



Quality Attribute Sheet for: ANGELA MIA Spaghetti Sauce With Tomato Bits 6-104 OZ

UPC 2700042201

Ingredient Statement:

Tomato Puree (Water, Tomato Paste), Tomatoes, Water, Sugar, less than 2% of: Salt, Dried Onion, Extra Virgin Olive Oil, Calcium Chloride, Dried Basil, Dried Oregano, Dried Parsley, Natural Flavor, Citric Acid*. *Naturally Derived

Nutritional Information:

Servings per container	about 23			
Per serving:	1/2 CUP (125g)			
Calories	70			
	% Daily Value			
Total Fat, 0g	0%			
Saturated Fat, 0g	0%			
Trans Fat, 0g				
Polyunsaturated Fat, 0g				
Monounsaturated Fat, 0g				
Cholesterol, 0 mg	0%			
Sodium, 500mg	22%			
Total Carbohydrate, 14g	5%			
Dietary Fiber, 3g	11%			
Sugars, 8g				
Added Sugar, 4g	8%			
Protein, 2g				
Vitamin D 0mcg	0 %			
Calcium 40mg	4 %			
Iron 0.6mg	4 %			
Potassium 350mg	8 %			

Product Facts					
Case Gross Weight	43.49 lbs.				
Case Net Weight	39 lbs.				
Case Volume	0.99 cu ft				
Case Dimensions (L X W X H)	18.75 X 12.63 X 7.25				
Pallet Tie X High	08X06 = 48				
Shelf Life	630 Days				
Storage Requirements	DRY, AMBIENT				
Other	NON GMO Project VERIFIED				
Kosher	Kosher OK				
Country of Origin of Finished Product	USA				

Other GTIN #				
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CS	10027000422011			
EA	00027000422014			
PAL	80027000422010			

Shawn Fear

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Director of Quality, Conagra Brands

Specsand.Inquiries@conagra.com

Issue Date: 2/11/19 1/1



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:	AM Spaghetti Sa	auce	Code: <u>270</u>	0042201		
Manufacturer: Conagra Brands Serving Size:					1/2 cup (125g)	
 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)	Creditable Ingredient per Food Buying Vegetable Subgroup Creditable Ingredient Ingredient		@ FBG Yield/ Purchase Unit	© Creditable Amount ¹ (quarter cups)	@	
Tomato Paste	Red/Orange	1.13	X	R/NWOQ/J QN/RU@	QNT@	
Diced Tomato	Tomato Red/Orange 1.69 X MWXX		VVWVQQV] 14C@	NY@		
@	@ @		X	@	@	
	RNUP@					
§ ¹ FBG calculation quarter cup to cu § Vegetables and v	Total Cups Beans/Peas (Legumes)	@				
 § 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. 					@ Total Cups Dark Green	@
§ School food auth requirement for t § Please note that r meals (For exam may credit towar	@ Total Cups Red/Orange	5/8 Cup				
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 Starchy	@
					@ Total Cups Other	@
<u>. </u>						



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)
@		@	X	@	n/a
@		@	X	@	n/a
@		@	X	@	n/a
	@				

§ 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 ½ 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 as 1 cup fruit).

I certify the above information is true and correct and that $\underline{n/a}$ ounce serving of the above product contains $\underline{n/a}$ of fruit. This estimate of equivalents has not been evaluated by the FNS, or USDA.

@ @	or france Time Con	and or equivalents has not seen evaluated by the 1118, or espirit						
@		Quarter Cup to Cup Conversions*						
		0.5 Quarter Cups vegetable = ½ Cup vegetable or 0.5 ounces of equivalent meat alternate						
@		1.0 Quarter Cups vegetable = 1/4 Cup vegetable or 1.0 ounce of equivalent meat alternate						
@		1.5 Quarter Cups vegetable = 3/8 Cup vegetable or 1.5 ounces of equivalent meat alternate						
@		2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate						
@		2.5 Quarter Cups vegetable = 5% Cup vegetable or 2.5 ounces of equivalent meat alternate						
@								
@		3.0 Quarter Cups vegetable = ³ / ₄ Cup vegetable or 3.0 ounces of equivalent meat alternate						
@		3.5 Quarter Cups vegetable = 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 1/8 cup but a result of 1.0 equals 1/4 cup								
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Printe	d Name]	Date	Phone Number