

## Product Analysis Worksheet Form

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

Product Name: TFS Beef Pepperoni Pizza Stuffwich®      Code Number: 600B

Manufacturer: Tools for Schools      Case/Pack/Count/Portion Size: 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 *
Mozzarella Cheese	0.6697	x	100%	0.6697
CN Beef Pepperoni CN#089470	0.5914	x	100%	0.5914
		x		
A. Total Creditable M/MA				1.2611

\*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***
Soy Protein Isolate	0.157	x	85	÷ 18	0.7413
ProFam 974		x		÷ 18	
B. Total Creditable APP Amount <sup>1</sup>					0.7413
C. Total Creditable Amount ( A + B rounded down to the nearest 1/4 oz)					2

\*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: 4oz

Total creditable amount of product (per portion): 2M/MA

(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
Whole Wheat Flour	21.849	÷ 16	1.365
Enriched Wheat Flour	10.9259	÷ 16	0.682
		÷ 16	
		÷ 16	
		÷ 16	
D. Total Creditable Grain per Portion**			2

\*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 from FBG**	Multiply by crediting factor***	Creditable cups	Servings per recipe or production unit	Cups Creditable Fruit or Vegetable Amount per Portion
Tomato Paste	Red	1lb	27.6	4	2.3188	18	.1283
E. Total Cups of Creditable Fruits per Portion							
F. Total Cups of Creditable Vegetables per Portion							1/8

\*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 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

I certify that the above information is true and correct and that a 4 ounce/gram (circle appropriate unit) portion of the above product (ready for serving) contains 2 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.

  
Signature

\_\_\_\_\_  
Director of Merchandising  
Title

Dan Grout  
Printed Name

12/6/17  
Date

208-365-1445  
Phone Number



# PROFAM<sup>®</sup> 921 (066-921)

## DOCUMENTATION FOR ADM PRODUCTS USED AS ALTERNATE PROTEIN PRODUCTS (APP) FOR CHILD NUTRITION (CN) PROGRAM

- a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non-protein constituents.
- c) The PDCAAS score for this product is .98. It was calculated by multiplying the lowest amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989 in Rome, Italy.
- d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 3.77 parts water to one part product.
- e) The protein level of this product is certified to be at least 85% on an "as is" basis as purchased.

### **Ingredient Statement:** Isolated soy protein

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN Programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation

Date: 09-20-2017

The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. We disclaim any and all warranties, whether express or implied, and specifically disclaim the implied warranties of merchantability, fitness for a particular purpose and non-infringement. Our responsibility for claims arising from any claim for breach of warranty, negligence or otherwise shall not include consequential, special or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by ADM or other parties. Customers are responsible for obtaining any licenses or other rights that may be necessary to make, use or sell products containing ADM ingredients.