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: Code No.:								
Manufacturer: Serving Size:								
I. Vegetables Com Fill out the chart belo		e the creditable a	mount of ve	getables				
DESCRIPTION OF CREDITABLE INGREDIENT PER FOOD BUYING GUIDE (FBG)	VEGETABLE SUBGROUP	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT A	MULTIPLY	FBG YIELD¹ B	DIVIDE	PURCHASE UNIT IN OUNCES C	CREDITABLE AMOUNT ² (QUARTER CUPS) A x B ÷ C	
			x		÷			
			x		÷			
			x		÷			
			Total (Creditab	le Vegetab	oles 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.					Total Cups Beans/Peas (Legumes)			
 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 ½ cup of recognizable vegetable is required to contribute toward a specific vegetable subgroup. 						Total Cups Dark Green		
 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. 						Total Cups Red/Orange		
 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). 						Total Cups Starchy		
 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 Other		
I certify the above in	formation is tru	e and correct and	d that		ce serving	of the above p	product contains	;

(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)	PER PORTION OF CREDITABLE		FBG YIELD ¹	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT ² (QUARTER CUPS)	
	A		В		С	A x B ÷ C	
		x		÷			
		x		÷			
		x		÷			
Total Creditable Fruits Amount:							
¹ FBG yield = either Servings per Pur ² FBG calculations for fruits are in qu • Fruits and fruit purees credit on v • At least ½ cup of recognizable fru • Dried fruits credit double the volu I certify the above information is true cup(s) of fruit.	parter cups. See below for Quanter cups. See below for Quanter column served. Its are required to contribute the served in school meals (ex	nrter Cup to o toward the fr xample: ½ cu	Cup Conv ruits comp up raisins	versions. conent. credits as	1 cup fruit).	5	

Quarter	Cup	to	Cup	Convers	ions*
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0.5 Quarter Cups = 1/8 Cup vegetable/fruit Quarter Cups = 1/4 Cup vegetable/fruit Quarter Cups = 3/8 Cup vegetable/fruit 2.0 Quarter Cups = ½ Cup vegetable/fruit 2.5 Quarter Cups = 5/8 Cup vegetable/fruit 3.0 Quarter Cups = 3/4 Cup vegetable/fruit 3.5 Quarter Cups = 7/8 Cup vegetable/fruit 4.0 Quarter Cups = 1 Cup vegetable/fruit *The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

Signature	Title		
Printed Name	 Date	Phone Number	