

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

 $\underline{http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm}.$

Manufacturer: National Food Group			Serving Size: 1 applesauce cup (4.5		
. Vegetable Comp		rmine the creditable	amount of veg	getables.	
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 ¹ (quarter cups)
			X		
			X		
			X		
	Total Cre	ditable Vegetable A	Amount:		
 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. At least ½ 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 					
Vegetables and veg At least ½ cup of re component or a spe The other vegetable green, red/orange, a	etable purees of cognizable vegoific vegetable e subgroup may and beans/peas	getable is required to subgroup. y be met with any ad- (legumes) vegetable	ved. contribute tow ditional amount subgroups.	vards the vegetable	Total Cups Beans/Peas (Legumes) Total Cups Dark Green
 Vegetables and veg At least ½ cup of re component or a spe The other vegetable green, red/orange, a School food author requirement for the Please note that ray meals (For example may credit towards 	etable purees of cognizable vegorific vegetable estable establ	getable is required to subgroup. y be met with any add (legumes) vegetable any vegetable subgretable subgroup. regetables credit as horizonth credits as ½ component or the mere	ved. contribute tow ditional amount subgroups. oup to meet the nalf the volume up dark green eat alternate co	vards the vegetable ats from the dark te total weekly e served in school vegetable. Legumes mponent, but not as	Beans/Peas (Legumes) Total Cups
 Vegetables and veg At least ½ cup of re component or a spe The other vegetable green, red/orange, a School food author requirement for the Please note that ray meals (For example may credit towards both in the same me into the school meahow legumes contrilled. 	etable purees of cognizable vegorific vegetable is subgroup may and beans/peas ities may offer additional vegov leafy green ver 1 cup raw spethe vegetable of eal. The schootal. However, a libute towards that on the follo	getable is required to subgroup. y be met with any add (legumes) vegetable any vegetable subgretable subgroup. regetables credit as horizon credits as ½ component or the med menu planner will a manufacturer should the vegetable compowing page for conve	ditional amount subgroups. The volume up dark green eat alternate codecide how to in a provide document and the mersion factors	vards the vegetable ats from the dark te total weekly e served in school vegetable. Legumes mponent, but not as incorporate legumes mentation to show heat alternate	Beans/Peas (Legumes) Total Cups Dark Green



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 ¹ (quarter cups)	
Applesauce	4.5	X	47.6/106	2.02	
		X			
		X			
Total Creditable Fruit Amount:					

- ¹FBG 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, ½ cup raisins credits as1 cup fruit).

I certify the above information is true and correct and that 4.5 ounce serving of the above product contains 1/2 cup(s) of fruit.

Quarter Cup to Cup Conversions*

$0.5 \text{ Quarter Cups} = \frac{1}{8} \text{ Cup vegetable/fruit or } 0.5 \text{ ounces of equivalent meat alternate}$
$1.0 \text{ Quarter Cups} = \frac{1}{4} \text{ Cup vegetable/fruit or } 1.0 \text{ ounce of equivalent meat alternate}$
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
$2.5 \text{ Quarter Cups} = \frac{5}{8} \text{ Cup vegetable/fruit or } 2.5 \text{ ounces of equivalent meat alternate}$
3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

*The result of 0.9999 equals ½ cup but a result of 1.0 equals ¼ cup

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

Jara Sharpe	Director of K12	Director of K12 Sales & Business Development		
Signature	Title			
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Printed Name	Date	Phone Number		