NEW!

Red/Orange Vegetable Credit

Sunbelievable

- o Sunbelievable has a smooth, unbelievable orange cream flavor
- o 100% vegetable juice, no added sugars and qualifies for Smart Snacks
- Credits as a 1/2 cup Red/Orange Vegetable
- Made with sweet potato, pumpkin and carrot juices
- Helps combat Red/Orange menu fatigue
- o Taste-tested and approved by K-12 students!



Cherry Smooth 'n Good

- o Cherry Smooth 'n Good has a bold cherry flavor that students will be sure to enjoy
- o 100% vegetable and fruit juice, no added sugars and qualifies for Smart Snacks
- o Credits as a 1/2 cup "Additional" Vegetable toward weekly totals
- o Made with sweet potato and other juices
- o This is one vegetable that won't end up in the trash!



Nutrition Information and Ingredients



Sunbelievable • Nutrition Information

SKU	Pack Size	Portion (fluid ounces)	Red/Orange Credit	Calories	Sodium mg	Potassium mg	Carbs g	Sugars g	Calcium %	A %	C %
2020	84	4.4	1/2 cup	110	25	220	26	23	8	20	100

Ingredients: Vegetable Juices (Water, Sweet Potato, Carrot, and Pumpkin Juice Concentrate), Less than 2% of: Ascorbic Acid (Vitamin C), Vitamin A Palmitate, Tricalcium Phosphate, Natural Flavor, Citric Acid, Salt, Beta Carotene (for Color), Xanthan Gum, Carob Bean Gum, Guar Gum.



Cherry Smooth 'n Good • Nutrition Information

SKU	Pack Size	Portion (fluid ounces)	"Additional" Credit	Calories	Sodium mg	Potassium mg	Carbs g	Sugars g	Calcium %	A %	C %
2021	84	4.4	1/2 cup	100	25	170	25	21	8	20	100

Ingredients: Vegetable and Fruit Juices (Water, Sweet Potato, Pear, Apple, Cherry and Carrot Juice Concentrate), Less than 2% of: Ascorbic Acid (Vitamin C), Vitamin A Palmitate, Tricalcium Phosphate, Natural Flavor, Citric Acid, Salt, Vegetable Juice (for Color), Turmeric (for Color), Xanthan Gum, Carob Bean Gum, Guar Gum.

Contact your local Sales Representative or Distributor to get started. For more information call 877-99JUICE (877-995-8423) or email us at info@juice4u.com.



juice4u.com

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.

Manufacturer:						
I. Vegetable Comp Please fill out the chart		mine the creditable	amount of veg	etables.		
Description of 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)	
100% Juice	Red/Orange	4	X	.5	2	
			X			
			X			
	Total Cree	litable Vegetable A	mount:		The state of the s	
¹ FBG calculations			0,000			
 Vegetables and veg 	conversions. getable purees c	redit on volume serv	ved. Tomato pa	aste and puree will	Total Cups Beans/Peas (Legumes)	
 Vegetables and veg continue to credit a At least ¼ cup of re component or a spe The other vegetable 	conversions. getable purees c as a calculated v ecognizable veg ecific vegetable e subgroup may	redit on volume servedume based on the getable is required to subgroup.	ved. Tomato po yields in the F ocontribute town ditional amoun	aste and puree will BG. wards the vegetable	Beans/Peas	
 Vegetables and vegeontinue to credit a At least ½ cup of recomponent or a spe The other vegetable green, red/orange, School food author requirement for the Please note that ray 	conversions. getable purees c as a calculated v ecognizable veg ecific vegetable e subgroup may and beans/peas rities may offer e additional vege w leafy green ve	redit on volume service on the setable is required to subgroup. To be met with any ad (legumes) vegetable subgroup. etable subgroup. egetables credit as had	ved. Tomato possible for yields in the Formation of the contribute town ditional amount assubgroups. The contribute for the contribute of the column of the	aste and puree will BG. wards the vegetable ats from the dark e total weekly served in school	Beans/Peas (Legumes)	1/2
 Vegetables and vegeontinue to credit a At least ½ cup of recomponent or a special property of the other vegetable green, red/orange, a School food author requirement for the Please note that ray meals (For example may credit towards both in the same minto the school mean how legumes contract.) 	conversions. getable purees of as a calculated we ecognizable vege ecific vegetable e subgroup may and beans/peas rities may offer e additional vege weleafy green we e: 1 cup raw sp the vegetable of leal. The school al. However, a sibute towards the	redit on volume service on the setable is required to subgroup. be met with any ad (legumes) vegetable subgroup. etable subgroup. egetables credit as had inach credits as '4 component or the me	ved. Tomato payields in the Force contribute toward ditional amount subgroups. The coup to meet the salf the volume up dark green the coup to meet alternate coupled document and the more very salf alternate coupled to the couple of provide document and the more very self-salf the more very salf alternate couple of provide document and the more very salf alternate very	aste and puree will BG. wards the vegetable ats from the dark to total weekly served in school wegetable. Legumes imponent, but not as incorporate legumes mentation to show	Beans/Peas (Legumes) Total Cups Dark Green Total Cups	1/2

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

(vegetable subgroup)

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)
		X	3	
		X	0	
		X		

- FBG 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).

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

Quarter Cup to Cup Conversions*

- 0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
- 1.0 Quarter Cups = 1/4 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 = $\frac{1}{2}$ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
- 2.5 Quarter Cups = \(\frac{5}{8} \) Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
- 3.0 Quarter Cups = $\frac{3}{4}$ Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
- 3.5 Quarter Cups = $\frac{7}{8}$ 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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Signature	Title					
Joe Koch	1/1/17	860-872-8346				
Printed Name	Date	Phone Number				