

## 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: Beef Stew Code No.: KE

Manufacturer: Vanee Foods Company Serving Size: 1 cup; 8.1 oz.

## **Vegetable Component**

Please fill out the chart below to determine the creditable amount of vegetables:

Description of Creditable Ingredients per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Purchase Unit	Creditable Amount (quarter cups)
Potato	Starchy	1.96	Χ	8.9/16	1.09
Carrot	Red/Oran	1.11	Χ	9.87/16	0.68
Peas	Bean	0.40	Χ	11.2/16	0.28

## Total Creditable Vegetable Amount<sup>1</sup>

- 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 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.

ll	Total Cups: Beans/Peas (Legumes)
5	
k	Total Cups: Dark Green
У	
l	Total Cups: Red/Orange
s t	
e 1	Total Cups: Starchy
t	
5	Total: Other Cups

I certify that the above information is true and correct and that a 8.1 ounce serving of the above product contains 1/8 cup(s) of red vegetables.

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