

\

“PRODUCT FORMULATION STATEMENT”

An original copy of this form must be completed by the manufacturer or authorized office of the manufacturer. Please complete all seven sections and provide accurate information as it will be used in CRE audits.

SECTION 1

Vendor Name: ___Boghosian Raisin Packing Company___ Vendor Stock Item #: _____
 Product Name: _Natural Select Seedless Raisins_____ Product Code #: 10108055, 1018605, 1018010
 Manufacturer Name: _Boghosian Raisin Packing Company_____ Product Brand: ___Boghosian_____
 Unit Weight/Serving Size: _1.5oz, 15oz, 2#_____ Count per Case: _____ Case Net Weight: 14#, 23#, 24.5#
 Product Shelf Life: Frozen: _____ months; Thawed: _____ days; Refrigerated: _____ days; Shelf-Stable: _12_ months

SECTION 2

Does this product carry a Child Nutrition (CN) Label? ___ Yes _X_ No.

If “Yes”, please provide a copy of CN label.

SECTION 3

Please attach a Copy of the Product Label which includes the Product Name, Ingredient Statement, Nutrition Facts, Net Weight, Manufacturer/Distributor Name and Address, and, for meat/poultry products, an inspection legend.

SECTION 4

Does this product contain any of the following?	<u>Yes</u>	<u>No</u>
Artificial Colors (All)	___	_X_
Artificial Flavors (All, including MSG)	___	_X_
Artificial Preservatives (Nitrates, Nitrites, Sulfites)	___	_X_
Artificial Sweeteners (All)	___	_X_
High Fructose Corn Syrup (HFCS)	___	_X_
More than 4 grams Added Sugars per four (4) ounce serving of Yogurt	___	_X_
More than 4 grams Added Sugars per one (1) ounce of Cereal	___	_X_
Partially Hydrogenated Oils	___	_X_
Solid Fats (Other animal fats; tropical oils)	___	_X_
Synthetic Sources of Trans Fat	___	_X_

SECTION 5

Allergen Information: Does this product contain any of the following ingredients (potential allergens)?
Check Yes or No, and fill in Specify Type(s) where applicable.

<u>Allergen</u>	<u>Yes</u>	<u>No</u>	<u>Specify Type(s)</u>
Citrus	___	<u>X</u>	
Eggs/Egg Products	___	<u>X</u>	
Fish	___	<u>X</u>	
Milk/Milk Products	___	<u>X</u>	
Modified Food Starch	___	<u>X</u>	
Peanuts	___	<u>X</u>	
Shellfish	___	<u>X</u>	
Soy	___	<u>X</u>	
Tree Nuts	___	<u>X</u>	
Wheat	___	<u>X</u>	

****PLEASE NOTE: IF YOUR PRODUCT CARRIES A CN LABEL YOU MAY OMIT SECTION 6 AND SIGN SECTION 7 AND YOUR PFS IS COMPLETE.**

SECTION 6

Please fill out the following applicable Product Formulation Statement (PFS) Attachments:

- PFS for Documenting Meat/Meat Alternate & Alternate Protein Product (APP) (pg. 3)
- Example of APP Documentation- Soy Company X (pg. 4)
- Example M/MA and APP Calculations (pg. 5)
- PFS for Documenting Vegetables/Fruits, (pg. 6, 7)
- Formulation Statement for Documenting Grains in School Meals (pg. 8, 9)

SECTION 7

Mike Pretorius

Signature

Mike Pretorius

Printed Name

Director of Food Safety & Quality Assurance

Title

01-21-2022

Date

(559) 834-5348

Phone Number

Alternate Protein Product (APP)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield ÷ Servings Per Unit	Creditable Amount *
		X		
		X		
		X		
A. Total Creditable M/MA Amount¹				

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described on page 4 for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased _____

Total creditable amount of product (per portion) _____
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a _____ ounce serving of the above product (ready for serving) contains _____ 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.

Not Applicable

Signature _____

Title _____

Printed Name _____

Date _____

Phone Number _____

Soy Company X

Soy Protein Concentrate Product Y

Documentation for Company X Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a) Company X certifies that Product Y meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) Company X certifies that Product Y has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c) The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d) The protein level of product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
- e) The protein level of Product Y is certified to be at least 61.8% on an “as-is” basis for the as-purchased product. (*Note: Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.*)

All of the above information is required for APP and must be presented for approval.

