



## Product Formulation Statement for Documenting Meats/Meat Alternates (M/MA) in Child Nutrition 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: Cheese Stick with Marinara Sauce Meal Break Code No.: 61418

Manufacturer: E S Foods Serving Size: 1 Meal

### I. Meats

Fill out the chart below to determine the creditable amount of Meats.

DESCRIPTION OF CREDITABLE MEAT INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT A	MULTIPLY	FBG YIELD <sup>1</sup> B	CREDITABLE AMOUNT A x B
		X		
		X		
<b>C. Total Creditable Meat Amount<sup>5</sup></b>				

<sup>1</sup> FBG yield = Additional information column.

### II. Meat Alternates

Fill out the chart below to determine the creditable amount of Meat Alternates.

DESCRIPTION OF CREDITABLE MEAT ALTERNATE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT D	MULTIPLY	FBG YIELD <sup>2</sup> E	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT APP <sup>2</sup> D x E ÷ F
Cheese Cheddar	2.00	X	16.00	÷	16.00	2.00
		X		÷		
<b>G. Total Creditable Meat Alternates Amount<sup>5</sup></b>						<b>2.00</b>

<sup>2</sup> FBG yield = Servings per Purchase Unit Column.

### III. Alternate Protein Products (APP)

Fill out the chart below to determine the creditable amount of APP. Documentation must be provided as described in Attachments A and B for each APP used.

DESCRIPTION OF APP, MANUFACTURER'S NAME, AND CODE NUMBER	OUNCES DRY PER APP PORTION H	MULTIPLY	% OF PROTEIN AS IS <sup>3</sup> I	DIVIDE <sup>4</sup>	CREDITABLE AMOUNT APP <sup>2</sup> H x I ÷ 18
		X		÷ 18	
		X		÷ 18	
<b>J. Total Creditable APP Amount<sup>5</sup></b>					
<b>K. Total Creditable Amount (C+G+J rounded down to nearest 0.25oz)<sup>5</sup></b>					<b>2.00</b>

<sup>3</sup> Attached documentation provides % of Protein As-Is.

<sup>4</sup> 18 is the percent of protein when fully hydrated

<sup>5</sup> Total Creditable Amount must be rounded down to the nearest 0.25 oz (example: 1.49 rounds down to 1.25 oz equivalent meat/meat alternate). If crediting M/MA and APP, round down after adding the Total Creditable Amount for Meats, Meat Alternates, and APP in boxes C, G and J.

N. Castro.

Signature

Natalia Castro

Printed Name

Technical Services / QA Director

Title

01/27/22

Date

516-682-5494

Phone Number



Total weight (per portion) of product as purchased 2.0 oz

Total creditable amount of product (per portion). (Reminder: total creditable amount (per portion) cannot exceed the total weight (per portion).) 2.0

I certify that that the above information is true and correct and that a 2.0 ounce serving the above product (ready for serving) contains 2.0 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 22, Appendix A) as demonstrated by the attached supplier documentation.

N. Castro.

Signature

Natalia Castro

Printed Name

Technical Services / QA Director

Title

01/27/22

Date

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Phone Number



**Product Formulation Statement**  
**for Documenting Vegetables and Fruits in the Child and Adult Care Food Program,**  
**Summer Food Service Program, and NSL Afterschool Snack**

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: Cheese Stick with Marinara Sauce Meal Break Code No.: 61418

Manufacturer: E S Foods Serving Size: 1 Meal

**I Vegetables Component**

Fill out the chart below to determine the creditable amount of vegetables.

DESCRIPTION OF CREDITABLE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT A	MULTIPLY	FBG YIELD <sup>1</sup> B	DIVIDE	PURCHASE UNIT IN OUNCES C	CREDITABLE AMOUNT <sup>2</sup> (QUARTER CUPS) A x B ÷ C
Tomato Puree; Red Gold Marinara Sauce	2.20	X	96.00	÷	106.00	1.98
Tomatoes Diced; Red Gold Marinara Sauce	0.14	X	49.20	÷	102.00	0.06
<b>Total Creditable Vegetables Amount:</b>						<b>½ cup</b>
<sup>1</sup> FBG yield =either Servings per Purchase Unit column or Additional Information column, as applicable. <sup>2</sup> FBG calculations for vegetables are in quarter cups. See below for Quarter Cup to Cup Conversions. <ul style="list-style-type: none"> <li>Vegetables and vegetable purees credit on volume served. Tomato paste and puree credit as a calculated volume based on the yields in the FBG.</li> <li>At least 1/8 cup of recognizable vegetables is required to contribute toward the vegetables component.</li> <li>Pasta made from vegetable flour(s) may credit as a vegetable event if the pasta is not served with another recognizable vegetable.</li> <li>Raw leafy green vegetables credit as half the volume served in the Child and Adult Care Food Program (example: 1 cup raw spinach credits as ½ cup vegetable).</li> <li>Legumes may credit towards the vegetable component or the meat alternates component, but not as both in the meal. The Program operator will decide how to incorporate legumes into the meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetables component and the meat alternates component.</li> <li>The PFS for meat/meat alternate may be used to document how legumes contribute towards the meatalternate component.</li> </ul>						

