Food and Nutrition Service

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.

Product Name: Naked® 100% Juice Strawberry Banana

Code No.: 63071

Manufacturer: Tropicana Brands Group

Serving Size: 10 fl oz

I. Vegetables Component

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 A	MULTIPLY	FBG YIELD[1] B	DIVIDE	PURCHASE UNIT IN OUNCES C	CREDITABLE AMOUNT[2] (QUARTER CUPS) A x B ÷ C
			x		÷		
			x		÷		
			x		÷		
Total Creditable Vegetables Amount:							

[1]FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable.

[2]FBG calculations for vegetables are in quarter cups. See next page for Quarter Cup to Cup Conversions.

- Vegetables and vegetable purees credit on volume served. Tomato paste and puree credit as a calculated volume based on the yields in the FBG.
- At least ⅛ cup of recognizable vegetable is required to contribute toward a specific vegetable subgroup.
- Pasta made from vegetable flour(s) may credit as a vegetable even if the pasta is not served with another recognizable vegetable.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- Program operators may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.
- 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).
- 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.
- The PFS for meats/meat alternates may be used to document how legumes contribute toward the meat alternates component.

Total Cups Beans/Peas (Legumes)	
Total Cups Dark Green	
Total Cups Red/Orange	
Total Cups Starchy	
Total Cups Other	

I certify the above information is true and correct and that _____ ounce serving of the above product contains

_____ cup(s) of _____ vegetables.
            (vegetable subgroup)

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[1] B	DIVIDE	PURCHASE UNIT IN OUNCES C	CREDITABLE AMOUNT[2] (QUARTER CUPS) A x B ÷ C
Strawberry Puree, Apple Juice, Banana Puree & Orange Juice	10	x	16	÷	32	5
		x		÷		
		x		÷		
					Total Creditable Fruits Amount:	5 Quarter Cups

[1]FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable.

[2]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 ⅛ 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 __10 fl__ ounce serving of the above product contains

__1 1/4__ cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5   Quarter Cups = ⅛ Cup vegetable/fruit

1.0   Quarter Cups = ¼ Cup vegetable/fruit

1.5   Quarter Cups = ⅜ Cup vegetable/fruit

2.0   Quarter Cups = ½ Cup vegetable/fruit

2.5   Quarter Cups = ⅝ Cup vegetable/fruit

3.0   Quarter Cups = ¾ Cup vegetable/fruit

3.5   Quarter Cups = ⅞ Cup vegetable/fruit

4.0   Quarter Cups = 1 Cup vegetable/fruit

*The result of 0.9999 equals ⅛ cup
but a result of 1.0 equals ¼ cup

Signature

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01/02/2023
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