

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.

Vegetable Compor lease fill out the chart be Description of			amount of veg	etables.	
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)
	Total Credit	able Vegetable A	Amount:		
 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. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG. 					Total Cups Beans/Peas
					(Legumes)
 continue to credit as a At least ½ cup of recomponent or a special The other vegetable sigreen, red/orange, and 	calculated volugnizable veget fic vegetable su ubgroup may b d beans/peas (le	ume based on the able is required to abgroup. e met with any ac egumes) vegetable	yields in the F o contribute toval ditional amount e subgroups.	BG. wards the vegetable nts from the dark	
 continue to credit as a At least ½ cup of reconstruction The other vegetable struction School food authorities requirement for the action Please note that raw least (For example: 	a calculated vol- ognizable veget fic vegetable su ubgroup may b d beans/peas (le es may offer an dditional vegeta eafy green vege 1 cup raw spina	ume based on the able is required to abgroup. The met with any acceptable subgroups we getable subgroup. The subgroup betables credit as heach credits as ½ commends.	yields in the F o contribute too dditional amoun e subgroups. roup to meet th alf the volume cup dark green	BG. wards the vegetable ants from the dark e total weekly served in school vegetable. Legumes	(Legumes) Total Cups
 continue to credit as a At least ½ cup of reconstruction The other vegetable struction School food authorities requirement for the action Please note that raw least 	a calculated volumental calculated volumental control control calculated volumental calc	ume based on the table is required to abgroup. The met with any acceptable subgroup. The subgroup betables credit as hach credits as ½ component or the menu planner will anufacturer should vegetable compo	ditional amount esubgroups. The volume to meet the alf the volume the alternate codecide how to disprovide document and the missing to the control of the co	BG. wards the vegetable ats from the dark e total weekly served in school vegetable. Legumes imponent, but not as incorporate legumes mentation to show	(Legumes) Total Cups Dark Green Total Cups



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)
Diced Strawberries	4.9	X	72.8/160	2.2
Total	2.0			

- 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 ½ 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 as 1 cup fruit).

*Based on Dole measurement. No USDA cup equivalent for strawberries.

I certify the above information is true and correct and that $\underline{4.9}$ ounce serving of the above product contains $\underline{1/2}$ cup(s) of fruit.

Ouarter Cup to Cup Conversions*

	0.5 Quarter Cups = ½ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
	1.0 Quarter Cups = ½ Cup vegetable/fruit or 1.0 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 = ½ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
	2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
	3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
	3.5 Quarter Cups = 7/8 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 1/8 cup but a result of 1.0 equals 1/4 cup
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Nekytako	Global Regulatory Manager			
Signature	Title			
Nicky Kahn	February 6, 2024	1 805 601 5612		
Printed Name	Date	Phone Number	-	