I certify the above information is true and correct and that 2.5 ounce(s) serving of the above product contains 1/2 cup(s) of Red / Orange vegetables.

N. Castro.

Signature

Natalia Castro  
Printed Name

Technical Services / QA Director

Title

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Date

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Phone Number



## II. Fruits Component

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 A	MULTIPLY	FBG YIELD <sup>1</sup> B	DIVIDE	PURCHASE UNIT IN OUNCED C	CREDITABLE AMOUNT <sup>1</sup> (QUARTER CUPS) A x B ÷ C
Strawberry Applesauce, Unsweetened	4.5	X	48.0	÷	108.0	2.0
		X		÷		
<b>Total Creditable Fruit Amount:</b>						½ cup
<sup>1</sup> FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable. <sup>2</sup> FBG calculations for fruits are in quarter cups. See below for Quarter Cup to Cup Conversions. <ul style="list-style-type: none"> <li>Fruits and fruit purees credit on volume served.</li> <li>At least ½ cup of recognizable fruit is required to contribute towards the fruits component.</li> <li>Dried fruits credit double the volume served in the Child and Adult Care Food Program (example, ½ cup raisins credits as 1 cup fruit).</li> </ul>						

I certify the above information is true and correct and that 4.5 ounce serving of the above product contains ½ cup(s) of fruit

### Quarter Cup to Cup Conversions\*

0.5 Quarter Cups vegetable = ⅛ Cup vegetable/fruit

1.0 Quarter Cups vegetable = ¼ Cup vegetable/fruit

1.5 Quarter Cups vegetable = ⅜ Cup vegetable/fruit

2.0 Quarter Cups vegetable = ½ Cup vegetable/fruit

2.5 Quarter Cups vegetable = ⅝ Cup vegetable/fruit

3.0 Quarter Cups vegetable = ¾ Cup vegetable/fruit

3.5 Quarter Cups vegetable = ⅞ Cup vegetable/fruit

4.0 Quarter Cups vegetable = 1 Cup vegetable/fruit

\*The result of 0.9999 equals ⅛ cup but a result of 1.0 equals ¼ cup

N. Castro.

Signature

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**Product Formulation Statement for Documenting Grains in  
Child Nutrition Programs**  
(Crediting Standards Based on Exhibit A Weights per Ounce Equivalent)

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. Program operators have the options to choose the crediting method that fits their specific menu planning needs.

Product Name: Cheese Stick with Marinara Sauce Meal Break Code No.: 61418

Manufacturer: E S Foods Serving Size: 1 Meal  
(raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes X No       

**II. Does the product contain non-creditable grains:** Yes        No X **How many grams:**         
(Products with more than 0.24 oz equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99 g for Group H and I of non-creditable grains do not credit toward the grain requirement for school meals.)

**III. Use Exhibit A: Grain Requirements for Child nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).** (Different methodologies are applied to calculate the grains contribution based on creditable grains. Groups A-G use the standard of 16 g creditable grains per oz eq; Group H and I use the standard of 28 g creditable grains per oz eq or volume.)

**Indicate which Exhibit A Group (A-I) the Product Belongs:** A

DESCRIPTION OF PRODUCT PER EXHIBIT A	PORTION SIZE OF PRODUCT AS PURCHASED A	WEIGHT OF ONE OZ EQ AS LISTED IN EXHIBIT A B	CREDITABLE AMOUNT A ÷ B
Savory Crackers; ESF Wheat Crackers	1.00	0.80	1.25
Total Creditable Amount <sup>1</sup>			1.25

<sup>1</sup> Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 1.00 oz  
Total contribution of product (per portion) 1.25 oz equivalent.

I further certify that the above information is true and correct and that a 1.00 ounce portion of this product (ready for serving) provides 1.25 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Group H and I of non-creditable grains do not credit toward the grains requirements for school meals.

N. Castro

Signature

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