



TEL: 402-240-4000

Quality Attribute Sheet for: RANCH STYLE Beans 6-108 OZ

UPC 4690000116

Ingredient Statement:

Prepared Pinto Beans (Water, Pinto Beans), Water, Tomato Puree (Water, Tomato Paste), Less than 2% of: Soybean Oil, Salt, Spices, Sugar, Rendered Beef Fat, Paprika, Distilled Vinegar, Onion Powder, Hydroxylated Soy Lecithin, Garlic Powder, Natural Flavor.

CONTAINS: SOY.

Allergen Contains Soy,

#### **Nutritional Information:**

Servings per container	about 24		
Per serving:	1/2 cup (130g)		
Calories	130		
	% Daily Value		
Total Fat, 2.5g	3%		
Saturated Fat, 0.5g	3%		
Trans Fat, 0g			
Polyunsaturated Fat, 1g			
Monounsaturated Fat, 0.5g			
Cholesterol, 0 mg	0%		
Sodium, 550mg	24%		
Total Carbohydrate, 21g	8%		
Dietary Fiber, 7g	25%		
Sugars, 2g			
Added Sugar, < 1g	2%		
Protein, 6g			
Vitamin D 0mcg	0 %		
Calcium 40mg	4 %		
Iron 1.6mg	8 %		
Potassium 330mg	8 %		

Product Facts	
Case Gross Weight	44.64 lbs.
Case Net Weight	40.5 lbs.
Case Volume	1 cu ft
Case Dimensions (L X W X H)	19 X 12.88 X 7.08
Pallet Tie X High	07X07 = 49
Shelf Life	720 Days
Storage Requirements	DRY, AMBIENT
Kosher	Not a Kosher Product
Country of Origin of Finished Product	USA

Other GTIN #			
CS	10046900001164		
EA	00046900001167		
PAL	50046900001162		

Shawn Fear

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**Director of Quality, Conagra Brands** 

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**Issue Date:** 2/12/19 1/1



## Product Formulation Statement (PFS) for Documenting Beans as Vegetables OR Meat not both.@

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:	e: Ranch Style Pinto Beans Code: 4690000116			0000116			
Manufacturer: ConAgra Brands Serving Size: ½ Cup (1				30g)			
I. Vegetable C	omp	onent					
Please fill out the	chart	below to deter	mine the creditable	amount of veg	getables.		
Description of Creditable Ingredient per F Buying Guide (FBG)	Food	©  Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	@ @ Multiply	@ FBG Yield/ Purchase Unit	© Creditable Amount <sup>1</sup> (quarter cups)	@
Pinto Bean (dry	)	Beans/Peas	1.18 oz.	X	RQ1F002/j Q18Q@	CANL®	
@		@	@	X	@	@	
@		@	@	X	@	@	
©  Total Creditable Vegetable Amount:				QNP@			
<ul> <li>§ <sup>1</sup>FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</li> <li>§ Vegetables and vegetable purees credit on volume served.</li> </ul>				Total Cups Beans/Peas (Legumes)	3/8 Cup		
<ul> <li>§ At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li> <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>					@ Total Cups Dark Green	@	
<ul> <li>§ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.</li> <li>§ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as</li> </ul>					@ Total Cups Red/Orange	@	
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					@ Total Cups Starchy	@	
§ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.				@ Total Cups Other	@		





### Meat Alternative - cannot be used as both Vegetable and Meat

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#### Meat/Meat Alternate

fill out the chart below to determine the creditable amount of Meat/Meat Alternate

<b>Description of Creditable</b>	Ounces per Raw	Multiply	Food Buying	Creditable
Ingredients per Food Portion of Creditable			Guide Yield	Amount*
Buying Guide	Ingredient			
Pinto Bean (dry)	1.18 oz.	х	21.0/16=1.31	QVUT@
@0000000	0000000	х		0000000
@0000000	0000000	х		0000000
A. Total Creditable Amount <sup>Q®</sup>				QNUP@

<sup>\*</sup>Creditable Amount – Multiple ounces per raw portion of creditable ingredient by the Food Buying Guide Yield

Total Weight (per portion) of product as purchased 130g

Total creditable amount of meat alternative of product (Per portion)  $\underline{1.50 \text{ oz.}}$ 

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(a)

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# $\label{eq:Quarter Cup to Cup Conversions*}$ 0.5 Quarter Cups vegetable = $\frac{1}{8}$ 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 =  $\frac{3}{8}$  Cup vegetable or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups vegetable = ½ 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 =  $\frac{7}{8}$  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

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Title

David Schuett MS RD © © © QQQVQQX@

Printed Name

Date Phone Number