



July 17, 2024

To whom it may concern,

The Product Formulation Statement for product #66970 0.8oz Vegetable Dumpling with Whole Wheat Wrapper from Schwan's Food Service, Inc. is confidential and proprietary. Thus, we ask that this be treated as confidential information. Specifically, we are asking for this document not be shared via public online platforms.

Thank you in advance for your cooperation in helping to maintain the confidentiality of this sensitive document.

Respectfully,

A handwritten signature in blue ink, appearing to read "Jill Pieper", is positioned below the word "Respectfully,".

Jill Pieper
Assistant Secretary
Schwan's Food Service, Inc.



Formulation Statement – CONFIDENTIAL & PROPRIETARY

Product Code: 66970 Product Name Chef One™ Vegetable Dumplings

Serving Size: 6 Dumplings

4.76 oz.

135g

GRAINS:

Does the product meet the Whole Grain Rich Criteria? Yes

Percent of Whole Grains: 51%

Grams of Whole grains per Serving: 18g

Indicate to which Exhibit A Group (A-I) the product belongs: Group B

Description of Creditable Grain Ingredient	Weight of Product (A)	Gram Standard of Creditable Grain per oz. Equivalent (B) 1 oz. eq = 28g or 1 oz.	Creditable Amount (A/B)
White Whole Wheat Flour	18.46g	16g	1.15 oz.
Enriched Wheat Flour	17.44g	16g	1.09 oz.
Total Creditable Amount			2.24 oz. equiv.

In accordance with SP 30-2012 this section of the formulation statement provides information on the oz. equivalent grains requirements. The whole grain content per oz. equivalent is based on Exhibit A weights and is at least 8g or more for Groups A-G. Groups H and I volumes or weights listed are offered to create as one oz. equivalent. The crust ingredient declaration lists whole grains as the primary grain ingredient by weight.

I certify that the above information is true and correct and that a 4.76 ounce portion of this product (ready for serving) provides 2.00 oz. equivalent grains. I further certify that non-creditable grains are not above 0.24 oz. equivalent per portions. 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.

VEGETABLES / FRUITS:

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit per Pound	Creditable Amount
			X		
Total Creditable Amount					

I certify the above information is true and correct and that a 4.76 ounce serving of the above product (ready for serving) provides 0 cup(s) of vegetables.

MEAT / MEAT ALTERNATES (M/MA):

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Source Label Crediting or FBG Yield/Purchase Unit per Pound	Creditable Amount
Edamame, (shelled)	0.80	X	10.7	0.53
Tofu (commercially prepared)	0.53	X	7.28	0.24
Pinto Beans (dehydrated)	0.05	X	21.7	0.07
Isolated Soy Protein	0.10	X	4.77	0.47
Soy Protein Concentrate	0.23	X	3.6	0.82
Total Creditable M/MA Amount				2.13

I certify that the above information is true and correct and that a 4.76 ounce serving of the above product (ready for serving) provides 2.00 ounces of equivalent 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).

Jason Kerr – Senior Director, Scientific & Regulatory Affairs 1.800.544.6855

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Product Name: Arcon® T

Product Code: 158172

Date: October 6, 2023

**DOCUMENTATION FOR ADM PRODUCT
USED AS ALTERNATE PROTEIN PRODUCTS (APP)
FOR CHILD NUTRITION (CN) PROGRAM**

- A.) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- B.) ADM certifies that this product has been processed so that some portion of the non-protein constituents has 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.) ADM certifies that this product is a safe and suitable edible product from a plant source.
- D.) The PDCAAS score for this product is 0.99. It was calculated by multiplying the lowest 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.
- E.) The protein level by weight of this product is at least 18% when hydrated at a ratio of 2.60 parts water to one part product.
- F.) The protein level of this product is certified to be at least 64.8% on an "as is" basis as purchased.

Ingredient Statement: Textured Vegetable Protein Product (Soy protein concentrate)

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN Programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation.

The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. We disclaim any and all warranties, whether express or implied, and specifically disclaim the implied warranties of merchantability, fitness for a particular purpose and non-infringement. Our responsibility for claims arising from any claim for breach of warranty, negligence or otherwise shall not include consequential, special or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by ADM or other parties. Customers are responsible for obtaining any licenses or other rights that may be necessary to make, use or sell



APP Letter SUPRO® 516, 10000270

This memo is to confirm that SUPRO® 516, 10000270 manufactured by IFF Nourish (Solae, LLC) meets the requirements of Appendix A 7 CFR to Parts 210, 220, 225 and 226 for Alternate Protein Products. These requirements are:

1) This product is processed so that some portion of the non-protein constituents of the food, have been removed. This product is a safe and suitable edible product produced from a plant source.

2) The biological quality of this protein is at least 80 percent that of casein, determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS for SUPRO® 516, 10000270 is 1.0. Method to calculate is as follows:

- *Determine protein content.*
- *Determine essential amino acid (EAA) content.*
- *Determine amino acid ratios by dividing the EAA content by the reference EAA content (the reference EAA content we use is the FAO/WHO 2-5 year old amino acid pattern).*
- *The lowest ratio is the uncorrected EAA score (typically 1.04 for Methionine + Cysteine).*
- *Determine digestibility (97% for our soy proteins).*
- *Calculate PDCAAS by multiplying uncorrected EAA score by the digestibility ($1.04 \times 0.97 = 1.0$). Scores over 1.0 are rounded down to 1.0.*

3) This product contains at least 18 percent protein by weight when fully hydrated or formulated. The maximum hydration ratio allowed for SUPRO® 516, 10000270 is 3.77 parts water to 1 part SUPRO® 516, 10000270 to achieve 18% protein by weight.

4) The protein content of SUPRO® 516, 10000270 is 86% (as-is).

Your company may make applications to FNS/USDA based on this confirmation.

THIS DOCUMENT EXPIRES August 30, 2025

Regards

Johnathan Kokoski
Global Manager, QMS & Continual Improvement
IFF Nourish