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PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS
PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA), VEGETABLE COMPONET SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)

Product Name: Fully Cooked Beef Patty Code Number: CP5661 / 5661CE

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 31.43 / 228 servings / 2.20 oz patty

I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
		x		
Ground Beef (not more than 20% fat)	1.77 oz	x	74%	1.3098oz
		x		
A. Total Creditable Amount[1]				1.3098 oz

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Textured Vegetable Protein		x			
Arcon T 158-480	0.223	x	64.8%	Divided by 18	0.8028
		x			
B. Total Creditable Amount[1]					0.8028
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)[1]					2.00

*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.
[1]Total 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 also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes No (Circle correct answer)
(*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:** N/A

(*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 (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 16grams creditable grain per oz eq; Group H uses the standard of 28grams 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: N/A

Total Creditable Amount

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)2 B	Creditable Amount A ÷ B
Total Creditable Amount			

Creditable grains are whole-grain meal/flour and enriched meal/flour.
1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
2 Standard grams of creditable grains from the corresponding Group in Exhibit A.
3Total 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 50 g (1.75oz)
Total contribution of product (per portion) 2.00 oz equivalent
I certify that the above information is true and correct and that a 1.75 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 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.

IV.Vegetable Component

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

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
			X		
			X		
			X		
			X		
			X		
			X		
			X		
			X		
Total Creditable Vegetable Amount:					

- [1]FBG 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 ⅛ 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

Total Cups Beans/Peas (Legumes)	
Total Cups Dark Green	

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 ½ 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 Red/Orange**	
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that 2.2 ounce serving of the above product contains 0 cup(s) of N/A vegetables.

(Vegetable subgroup)

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 ⅛ cup but a result of 1.0 equals ¼ cup

Total weight (per portion) of product as purchased: 2.20 oz.

I certify that the above information is true and correct and that a 2.2 ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and 0 oz equivalent grains when prepared according to directions.

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

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Brian Hofmeier	Vice President of Education Sales
Signature	Title
Brian Hofmeier	6-15-23 / 800-626-2308
Printed Name	Date / Phone Number

ADM
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Product Name: Arcon® T
Product Code: 158-480

Date: August 19, 2022

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