

## Product Formulation Statement for Documenting Vegetables and Fruits in School Meal Programs

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.

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Product Name: Birds Eye Crispy Green Beans Code No.: 145						0000167			
Manufacturer: Conagra Brands Serving Size: 3						oz (84 g)			
I. Vegetables Component Fill out the chart below to determine the creditable amount of vegetables.									
	DESCRIPTION OF CREDITABLE NGREDIENT PER FOOD BUYING GUIDE (FBG)	VEGETABLE SUBGROUP	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT A	MULTIPLY	FBG YIELD <sup>1</sup> B	DIVIDE	PURCHASE UNIT IN OUNCES C	CREDITABLE AMOUNT <sup>2</sup> (QUARTER CUPS) A x B ÷ C	
G	reen Beans, Frozen	Other	1.43	×	11.60	÷	16	1.04	
				x		÷			
				x		÷			
Total Creditable Vegetables Amount:							1.04		
<sup>1</sup> FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable. <sup>2</sup> FBG calculations for vegetables are in quarter cups. See next page for Quarter Cup to Cup Conversions.							Total Cups Beans/Peas (Legumes)		
<ul> <li>Vegetables and vegetable purees credit on volume served. Tomato paste and puree 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 toward a specific</li> </ul>						Total Cups Dark Green			
<ul> <li>vegetable subgroup.</li> <li>Pasta made from vegetable flour(s) may credit as a vegetable even if the pasta is not served with another recognizable vegetable.</li> </ul>						s not served	Total Cups		
<ul> <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> </ul> Red/Orange									
<ul> <li>Program operators may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.</li> </ul>						equirement			
<ul> <li>Raw leafy green vegetables credit as half the volume served in school meals (example: 1 cup raw spinach credits as ½ cup dark green vegetable).</li> </ul>					·	Total Cups Starchy			
<ul> <li>Legumes may credit toward the vegetables component or the meat alternates component, but not as both in the same meal. The Program operator will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute toward the vegetables component and the meat alternates component.</li> <li>The PFS for meats/meat alternates may be used to document how legumes contribute</li> </ul>					Total Cups Other	1/4			
toward the meat alternates component.									

I certify the above info	ormation is true and correct and t	<sub>nat</sub> <u>2.96</u>	ounce serving of the above product contains
1/4 cup(s) of	(vegetable subgroup)	vegetable	es.

## **II. Fruits Component**

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 A	MULTIPLY	FBG YIELD <sup>1</sup>	DIVIDE	PURCHASE UNIT IN OUNCES C	CREDITABLE AMOUNT <sup>2</sup> (QUARTER CUPS) A x B ÷ C
		×		÷		
		х		÷		
		x		÷		
Total Creditable Fruits Amount:						

<sup>1</sup>FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable.

<sup>2</sup>FBG calculations for fruits are in quarter cups. See below for Quarter Cup to Cup Conversions.

- Fruits and fruit purees credit on volume served.
- At least ⅓ cup of recognizable fruits are required to contribute toward the fruits component.
- Dried fruits credit double the volume served in school meals (example: ½ 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 = 1/8 Cup vegetable/fruit						
1.0	Quarter Cups = 1/4 Cup vegetable/fruit						
1.5	Quarter Cups = 3/8 Cup vegetable/fruit						
2.0	Quarter Cups = ½ Cup vegetable/fruit						
2.5	Quarter Cups = 5/8 Cup vegetable/fruit						
3.0	Quarter Cups = 3/4 Cup vegetable/fruit						
3.5	Quarter Cups = 1/8 Cup vegetable/fruit						
4.0	Quarter Cups = 1 Cup vegetable/fruit						
	*The result of 0.9999 equals 1% cup but a result of 1.0 equals 1⁄4 cup						

Masia Durton MD RD	Principal Nutritionist, Conagra Brands				
Signature	Title				
Kasia Burton MS RD	04/11/2024				
Printed Name	 Date	Phone Number			