



## 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: WG Combo Hoagie TSMB Code No.: 61920S

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
Turkey Salami 25150; # 16926 ESF Turkey Sala/Bolog Sub	0.650	X	0.615	0.400
Turkey Bologna 25160; # 16926 ESF Turkey Sala/Bolog Sub	0.650		1.000	0.650
<b>C. Total Creditable MeatAmount<sup>5</sup></b>				<b>1.050</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 F	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT APP <sup>2</sup> D x E ÷ F
Cheese, American 10133-1; # 16926 ESF Turkey Sala/Bologna Sub	1.000	X	16.000	÷	16.000	1.000
		X		÷		
<b>G. Total Creditable Meat Alternates Amount<sup>5</sup></b>						<b>1.000</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> ÷ 18	CREDITABLE AMOUNT APP <sup>2</sup> H x I ÷ 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>2.000</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

01/03/22

Date

516-682-5494

Phone Number



Total weight (per portion) of product as purchased 4.4 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 4.4 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

01/03/22

Date

516-682-5494

Phone Number

## Product Analysis Worksheet Form



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

from the letterhead

Product Name:	Tky Salami/ Bologna & Chs Sub	Item Number:	16926
Manufacturer:	Classic Delight, LLC	Case Pk / Portion Size:	45 / 4.4oz

### Directions to Manufacturers:

1. Complete Section A for crediting of Meat/Meat Alternate (if appropriate).
2. Complete Section B for crediting of Grains (if appropriate).
3. Complete Section C for crediting of Fruits & Vegetables (if appropriate).
4. Complete Section D for verification and statement of understanding. Any product analysis without this section completed and signed will not be accepted by Child Nutrition Program operator.

## Section A: Meat/Meat Alternates

### I. Please complete the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per USDA Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield/ Servings per Unit	Creditable Amount *
Turkey Salami	0.65	X	0.615	0.40
Turkey Bologna	0.65	X	1.00	0.65
Yellow American Cheese	1.00	X	1.00	1.0
		X		
A. Total Creditable M/MA				2.00

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

### II. 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 by Attachment A for each APP used.

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

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

\*\*18 is the percent of protein when fully hydrated.

\*\*\*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 .25 oz (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.

Total weight (per portion) of product as purchased:	4.40
Total creditable amount of product (per portion):	2.00 meat/meat alternate protein

(Reminder: Total creditable amount cannot count for more than the total weight of the product.)

## Section B: Grains



Description of Creditable Grain Ingredients per USDA Food Buying Guide (FBG)*	Weight in Grams of Creditable Grains per Portion	Divide number of grams of creditable grains per portion by 16***	Creditable Grain Amount per Portion
Homestyle Sub Bun		÷ 16	
Whole Grain	16	÷ 16	1.00
Enriched Flour	16	÷ 16	1.00
D. Total Creditable Grain per Portion**			2.00

\*All grains must be enriched or whole grain, made from enriched or whole grain meal or flour, or if it is cereal, the product must be whole grain, enriched or fortified. Bran and germ are not creditable.

\*\*Round down to the nearest ¼ grain serving.

\*\*\*Previous calculations using 14.75 grams per grain/bread serving can be used only for SY 12-13.

\*\*\*\* Products with more than 3.99 grams or .24 ounce equivalents of non-creditable grains do not qualify after SY 2013.

## Section C: Fruits & Vegetables

Description of Creditable Fruit and/or Vegetable Ingredients per USDA Food Buying Guide (FBG)	Vegetable Sub Group, if applicable	Production Unit*	Cups EP per recipe or production unit form FBG**	Multiply by Crediting factor ***	Creditable cups	Servings per recipe or production unit	Cups Creditable Fruit or Vegetable Amount per Portion
E. Total Cups of Creditable Fruits per Portion							
F. Total Cups of Creditable Vegetables per Portion							

\*Production unit is the basis for calculating servings – recipe, pizza pie, individual sandwich, gallon etc.

\*\*Cups listed per EP purchase unit in Food Buying Guide

\*\*\* Crediting factor: Paste: multiply by 4; Green leafy vegetables: multiply by .5; Dried fruit: multiply by 2; All others: multiply by 1

## Section D:

I certify that the above information is true and correct and that a 4.40 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent M/MA when prepared according to directions.

I certify that the above information is true and correct and that a 4.40 ounce portion of the above product (ready for serving) contains 2.00 ounces of creditable grains.

I certify that there are no non-creditable grains above 3.99 grams or .24 ounce equivalents per portion.\*\*\*\*

I further certify that any APP used in this 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.

If 14.75 grams per creditable portion of grain is used then this document is null and void after June 30, 2013 and I understand that effective July 1, 2013 that the product analysis provided above will no longer be accurate and that a revised product analysis will need to be provided to the Child Nutrition Program operator using 16.0 grams per creditable portion of grain.

Larry Lane  
Signature

Larry Lane  
Printed Name

QC Manager  
Title

12/28/21  
Date

419-394-7955  
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: WG Combo Hoagie TSMB Code No.: 61920S

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
Juice Breaks 100% Juice, E S Foods Vegetable Punch (first ingredient vegetable juice)	4.0 fl. oz	X	48.0	÷	96.0	2.0
		X		÷		
<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.

- 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 1/8 cup of recognizable vegetables is required to contribute toward the vegetables component.
- Pasta made from vegetable flour(s) may credit as a vegetable event if the pasta is not served with another recognizable vegetable.
- 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).
- 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.
- The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.

I certify the above information is true and correct and that 4.0 fl. ounce(s) serving of the above product contains 1/2 cup(s) of Additional vegetables.

N. Castro.

Signature

Natalia Castro  
 Printed Name

Technical Services / QA Director

Title

01/03/22  
 Date

516-682-5494  
 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 OUNCE C	CREDITABLE AMOUNT <sup>1</sup> (QUARTER CUPS) A x B ÷ C
Applesauce, Unsweetened	4.5	X	48.0	÷	108.0	2.0
		X		÷		
<b>Total Creditable Fruit 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 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 ¼ 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

Natalia Castro  
Printed Name

Technical Services / QA Director

Title

01/03/22  
Date

516-682-5494  
Phone Number



**Product Formulation Statement for Documenting Grains  
in Child Nutrition Programs**

*(Crediting Standards Based on Grams of Creditable Grains (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. Programs operators have the options to choose the crediting method that fits their specific menu planning needs.

Product Name: WG Combo Hoagie TSMB Code No.: 61920S

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:** B

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION <sup>1</sup> A	GRAMS STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) <sup>2</sup> B	CREDITABLE AMOUNT  A ÷ B
Bread, Whole Wheat Grain; Turkey and Cheese Sandwich 16926	16.0	16.0	1.0
Bread, Enriched Wheat Flour; Turkey and Cheese Sandwich 16926	16.0	16.0	1.0
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.0</b>

\*Creditable grains vary by Program. See the FBG for specific Program requirements.

<sup>1</sup> (Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</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 4.4 oz

Total contribution of product (per portion) 2.0 oz equivalent.

I further certify that the above information is true and correct and that a 4.4 ounce portion of this product (ready for serving) provides 2.0 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

Natalia Castro

Printed Name

Technical Services / QA Director

Title

01/03/22

Date

516-682-5494

Phone Number