



**Product Formulation Statement (Product Analysis)  
for Meat/Meat Alternate (M/MA) Products**

Product Name: Gluten Free Chicken Tikka Masala Code No.: 8120010

43.28 lb Net

Manufacturer: Aahar Foods Case/Pack/Count/Portion/Size: 2.89 oz / 240 servings per case

**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 *
Chicken Boneless	2.376415	X	0.70	1.6635
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>1.6635</b>

\*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 in Attachment A 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***
Supro 515	0.069615	X	87.5	÷ by 18	0.338
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					<b>0.338</b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					<b>2.0</b>

\*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.

<sup>1</sup>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 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 2.89 oz

Total creditable amount of product (per portion) 2.00

(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 2.89 ounce serving of the above product (ready for serving) contains 2.00 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.

Lincoln Yee  
Signature  
Lincoln Yee  
Printed Name

Co-President  
Title  
6/18/2024  
Date  
(888) 499-6888  
Phone Number



## Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

Product Name: Gluten Free Chicken Tikka Masala Code: 8120010

Manufacturer: Aahar Foods Serving Size: 2.89 oz serving / 240 servings per case  
43.28 lbs Net

### 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	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Servings Per Unit	Creditable Amount <sup>1</sup> (quarter cups)	
Tomato Paste (Medium)	Red/Orange	0.2964	X	2.0125 (32.20/16)	0.597	
			X			
			X			
Total Creditable Vegetable Amount:					0.5	
<ul style="list-style-type: none"><li><sup>1</sup>FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</li><li>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.</li><li>At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li><li>The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li><li>School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.</li><li>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</li><li>The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</li></ul>					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	1/8
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 2.89 ounce serving of the above product contains 1/8 cup(s) of red/orange vegetables.  
(vegetable subgroup)



## II. Fruit Component

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

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Servings Per Unit	Creditable Amount <sup>1</sup> (quarter cups)
		X		
		X		
		X		
<b>Total Creditable Fruit Amount:</b>				

- <sup>1</sup>FBG 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  $\frac{1}{8}$  cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example,  $\frac{1}{2}$  cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that 2.89 oz serving of the above product contains 0 of fruit.

### Quarter Cup to Cup Conversions\*

0.5 Quarter Cups =  $\frac{1}{8}$  Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups =  $\frac{1}{4}$  Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups =  $\frac{3}{8}$  Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups =  $\frac{1}{2}$  Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups =  $\frac{5}{8}$  Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups =  $\frac{3}{4}$  Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups =  $\frac{7}{8}$  Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

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

Signature

Co-President

Title

Lincoln Yee

Printed Name

6/18/2024

Date

888-499-6888

Phone Number