Note: It is also helpful to have the ingredient statement for product Y. For example, if the product is uncolored and unflavored the ingredient statement might be “soy protein concentrate” or if the product is colored and textured the ingredient statement might be “textured vegetable protein (soy flour, caramel color)”

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield ÷ Servings Per Unit	Creditable Amount*
Beans, black (turtle), dry, canned, whole	1.0 oz	X	27.8/110	0.252
Beans, black (turtle), dry, canned, whole, drained (Column 6 conversion)	1.0 oz	X	27.8/62.0	0.44
Beans, kidney, dry, whole	1.0 oz	X	24.8/16	1.55
Beef Ground (not more than 18% fat) raw	1.0 oz	X	0.74	0.74
Beef Brisket, without bone, practically free of fat, raw	1.0 oz	X	0.69	0.69
Cheese, Mozzarella	1.0 oz	X	16/16	1.0
Cheese, Cottage	1.0 oz	X	8/16	0.5
Chicken, boneless, fresh	1.0 oz	X	0.70	0.7
Chicken, drumstick with bone, fresh	2.0 oz	X	0.49	0.98
Egg, frozen whole, pasteurized, liquid	1.0 oz	X	18/16	1.125
Egg, whole, dried	0.25 oz	X	64/16	1.0
Fish fillet, fresh	1.0 oz	X	0.70	0.7
Ham water added	1.0 oz	X	0.82	0.82
Nuts, almonds	1.0 oz	X	16/16	1.0
Peanut butter	1.0 oz	X	14.4/16	0.9
Pork Ground (not more than 30% fat)	1.0 oz	X	0.70	0.7
Tuna, chunk style, water packed	1.0 oz	X	51.2/66.5	0.769
Tuna, chunk style, drained (Column 6 conversion)	1.0 oz	X	51.2/51.2	1.0
Turkey, cooked, diced, light and dark meat in natural proportions (no skin, wing meat, neck meat, giblets, or kidneys)	1.0 oz	X	16/16	1.0
Turkey ham, fully cooked	1.0 oz	X	0.70	0.7
Turkey ham, 15% water added	1.0 oz	X	0.59	0.59
Yogurt, plain	1.0 oz	X	8/32	0.25

II. Alternate Protein Product (APP)

Products containing APP must also provide the documentation described in Attachment A.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount APP
Soy flour, ABComp 1234	0.25 oz	X	52.0*	÷ by 18	0.72
Soy protein concentrate, ABComp 45	0.25 oz	X	64.8*	÷ by 18	0.9
Soy protein isolate, XYComp 333	0.25 oz	X	85.0*	÷ by 18	1.18
Whey protein concentrate, Dairy 3	0.25 oz	X	45.0*	÷ by 18	0.625
Nonfat dry milk, Dairy 789	0.25 oz	X	21.0*	÷ by 18	0.29

Reminders:

1. The Meat/Meat Alternate credit cannot exceed the total portion weight, and
2. The entrée item/main dish must have a visible M/MA such as beef, poultry, eggs, cheese, or beans. The only exception to this visible meat/meat alternate rule is in meat analogues or meat replacements such as veggie burgers, where the actual replacement main dish is the visible meat alternate.

I. Vegetable Component

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

Each serving of the ____ ounce (s) provides the following:

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	Servings per Purchase Unit, EP ÷ Purchase Unit (FBG)	Creditable Amount ¹ (quarter cups)	
			X			
			X			
			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 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. 					Total Cups Beans/Peas (Legumes)	
					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 _____ ounce(s) serving of the above product contains _____ cup(s) of _____ vegetables.

(veg, subgroup)

Not Applicable

Signature _____

Title _____

Printed Name _____

Date _____

Phone Number _____

II. Fruit Component

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

Each serving of the ____ounce (s) provides the following:

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Servings per Purchase Unit, EP ÷ Purchase Unit (FBG)	Creditable Amount ¹ (quarter cups)
Seedless Raisins	1.5 ounces	X		¼ cup
		X		
		X		
Total Creditable Fruit Amount:				

- 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 ⅛ 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).

Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = ⅛ Cup vegetable or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups vegetable = ⅜ 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 = ⅝ Cup vegetable or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups vegetable = ⅞ 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 ⅞ cup but a result of 1.0 equals 1 cup

Mike Pretorius

Signature

Mike Pretorius

Printed Name

Director of Food Safety and Quality Assurance

Title

01/21/22

Date

(559) 834-5348

Phone Number

Crediting Standards Based on Grams of Creditable Grains

School Food Authorities (SFA's) 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. SFA's have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: _____ Code No: _____

Manufacturer: _____ Serving Size: _____
(Raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes _____ No _____

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes _____ No _____ **How many grams:** _____

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H or Group I. (cereal grains) , or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: _____

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Total Creditable Amount³			

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased _____

Total contribution of product (per portion) _____ oz equivalent

I certify that the above information is true and correct and that a _____ ounce portion of this product (ready for Serving) provides _____ oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Not Applicable

Signature _____

Title _____

Printed Name _____

Date _____

Phone Number _____

Crediting Standards Based on Revised Exhibit A
weights per oz equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes____No____

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes____ No____ **How many grams:** _____

(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate which Exhibit A Group (A-I) the Product Belongs: _____

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
Total Creditable Amount ¹			

¹ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased _____

Total contribution of product (per portion) _____oz equivalent

Not Applicable

Signature

Title

Printed Name

Date

Phone Number