



Conagra Foodservice
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Quality Attributes Sheet For Gran Sazon Refried Beans 112 OZ **UPC** 93901 29396

Ingredient Statement: Cooked Beans, Water, Lard, Salt.

Nutritional Information:

Per serving	1/2 cup (128g)
Calories	90
Calories From Fat	20
	% Daily Value
Total Fat, 2g	3%
Saturated Fat, 0.5g	3%
Trans Fat, 0g	
Cholesterol, 0mg	0%
Sodium, 490 mg	20%
Carbohydrate, 16g	5%
Dietary Fiber, 4g	16%
Sugars, 0 g	
Protein, 6 g	
Vitamin A	0%
Vitamin C	0%
Calcium	4%
Iron	10%

Date: 12/2016

ALLERGENS	
Product Facts	
Gross Weight (lbs)	46.533
Net Weight (lbs)	42
Case Cube (ft3)	0.971
Case Dimensions (LxWxH)	18.75 x 12.563 x 7.125
Pattern Tie x High = Total cases	8 x 6 = 48
Shelf Life	720 Days
Storage	Dry, Ambient
Kosher	No
Country of Origin Information	
Finished Product	USA

Shawn Fear
 Customer Facing Quality Manager, Food Service
 Conagra Brands



**Product Formulation Statement (PFS) for Documenting Beans as Vegetables OR
Meat not both.**

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: Gran Sazon Refried Beans Code: 9390129396

Manufacturer: ConAgra Foods Serving Size: ½ Cup (128g)

I. Vegetable Component

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

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)	
Pinto Bean	Bean & Peas	.60	X	21/16=1.3	.78	
Pinto Bean	Bean & Peas	.40	X	21/16=1.3	.52	
			X			
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none"> ▪ 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 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 ½ 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. 					Total Cups Beans/Peas (Legumes)	¼ cup
					Total Cups Dark Green	
					Total Cups Red/Orange	
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 4.5 ounce serving of the above product contains 1/4 cup(s) of Bean/Peas vegetables. This estimate of equivalents has not been evaluated by the FNS, or USDA.

(vegetable subgroup)



OR

Meat Alternative - cannot be used as both Vegetable and Meat

I Meat/Meat Alternate

fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Pinto Bean	.60	x	21/16=1.3	.78
Pinto Bean	.40	x	21/16=1.3	.52
		x		
A. Total Creditable Amount¹				

*Creditable Amount – Multiple ounces per raw portion of creditable ingredient by the Food Buying Guide Yield

Total Weight (per portion) of product as purchased 4.5

Total creditable amount of product (Per portion) 1.0 oz

I certify that the above information is true and correct and that a 4.5 ounce serving of the above product (ready for serving) contains 1.0 ounces of equivalent meat/meat alternate when prepared according to directions.

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. This estimate of equivalents has not been evaluated by the FNS, or USDA.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = $\frac{1}{8}$ Cup vegetable or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups vegetable = $\frac{1}{4}$ Cup vegetable or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups vegetable = $\frac{3}{8}$ Cup vegetable or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups vegetable = $\frac{1}{2}$ Cup vegetable or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups vegetable = $\frac{5}{8}$ Cup vegetable or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups vegetable = $\frac{3}{4}$ Cup vegetable or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups vegetable = $\frac{7}{8}$ Cup vegetable or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups vegetable = 1 Cup vegetable 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 $\frac{1}{4}$ cup

David Schuett MS RD
Signature

Nutritionist
Title

David Schuett MS RD
Printed Name

4/24/15
Date

Phone Number