

Food and Nutrition Service

Product Formulation Statement for Documenting Vegetables and Fruits in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks

Child Nutrition (CN) Program Operators 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.

Product Name: _____ Code No.: _____

Manufacturer: _____ Serving Size: _____

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)	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT	MULTIPLY	FBG YIELD ¹	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT ² (QUARTER CUPS)
		x		÷		
		x		÷		
		x		÷		
Total Creditable Vegetable Amount:						

¹FBG yield = either Servings per Purchase Unit Column or Additional Information Column, as applicable.

²FBG calculations for vegetables are in quarter cups. See Attachment C for quarter cup to cup conversions.

- 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.
- Please note that raw leafy green vegetables credit as half the volume served in the Child and Adult Care Food Program (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 Program Operator will decide how to incorporate legumes into the 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.

I certify the above information is true and correct and that _____ ounce serving of the above product contains _____ cup(s) of vegetables.

II. Fruit Component

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

DESCRIPTION OF CREDITABLE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT	MULTIPLY	FBG YIELD ¹	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT ² (QUARTER CUPS)
		x		÷		
		x		÷		
		x		÷		
Total Creditable Fruit Amount:						

¹FBG yield = either Servings per Purchase Unit Column or Additional Information Column, as applicable.

²FBG calculations for vegetables are in quarter cups. See Attachment C for quarter cup to cup conversions.

- Fruits and fruit purees credit on volume served.
- At least $\frac{1}{8}$ cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in the Child and Adult Care Food Program.
(For example, $\frac{1}{2}$ cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that _____ ounce serving of the above product contains
_____ cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5	Quarter Cups = $\frac{1}{8}$ Cup vegetable/fruit
1.0	Quarter Cups = $\frac{1}{4}$ Cup vegetable/fruit
1.5	Quarter Cups = $\frac{3}{8}$ Cup vegetable/fruit
2.0	Quarter Cups = $\frac{1}{2}$ Cup vegetable/fruit
2.5	Quarter Cups = $\frac{5}{8}$ Cup vegetable/fruit
3.0	Quarter Cups = $\frac{3}{4}$ Cup vegetable/fruit
3.5	Quarter Cups = $\frac{7}{8}$ Cup vegetable/fruit
4.0	Quarter Cups = 1 Cup vegetable/fruit

*The result of 0.9999 equals $\frac{1}{8}$ cup
but a result of 1.0 equals $\frac{1}{4}$ cup

Signature

Gina Vasquez

Title

Printed Name

Date

Phone Number