

Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased prod	uct carton
in addition to the following information on letterhead signed by an official company represent	ative.

Product Name: Zee Zees Red Pepper Hummus Cup Code No.: A5100

Manufacturer: National Food Group Case/Pack/Count/Portion/Size: 120/3oz

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Beans, Garbanzo, Canned	2.25	X	42/68.4	1.38
		X		
		X		
A. Total Creditable M/MA Amount ¹				

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

II. Alternate Protein Product (APP)

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 in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amou	ınt¹	•			
C. TOTAL CREDITABLE AN nearest ¼ oz)	AOUNT (A + B ro	ounded down	ı to		

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased 3	OZ.	
Total creditable amount of product (per portion) 1.2	5 oz M/MA	
(Reminder: Total creditable amount cannot count for m	nore than the total we	eight of product.)
I certify that the above information is true and correct a product (ready for serving) contains1.25 ounces of ecaccording to directions.		
I further certify that any APP used in the product conformation (7 CFR Parts 210, 220, 225, 226, Appendix A) as demo	rms to the Food and I	Nutrition Service Regulations ned supplier documentation.
Sara Sharpe	K12 Segme	nt Manager
Signature	Title	
Tara Sharpe	2/11/19	800-886-6866
Printed Name	Date	Phone Number

^{**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.

Total Creditable Amount must be rounded **down** to the nearest 0.25oz (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.



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.

. Vegetable Comp		mine the creditable		ving Size: 120/3c		
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)	
Beans, Garbanzo, Canned	Legume	2.25	X	42/68.4	1.38	
Red Bell Peppers, Fzn Dcd	Red/Orange	.3	X	12.1/16	0.226	
			X			1
			384,000			
660 CT	Total Cred	litable Vegetable A	mount:		1.606	
**IFBG calculations a quarter cup to cu	or vegetables as conversions. etable purees cr	re in quarter cups. S	See chart on fo		1.606 Total Cups Beans/Peas (Legumes)	1/4 cup
 quarter cup to cup of Vegetables and veg At least ½ cup of recomponent or a spe The other vegetable green, red/orange, a 	or vegetables as conversions. etable purees or cognizable vegoific vegetable subgroup may nd beans/peas (re in quarter cups. Seedit on volume servetable is required to subgroup. be met with any additionally begumes) vegetable	See chart on for ed. contribute tow ditional amoun subgroups.	vards the vegetable	Total Cups Beans/Peas	1/4 cur
 quarter cup to cup of a Vegetables and veg At least ½ cup of recomponent or a spe The other vegetable green, red/orange, a School food author requirement for the Please note that raw meals (For example 	or vegetables as conversions. etable purees or cognizable vegoific vegetable subgroup may nd beans/peas (ties may offer a additional vege leafy green vegor 1 cup raw spi	re in quarter cups. Seedit on volume servetable is required to subgroup. be met with any additional regumes) vegetable subgroup, table subgroup, getables credit as ha nach credits as ½ cu	See chart on for red. contribute town ditional amoun subgroups. oup to meet the oup to dark green v	vards the vegetable ats from the dark at total weekly served in school vegetable. Legumes	Total Cups Beans/Peas (Legumes)	1/4 cup
 quarter cup to cup of a Vegetables and veg At least ½ cup of recomponent or a spe The other vegetable green, red/orange, a School food author requirement for the Please note that raw meals (For example may credit towards 	or vegetables as conversions. etable purees or cognizable vegotific vegetable subgroup may nd beans/peas (ties may offer a additional vege leafy green vegotific vegetable of al. The school . However, a no bute towards that on the follow	re in quarter cups. Seedit on volume servetable is required to subgroup. be met with any additional regularity vegetable subgroup. getable subgroup. getables credit as ha nach credits as ½ cumponent or the memu planner will conanufacturer should be vegetable componing page for converse.	See chart on for ed. contribute town ditional amoun subgroups. oup to meet the lift the volume sup dark green vat alternate condecide how to in provide document and the mersion factors	vards the vegetable ats from the dark te total weekly served in school vegetable. Legumes mponent, but not as incorporate legumes mentation to show at alternate	Total Cups Beans/Peas (Legumes) Total Cups Dark Green Total Cups	<1/8



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)
		Х		
		X		
		X		

Total Creditable Fruit Amount:

- 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 ¼ 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 = $\frac{3}{8}$ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
- $2.0 \text{ Quarter Cups} = \frac{1}{2} \text{ Cup vegetable/fruit or } 2.0 \text{ ounces of equivalent meat alternate}$
- $2.5 \text{ Quarter Cups} = \frac{5}{8} \text{ Cup vegetable/fruit or } 2.5 \text{ ounces of equivalent meat alternate}$
- 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

Than Shayer Signature

K12 Segment Manager

Title

Tara Sharpe

Printed Name

2/11/19

800-886-6866

Date

Phone Number