

Product Formulation Worksheet

Product Name: V8® Low Sodium Vegetable Juice

Formula and Version Number: 415000012157/0049

UPC Code: <u>51000121578</u> Revision Date: <u>1/10/2018</u> Portion per Recipe: 1867

Serving Size Volume: 8 fl oz (240 mL)

Serving Size Weight: 243 g

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.

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)., an 8 oz serving size of this product provides one 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: V8® Low Sodium Vegetable Juice

Case Code: 20616

Case Pack: 6/48 oz. Bottles

Serving Size: 8 fl. oz.

Revision Date: 1/10/2018

Nutrition Facts	
Serving Size 8 FL. OZ. (240 m	L)
Amount per serving	_
Calories 4	_
% Daily Value	e *)%
Total Facing	_
Saturated Fat 0g 0)%
Trans Fat 0g	_
Cholesterol 0mg 0)%
Sodium 140mg 6	3%
Total Carbohydrate 9g 3	3%
Dietary Fiber 1g	1%
Total Sugars 7g	_
Includes 0g Added Sugars 0	9%
Protein 2g	
Vitamin D 0mcg (0 IU) 0)%
Calcium 30mg 2	2%
Iron 1mg 6	3%
Potassium 850mg 15	%
Vitamin A 190mcg 20	1%
Vitamin C 72mg 80	1%
Vitamin K 3mcg 2	2%
* The % Daily Value (DV) tells you how much nutrient in a serving of food contributes to a da diet. 2,000 calories a day is used for gene nutrition advice.	ally

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

PREPARATION

Simply chill and serve.

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

Jennifer Mc Quillan, NDTR, SNS

Nutrition Analyst, Global Nutrition & Regulatory Affairs