

Conagra Foodservice 222 W. Merchandise Mart Plaza, Suite 1300 Chicago, IL 60654 TEL: 402-240-4000

# Quality Attribute Sheet for: RANCH STYLE Beans 6-108 OZ

UPC 4690000116

Ingredient Statement:

Prepared Pinto Beans (Water, Pinto Beans), Water, Tomato Puree (Water, Tomato Paste), Less than 2% of: Soybean Oil, Salt, Spices, Sugar, Rendered Beef Fat, Paprika, Distilled Vinegar, Onion Powder, Hydroxylated Soy Lecithin, Garlic Powder, Natural Flavor.

CONTAINS: SOY.

Allergen Contains Soy,

#### Nutritional Information:

Servings per container	about 24
Per serving:	1/2 cup (130g)
Calories	130
	% Daily Value
Total Fat, 2.5g	3%
Saturated Fat, 0.5g	3%
Trans Fat, 0g	
Polyunsaturated Fat, 1g	
Monounsaturated Fat, 0.5g	
Cholesterol, 0 mg	0%
Sodium, 550mg	24%
Total Carbohydrate, 21g	8%
Dietary Fiber, 7g	25%
Sugars, 2g	
Added Sugar, <1g	2%
Protein, 6g	
Vitamin D 0mcg	0 %
Calcium 40mg	4 %
Iron 1.6mg	8 %
Potassium 330mg	8 %

Product Fact	s			
Case Gross V	Veight	44.64 lbs.		
Case Net Wei	ght	40.5 lbs.		
Case Volume		1 cu ft		
Case Dimensions (L X W X H)		19 X 12.8	8 X 7.08	
Pallet Tie X H	igh	07X07 = 49		
Shelf Life		720 Days		
Storage Requirements		DRY, AMBIENT		
Kosher		Not a Kosher Product		
Country of Orig Finished Produc		USA		
Other GTIN		#		
CS	1004690	00001164		
EA	0004690	00001167		
			1	

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Shawn Fear

PAL

Shawn Fear Director of Quality, Conagra Brands Specsand.Inquiries@conagra.com



## Product Formulation Statement (PFS) for Documenting Beans as Vegetables OR

## Meat not both.@

School Food Authorities (SFAs) 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. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at

 $\underset{@}{\underline{http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm}}.$ 

Product Name:	Ranch Style Pinto Beans	Code:	4690000116

Manufacturer: ConAgra Brands

Serving Size: <u><sup>1</sup>/<sub>2</sub> Cup (130g)</u>

# 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)	@ @ Vegetable Subgroup	<sup>®</sup> Ounces per Raw Portion of Creditable Ingredient	@ @ Multiply	@ FBG Yield/ Purchase Unit	@ Creditable Amount <sup>1</sup> (quarter cups)	@
Pinto Bean (dry)	Beans/Peas	1.18 oz.	Х	RQNPQQV] QNSQ@	QNUT@	
@	@	@	Х	@	@	
@	@	@	Х	@	@	
@	Total Cred	litable Vegetable A	Amount:		QNP@	
<ul> <li><sup>®</sup></li> <li><sup>1</sup>FBG calculations f quarter cup to cup c</li> <li>§ Vegetables and veg</li> </ul>	or vegetables a conversions.	re in quarter cups.	See chart on fo	llowing page for	© Total Cups Beans/Peas (Legumes)	3/8 Cup
<ul> <li>§ At least <sup>1</sup>/<sub>8</sub> cup of re component or a specific specific</li></ul>	cific vegetable subgroup may nd beans/peas	subgroup. be met with any ac (legumes) vegetable	lditional amour e subgroups.	nts from the dark	@ Total Cups Dark Green	@
<ul> <li>§ School food authori requirement for the</li> <li>§ Please note that raw meals (For example may credit towards</li> </ul>	additional vego leafy green ve 1 cup raw sp	etable subgroup. getables credit as h inach credits as ½ c	alf the volume	served in school vegetable. Legumes	@ Total Cups Red/Orange	@
	eal. The school l. However, a bute towards th	l menu planner will manufacturer shoul ne vegetable compo	decide how to d provide document and the mo	incorporate legumes mentation to show	@ Total Cups Starchy	@
§ The PFS for meat/n towards the meat al	neat alternate m	nay be used to docu		nes contribute	@ Total Cups Other	@



# Meat Alternative - cannot be used as both Vegetable and Meat

@ @

i @ Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Pinto Bean (dry)	1.18 oz.	х	21.0/16=1.31	QNJT@
0000000	0000000	х		0000000
0000000	0000000	х		0000000
A. Total Creditable Amount	Q@		·	QNP@

\*Creditable Amount – Multiple ounces per raw portion of creditable ingredient by the Food Buying Guide Yield

Total Weight (per portion) of product as purchased 130g

Total creditable amount of meat alternative of product (Per portion) 1.50 oz.

- @
- @

#### @

W								
Ø				Quarter	Cup to (	Cup C	onversions*	
@	0.5 Quarter Cups vegetable = $\frac{1}{8}$ Cup vegetable or 0.5 ounces of equivalent meat alternate							eat alternate
@		1.0 Quarter Cups vegetable = $\frac{1}{4}$ Cup vegetable or 1.0 ounce of equivalent meat alternate						at alternate
@		1.5 Quarter Cups veg	etable =	<sup>3</sup> / <sub>8</sub> Cup v	egetable	or 1.5	ounces of equivalent me	eat alternate
@		2.0 Quarter Cups veg	etable =	<sup>1</sup> / <sub>2</sub> Cup v	egetable	or 2.0	ounces of equivalent me	eat alternate
@		2.5 Quarter Cups veg	etable =	<sup>5</sup> / <sub>8</sub> Cup v	egetable	or 2.5	ounces of equivalent me	eat alternate
@		3.0 Quarter Cups vegetable = $\frac{3}{4}$ Cup vegetable or 3.0 ounces of equivalent meat alternate						eat alternate
@		<ul> <li>3.5 Quarter Cups vegetable =<sup>7</sup>/<sub>8</sub> Cup vegetable or 3.5 ounces of equivalent meat alternate</li> <li>4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate</li> </ul>						
@								
@		*The result of 0.9999 equals <sup>1</sup> / <sub>8</sub> cup but a result of 1.0 equals <sup>1</sup> / <sub>4</sub> cup						
@ @		L						
® 0 0 0	David Sa	huete MS RD	@	@	@	@	Sr Nutritionist	
a	nature	-					Title	
@ 	David Schu	iett MS RD	@	@	@	@		
Prin	nted Name						Date	Phone Number