



Conagra Foodservice
 222 W. Merchandise Mart Plaza, Suite 1300
 Chicago, IL 60654
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Quality Attributes Sheet For Hunt's Tomato Sauce No Salt Added 6-105oz **UPC** 27000 42205

Ingredient Statement:Tomato Puree (Water, Tomato Paste), less than 2% of: Brown Sugar, Onion Powder, Garlic Powder, Red Pepper, Citric Acid*. *Naturally Derived

Nutritional Information:

Nutrition Facts	
about 48 Servings Per Container	
Serving Size	1/4 cup (62g)
Amount Per Serving	
Calories	25
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 4g	1%
Dietary Fiber 2g	7%
Total Sugars 3g	
Includes less than 1g Added Sugars	1%
Protein less than 1g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 170mg	4%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

ALLERGENS	
Product Facts	
Gross Weight (lbs)	43.527
Net Weight (lbs)	39.375
Case Cube (ft3)	0.987
Case Dimensions (LxWxH)	18.625 x 12.625 x 7.25
Pattern Tie x High = Total cases	8 x 6 = 48
Shelf Life	630 Days
Storage	Dry, Ambient
Kosher	Circle K
Other	Non-GMO Project Verified, 100% Natural, No Artificial Preservatives
Country of Origin Information	
Finished Product	USA

Date: 12/2017

Shawn Fear
 Customer Facing Quality Manager, Food Service
 Conagra Brands



Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

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 <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Hunt's NSA Tomato Sauce Code: 2700042205

Manufacturer: Conagra Brands Serving Size: 1/4 cup (62g)

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/ Purchase Unit	Creditable Amount ¹ (quarter cups)	
Tomato products, Tomato Sauce	Red/Orange	2.18	X			
			X			
			X			
Total Creditable Vegetable Amount:						
<p>¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. Vegetables and vegetable purees credit on volume served. At least 1/8 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. School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. 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 The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</p>					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	1/4 Cup
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct This estimate of equivalents has not been evaluated by the FNS, or USDA.



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/ Purchase Unit	Creditable Amount ¹ (quarter cups)
		X		n/a
		X		n/a
		X		n/a
Total Creditable Fruit Amount:				
<p>¹FBG 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 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, 1/2 cup raisins credits as 1 cup fruit).</p>				

I certify the above information is true and correct and that n/a ounce serving of the above product contains n/a cup(s) of fruit. This estimate of equivalents has not been evaluated by the FNS, or USDA.

Quarter Cup to Cup Conversions*
0.5 Quarter Cups vegetable = 1/8 Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable = 1/4 Cup vegetable or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups vegetable = 3/8 Cup vegetable or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups vegetable = 1/2 Cup vegetable or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups vegetable = 5/8 Cup vegetable or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups vegetable = 3/4 Cup vegetable or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups vegetable = 7/8 Cup vegetable or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

David Schuett MS RD

Signature

Sr Nutritionist

Title

David Schuett MS RD

Printed Name

Date

Phone Number