

Product Formulation Worksheet

Product Name: <u>V8 Vegetable Juice</u>

Formula and Version Number: 41500000033\0150

UPC Code: <u>51000000200</u> Revision Date: <u>1/10/2018</u>

Dear Valued Customer,

The product above was assessed for school meal pattern component contributions using procedures outlined in the U.S. Department of Agriculture's Food Buying Guide for Child Nutrition Programs.

Serving Size Weight: 5.5 oz Can

In accordance with USDA Memo Code: SP 10-2012-Revised 1/25/2013, Questions 9 & 16; USDA Questions & Answers on the Final Rule, "Nutrition Standards in the National School Lunch and School Breakfast Programs". April 27, 2012 (Revised 1/25/2013)., this product provides 5/8 cup "Additional" vegetable contribution.

To view this memo code please visit: http://www.fns.usda.gov/cnd/Governance/Policy-Memos/2012/SP10-2012ar6.pdf. If you have further questions, please contact us at 1-800-TRY-SOUP.

Sincerely,

Jennifer McQuillan, NDTR, SNS

Nutrition Analyst, Global Nutrition & Regulatory Affairs



Product Name: <u>V8®Vegetable Juice</u>

Case Code: 00020

Case Pack: <u>48/5.5 oz Cans</u> Serving Size: <u>1 Can (5.5 oz)</u>

Revised: 1/10/2018

Nutrition Facts
6 Serving Size 1 CAN (163 mL)
Amount per serving Calories 30
% Daily Value * Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat 0g
Cholesterol 0mg 0%
Sodium 440mg 19%
Total Carbohydrate 6g 2%
Dietary Fiber 1g 4%
Total Sugars 5g
Includes 0g Added Sugars 0%
Protein 1g
Vitamin D 0mcg (0 IU) 0%
Calcium 20mg 0%
Iron Omg 0%
Potassium 320mg 6%
Vitamin A 120mcg 15%
Vitamin C 50mg 60%
* The % Dally Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: VEGETABLE JUICE (WATER AND CONCENTRATED JUICES OF TOMATOES, CARROTS, CELERY, BEETS, PARSLEY, LETTUCE, WATERCRESS, SPINACH), SALT, VITAMIN C (ASCORBIC ACID), BETA CAROTENE, NATURAL FLAVORING, CITRIC ACID.

PREPARATION

Simply chill and serve.

I certify that the above information is true and correct when prepared according to directions.

Jennifer McQuillan, NDTR, SNS