MS,	NN IV	Director-1	Nutrition	

(479) 290-3659

Phone Number

11/14/2017

Date



Formulation Statement for Documenting Grains in School

Product Name: Whole Grain Stuffed Crust Pizza Topped with Sauce and Cheese					Code No: 701422-1120	
Manufacturer: Tyson Foods, INC Case/Pack/Count/Portion/Size: / 10 / 1 (5.174 oz.) Pizza						
Refer to I. Does t II. Use I o determ ervings tandard	SP 30-2012 Grain Requirement the product contain non-credita Policy Memorandum SP 30-201 mine if the product fits into Groun of grain component based on cre	able grains?: Yes X No Head Head No Head Head No Head No Head Head No Head Head Head Head Head Head Head Head	Program and School Breakfast Pro low many grams: 1.533 g ational School Lunch Program an Please be aware that different meth the standard of 16 grains creditable	nd School Breakfast hodologies are appli	ed to calculate	
	Description of Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equival 30-2012	ent as listed in SP	Creditable Amount *	
Grains	PIZZA CRUST	5.174 2.343		2.25		
Total C	reditable Amount				2.2500000	
Γotal we	eight (per portion) of product as pu	rchased 5.17 oz.				
Fotal cre	editable amount of product (per po	z.25 oz.				
	•	is true and correct and that a 5.17 or grains are not above the 0.24 oz eq	unce portion of this product (ready for portion.	or serving) provides 2	.25 oz equivalent	
Kar	en Grank, M	s, ROW	Dire	ector-Nutrition		
Signature	,		Title			
Karen Sh	nank, MS, RDN		11/1	4/2017 (479	9) 290-3659	
Printed N	Name		Date	e Pho	ne Number	



Tyson Product Formulation Statement

I. Vegetable Component

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

	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 (quarter cups)
Vegetable	TOMATO PASTE, 31%	RED/ORANGE	0.26	X	32.2/16	0.523

¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.

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 vegetable component or a specific vegetable subgroup.

The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.

School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.

Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as $\frac{1}{2}$ 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.

The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.

I certify the above information is true and correct and that 5.17 ounce serving of the above product contains $\frac{1}{8}$ cup(s) of RED/ORANGE vegetables.

0.5 Quarter Cups = $\frac{1}{8}$ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups = $\frac{1}{4}$ Cup vegetable/fruit or 1.0 ounces of equivalent meat alternate
1.5 Quarter Cups = $\frac{3}{8}$ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups = $\frac{1}{2}$ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups = $\frac{5}{8}$ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups = $\frac{3}{4}$ Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups = $\frac{7}{8}$ Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals $\frac{1}{8}$ cup but a result of 1.0 equals $\frac{1}{4}$

Karen Grank, MS, RDW	Director-Nutritio	n
Signature	Title	
Karen Shank, MS, RDN	11/14/2017	(479) 290-3659
Printed Name	Date	Phone Number



Iron

Nutrition Panels

BOS Z-22 WG REDUCED FAT STUFFED CRUST PIZZA NP

Nutrition Facts				
Serving Size 1/8TH PIZZA (147g) Servings Per Container 80				
Amount Per Serving				
Calories 310	Calories from Fat 100			
	% Daily Value *			
Total Fat 11g	14%			
Saturated Fat 5g	25%			
Trans Fat 0g				
Polyunsaturated Fat g				
Monounsaturated Fat g				
Cholesterol 25mg	8%			
Sodium 540mg	23%			
Potassium 180mg	4%			
Total Carbohydrate 34g	12%			
Dietary Fiber 3g	11%			
Sugars 4g				
Protein 19g	%			
Vitamin A	0%			
Vitamin C	0%			
Calcium	30%			

* Percent Daily Values are based on a 2,000 calorie diet.