



Conagra Foodservice
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 Chicago, IL 60654
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Quality Attribute Sheet for: **ANGELA MIA No Salt Added Spaghetti Sauce 6-104 OZ**

UPC 2700042204

Ingredient Statement:

Tomato Puree (Water, Tomato Paste), Tomatoes, less than 2% of: Sugar, Modified Corn Starch, Dried Onion, Extra Virgin Olive Oil, Potassium Chloride, Calcium Chloride, Dried Basil, Dried Oregano, Dried Parsley, Natural Flavor, Citric Acid*. *Naturally Derived

Nutritional Information:

Servings per container	about 23
Per serving:	1/2 CUP (124g)
Calories	60
	% Daily Value
Total Fat, 0g	0%
Saturated Fat, 0g	0%
Trans Fat, 0g	
Polyunsaturated Fat, 0g	
Monounsaturated Fat, 0g	
Cholesterol, 0 mg	0%
Sodium, 30mg	1%
Total Carbohydrate, 13g	5%
Dietary Fiber, 3g	11%
Sugars, 8g	
Added Sugar, 2g	4%
Protein, 2g	
Vitamin D 0mcg	0 %
Calcium 50mg	4 %
Iron 0.6mg	4 %
Potassium 390mg	8 %

*The Daily Value(DV) 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

Calories per gram: Fat 9; Carbohydrate 4; Protein 4

Product Facts	
Case Gross Weight	43.49 lbs.
Case Net Weight	39 lbs.
Case Volume	0.99 cu ft
Case Dimensions (L X W X H)	18.75 X 12.63 X 7.25
Pallet Tie X High	08X06 = 48
Shelf Life	630 Days
Storage Requirements	DRY, AMBIENT
Other	NON GMO Project VERIFIED
Kosher	Kosher - OK
Country of Origin of Finished Product	USA

Other GTIN #	
CS	20027000422049
EA	00027000422045
PAL	50027000422040

Shawn Fear

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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: Angela Mia NSA Spaghetti Sauce Code: 2700042204

Manufacturer: ConAgra Foods Serving Size: 1/2 cup (125g)

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 Sauce	Red/Orange	4.4	X	7.65/16=.47	2.0	
			X			
Total Creditable Vegetable Amount:					2.0	
<ul style="list-style-type: none"> ▪ 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. 					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	1/2 Cup
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 4.4 ounce serving of the above product contains 1/2 cup(s) of Red/Orange vegetables. This estimate of equivalents has not been evaluated by the FNS, or USDA.

(vegetable subgroup)



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		
		X		
		X		
Total Creditable Fruit Amount:				
<ul style="list-style-type: none"> ▪ 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). 				

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

Nutritionist
Title

David Schuett MS RD
Printed Name

4/23/15
Date

Phone Number