

School Meal Flexibilities for School Year 2017/18.)

CORPORATE OFFICE

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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)

	C	ode Number:			
ompany, Inc. Case/Pa	ck/Count/Portio	n Size:			
e amount of Meat/Meat Ali	ternate determ	ination.			
Ounces per Raw Portion of Creditable Ingredient		Food Buying Guide Yield		Creditable Amount*	
	Х				
	X				
	Х				
	Multiply			Creditable Amount APP***	
	X				
	Х				
(A + B rounded down to	o nearest ¼ o	z) ¹			
			1		
	Ompany, Inc. Case/Page amount of Meat/Meat Ale Ounces per Raw Portion of Creditable Ingredient So per raw portion of creditation (APP) It below to determine the comment A of the sample state of the sample	Ounces per Raw Portion of Creditable Ingredient Se per raw portion of creditable ingredient (APP) to below to determine the creditable amount A of the sample statement for each ment A of the sample state	e amount of Meat/Meat Alternate determination. Ounces per Raw Portion of Creditable Ingredient Sper raw portion of creditable ingredient by the Food Buy X X X X X X X X X X X X X X X X X X X	e amount of Meat/Meat Alternate determination. Ounces per Raw Portion of Creditable Ingredient	

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.)

(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, unless this restriction is waived under USDA Memo SP 32-2017

mulcut to which Exhibit A Group (A-1) the Fronte Delongs.	Indicate to	which Exhibit A	Group (A-I	() the Product Belongs:_	
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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

Description of

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

Description of Creditable Ingredient per Food Buying Guide (FBG)	editable Ingredient				Creditable Amount ¹ (quarter cups)	
			Х			
			Х			
			Х			
			Х			
			Х			
			Х			
			Х			
			Х			
	Total Creditable Vegetable Amount:					
Tensor of the second s	s. able purees credi	t on volume served.			Total Cups Beans/Peas (Legumes)	
 At least ½ 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. 				Total Cups Dark Green		
 School food authorities 	s may offer any v	egetable subgroup to n	neet the total wee	ekly		

requirement for the additional vegetable subgroup. Please note that raw leafy green vegetables credit as half the volume example: 1 cup raw spinach credits as ½ cup dark green vegetable. the vegetable component or the meat alternate component, but not as school menu planner will decide how to incorporate legumes into the	Legumes may credit to both in the same means school meal. Howeve	owards al. The r, a	Total Cups Red/Orange	
 manufacturer should provide documentation to show how legumes or component and the meat alternate component. See chart on the foll factors The PFS for meat/meat alternate may be used to document how leguthe meat alternate component. 	owing page for convers	sion	Total Cups Starchy	
			Total Cups Other	
I certify the above information is true and correct and that ounces ofvegetables. (Vegetable subgroup)	serving of the above pro	duct contains	5	cup(s)
(vegetable subgroup)				-
Quarter Cup	to Cup Conversions*			
0.5 Quarter Cups vegetable = 1/2 Cup vegetable or 0	0.5 ounces of equivaler	nt meat alter	nate	
1.0 Quarter Cups vegetable = 1/4 Cup vegetable or	1.0 ounce of equivalent	meat altern	ate	
1.5 Quarter Cups vegetable = 3/6 Cup vegetable or	1.5 ounces of equivaler	nt meat alter	nate	
2.0 Quarter Cups vegetable = ½ Cup vegetable or 2	2.0 ounces of equivaler	nt meat alter	nate	
2.5 Quarter Cups vegetable = % Cup vegetable or 2	2.5 ounces of equivaler	nt meat alter	nate	
3.0 Quarter Cups vegetable = 3/4 Cup vegetable or 3	3.0 ounces of equivaler	nt meat alter	nate	
3.5 Quarter Cups vegetable =7/6 Cup vegetable or 3	3.5 ounces of equivalen	t meat altern	ate	
4.0 Quarter Cups vegetable = 1 Cup vegetable or 4	1.0 ounces of equivalen	t meat alterr	nate	
*The result of 0.9999 equals ½ cup but a result of 1	1.0 equals ¼ cup			
Total weight (per portion) of product	as purchased:	<u>.</u>		
I certify that the above information is true and correct and that a ounces of cup(s) when prepared according to directions.			roduct contains Soz equivalent grair	ıs
(Reminder: Total creditable amount cannot count fo	r more than the total	weight of p	roduct)	
I further certify that any APP used in this product conforms to Food and Appendix A).	d Nutrition Service reg	ulations (70	FR Parts 210, 220, 2	:25 or 226
Brian Hofmeier	Vice Pre	sident of l	Education Sales	
Signature	Title			
Brian Hofmeier		80	00-626-2308	
Printed Name	Date		Phone Number	