



## 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 Beef Stick Meal Break Code No.: 61406

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		
C. Total Creditable Meat Amount <sup>5</sup>				

<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		÷		
G. Total Creditable Meat Alternates Amount <sup>5</sup>						2.00

<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	
J. Total Creditable APP Amount <sup>5</sup>					
K. Total Creditable Amount (C+G+J rounded down to nearest 0.25oz) <sup>5</sup>					2.00

<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

01/21/22

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

01/21/22

Date

516-682-5494

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 Beef Stick Meal Break Code No.: 61406

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

01/21/22

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 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 ⅞ cup but a result of 1.0 equals 1 cup

N. Castro.

Signature

Natalia Castro

Printed Name

Technical Services / QA Director

Title

01/21/22

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: Cheese Stick with Beef Stick Meal Break Code No.: 61406

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 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
Savory Crackers; Cheez-it Crackers Whole Wheat Flour	18.00	16.00	1.00
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.00</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 0.75 oz

Total contribution of product (per portion) 1.00 oz equivalent.

I further certify that the above information is true and correct and that a 0.75 ounce portion of this product (ready for serving) provides 1.00 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

01/21/22

Date

516-682-5494

Phone Number



**Formulation Statement for Documenting Grains in School Meals**  
**Required Beginning SY 2013-2014**  
**(Crediting Standards Based on Grams of Creditable Grains)**

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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Cheez-It® Crackers made with 9g Whole Grain Code No.: 24100 79263

Manufacturer: Kellogg Company Serving Size: 1 pouch (0.75 oz) (21 g)  
(raw dough weight may be used to calculate creditable grain amount)

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

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)

**II. Does the product contain noncreditable grains:** Yes     No X **How many grams:**

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable grains may not credit towards the grain requirements for school meals).

**III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains), or Group I (ready-to-eat breakfast cereals).** (Different methodologies are applied to calculate servings of the grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight).

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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount  A ÷ B
Whole Wheat Flour, Enriched Wheat Flour	18g	16g	1
<b>A. Total Creditable Amount<sup>3</sup></b>			<b>1</b>

\* Creditable grains are whole-grain meal/flour and enriched meal/flour.

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that 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 0.75 oz (21 g)

Total contribution of product (per portion) 1 oz equivalent

I certify that the above information is true and correct and that a 0.75 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that noncreditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable grains may not credit towards the grain requirements for school meals.

Stefanie Dove, MBA RDN SNS

Signature

Stefanie Dove, MBA RDN SNS

Printed Name

K-12 Wellbeing & Regulatory Business Partner

Title

1/11/2021

Date

1-877-511-5777

Phone Number