

# $Sample\ Product\ Formulation\ Statement\ (Product\ Analysis)\ for\ Meat/Meat\ Alternate\ (M/MA)\ Products$

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Zee Zees Hummus Cup, Red Pepper Code No.: A5100

Manufacturer: National Food Group Serving Size: 1 portion (3 oz) (85 g)

### I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Beans, Garbanzo, Canned	2.65	X	42/68.4	1.62
		X		
		X		
A. Total Creditable M/MA Amount <sup>1</sup>			1.50	

<sup>\*</sup>Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

## II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount <sup>1</sup>					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)				1.50	

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

according to directions.

Total weight (per portion) of product as purchased 1 portion (3 oz) (85 g)
Total creditable amount of product (per portion) 1.5 oz M/MA
(Reminder: Total creditable amount cannot count for more than the total weight of product.)
I certify that the above information is true and correct and that a ounce serving of the above product (ready for serving) contains for equivalent meat/meat alternate when prepared

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Jan Share Director of K12 Sales & E		& Business Development		
Signature	Title	Title		
Tara Sharpe	7.3.2023	800-886-6866		
Printed Name	Date	Phone Number		

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18. 

<sup>1</sup>Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.



# 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

 $\underline{http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm}.$ 

Manufacturer: National Food Group		Serving Size: 1 portion (3 oz) (85 g)			(85 g)	
I. Vegetable Comp		rmine the creditable	amount of ve	getables.		
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 <sup>1</sup> (quarter cups)	
Beans, Garbanzo, Canned	Legume	2.65	X	45.5/72	1.67	
			X			
			X			
	Total Cre	ditable Vegetable A	Amount:		1.5	
<ul> <li><sup>1</sup>FBG calculations for quarter cup to cup c</li> <li>Vegetables and veg</li> <li>At least ½ cup of re</li> </ul>	onversions. etable purees c		ved.		Total Cups Beans/Peas (Legumes)	3/8 cup
quarter cup to cup c Vegetables and veg At least ½ cup of re component or a spe The other vegetable green, red/orange, a	onversions. etable purees of cognizable veg cific vegetable e subgroup may and beans/peas	eredit on volume servetable is required to subgroup.  y be met with any add (legumes) vegetable	ved. contribute tow ditional amour subgroups.	vards the vegetable	Beans/Peas	3/8 cup
<ul> <li>quarter cup to cup c</li> <li>Vegetables and veg</li> <li>At least ½ cup of re component or a spe</li> <li>The other vegetable green, red/orange, a</li> <li>School food author requirement for the</li> <li>Please note that ray meals (For example may credit towards</li> </ul>	onversions. etable purees of cognizable vegotific vegetable estable estable of the common and beans/peas attes may offer additional vegot leafy green version of the vegetable of the cognition of the vegetable of the vegetable of the cognition of the vegetable o	eredit on volume serve etable is required to subgroup.  y be met with any add (legumes) vegetable subgretable subgroup.  egetables credit as heinach credits as ½ component or the metables are the metable subgroup.	ved. contribute tow ditional amour subgroups. oup to meet the nalf the volume up dark green eat alternate co	vards the vegetable ints from the dark te total weekly e served in school vegetable. Legumes imponent, but not as	Beans/Peas (Legumes) Total Cups	3/8 cup
quarter cup to cup of Vegetables and veg At least ½ cup of re component or a spe The other vegetable green, red/orange, a School food author requirement for the Please note that ray meals (For example may credit towards both in the same me into the school mea how legumes contr	onversions. etable purees of cognizable vegorific vegetable estable of the subgroup may and beans/peas attes may offer additional vegor leafy green version of the vegetable of the school. However, a libute towards that on the follo	eredit on volume serve etable is required to subgroup.  y be met with any add (legumes) vegetable any vegetable subgroup.  egetables credit as horizont credits as ½ component or the med menu planner will manufacturer should the vegetable compowing page for conve	ditional amour subgroups. oup to meet the volume up dark green eat alternate codecide how to all provide document and the nersion factors	vards the vegetable ints from the dark the total weekly the served in school vegetable. Legumes imponent, but not as incorporate legumes the incorpora	Beans/Peas (Legumes) Total Cups Dark Green	3/8 cup



## **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 <sup>1</sup> (quarter cups)
		X		
		X		
		X		

### **Total Creditable Fruit Amount:**

- 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, ½ cup raisins credits as1 cup fruit).

I certify the above information is true and correct and that	ounce serving of the above product contains	cup(s)
of fruit		

## **Quarter Cup to Cup Conversions\***

- 0.5 Quarter Cups = ½ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
- $1.0 \text{ Quarter Cups} = \frac{1}{4} \text{ Cup vegetable/fruit or } 1.0 \text{ ounce of equivalent meat alternate}$
- 1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
- 2.0 Quarter Cups =  $\frac{1}{2}$  Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
- $2.5 \; Quarter \; Cups = \frac{5}{8} \; Cup \; vegetable/fruit \; or \; 2.5 \; ounces \; of \; equivalent \; meat \; \; alternate$
- $3.0 \text{ Quarter Cups} = \frac{3}{4} \text{ Cup vegetable/fruit or } 3.0 \text{ ounces of equivalent meat } \text{ alternate}$
- $3.5 \; Quarter \; Cups = \% \; Cup \; vegetable/fruit \; or \; 3.5 \; ounces \; of \; equivalent \; meat \; \; alternate$
- $4.0 \; Quarter \; Cups = 1 \; Cup \; vegetable/fruit \; or \; 4.0 \; ounces \; of \; equivalent \; meat \; \; alternate$
- \*The result of 0.9999 equals  $\frac{1}{8}$  cup but a result of 1.0 equals  $\frac{1}{4}$  cup

Jara Sharpe	Director of K12 Sales & Business Development		
Signature	Title		
Tara Sharpe	7.3.2023	800-886-6866	
Printed Name	Date	Phone Number	