



## Product Formulation Statement (Product Analysis) for Meat/meat Alternate (M/MA)

Product Name: Cheese Pizza Lunch Kit

Code No: 10101

Case/Pack/Count/Portion/Size: 48 / 5.25 oz. servings per case

### I. Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
PS mozzarella cheese	2.000	x	1.000	2.000
		x		
		x		
		x		
		x		
<b>A. Total Creditable M/MA Amount</b>				<b>2.000</b>

\* Creditable amount - Ounce per portion of creditable ingredient x FBG yield information.

### II. Alternate Protein Product (APP)

Description of APP, manufacture's name, & code number	Oz Dry APP per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount***
		x		÷ by 18	
		x		÷ by 18	
		x		÷ by 18	
		x		÷ by 18	
<b>B. Total Creditable APP Amount</b>					
<b>TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)</b>					<b>2.000</b>

\*Percent protein as-is as provided on APP documentation

\*\*18 is the percent protein when fully hydrated

\*\*\*Creditable amount of APP is ounces dry APP x percent protein as-is divided by 18

Total number of servings purchased 48 / 5.25 oz.

Total oz of meat/meat alternate 2.0 oz

I certify that the above is true and accurate when prepared according to instructions. I further certify that any APP used in this product conforms to Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A)

*Kelly Ilardo*

QA & Regulatory Manager

Title

Kelly Ilardo

09/29/21

516-938-4588

Printed Name

Date

Phone Number

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## Formulation Statement for Documenting Grains in School Meals

**Product Name:** Cheese Pizza Lunch Kit **Code No:** 10101  
**Case/Pack/Count/Portion/Size:** 48 / 5.25 oz. servings per case

**I. Does the product meet the Whole Grain-Rich Criteria?** Yes x No           

(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 x How many grams:           

(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights, only by calculating total creditable grains.)

### 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, Group H or Group I.

(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H, 28 grams per oz eq; Group I, volume or weight).

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

Description of Product per Food Buying Guide	Portion Size (oz) of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount <sup>1</sup>
WG pizza crust	2.00	1.00	2.00
<b>A. Total Creditable Amount<sup>2</sup></b>			<b>2.00</b>

<sup>1</sup>(Portion size) ÷ (Exhibit A weight for one oz eq)

<sup>2</sup>Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Description of Creditable Grain Ingredient*	Portion Size (g)**	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)	Creditable Amount <sup>2</sup>
<b>A. Total Creditable Amount<sup>3</sup></b>				

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

\*\*If known, use the raw dough weight for a more accurate creditable amount.

<sup>1</sup>(Portion size) x (% of creditable grains in formula).

<sup>2</sup>(Grams of creditable grains) ÷ (standard grams of creditable grains from corresponding Group of Exhibit A).

<sup>3</sup>Total 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 5.25 oz.

Total contribution of product (per portion): 2.00 oz-eq

I certify that the above information is true and correct and that a 5.25 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.25oz per portion.

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

Product Name: Cheese Pizza Lunch Kit

Code No: 10101

Case/Pack/Count/Portion/Size: 48 / 5.25 oz. servings per case

### I. Vegetable Component

Description of Creditable Ingredient per Food Buying Guide	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield / Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)
Tomato paste, (28% NTSS)	Red orange	0.432	X	27.6/16	0.745
			X		
			X		
			X		
Total Creditable Vegetable Amount:					0.500

### TOTAL CUPS

LEGUMES	DARK GREEN	RED/ORANGE 1/8	STARCHY	OTHER
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<sup>1</sup>FBG calculations for vegetables are in quarter cups.

- 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.
- At least 1/8 cup of recognizable vegetable is required to contribute towards the veg component or a specific veg subgroup
- The OTHER vegetable subgroup may be met with any additional amounts from the other subgroups.
- School food authorities may offer any veg subgroup to meet the total weekly requirement for the additional veg subgroup
- Leafy green vegetables credit as half the volume served in schools. Legumes may credit toward the vegetable component or the meat alternate component but not as both.

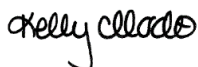
### II. Fruit Component

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

<sup>1</sup>FBG calculations for fruits are in quarter cups.

- Fruits and fruit purees credit on volume served.
- At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component
- Note that dried fruits credit as double the volume served in school meals.

I certify the above information as true and correct and that a 5.25 ounce serving of the above product contains 1/8 cup(s) of vegetable / fruit.



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