



Bush Brothers & Company
 1016 East Weisgarber Road, Knoxville, TN 37909-2683
 Tel: (865) 588-7685

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>.

Product Name: Bush's Best® Bean Pot® Baked Beans Code: 1619
 Manufacturer: Bush Brothers & Company Serving Size: #10 Can / ½ cup

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

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, Baked Oven with Pork (canned)	Beans/Peas (Legumes)	4.59	X	48.9/110	2.04
			X		
			X		

Total Creditable Vegetable Amount:

<ul style="list-style-type: none"> ▪ 1FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. ▪ Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG. ▪ At least ½ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. ▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. ▪ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. ▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors ▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 	Total Cups Beans/Peas (Legumes)	½ cup
	Total Cups Dark Green	
	Total Cups Red/Orange	
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that 4.59 ounce serving of the above product contains ½ cup(s) of Beans/Peas (Legumes) 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/Servings Per Unit	Creditable Amount (quarter cups)
		X		
		X		
		X		
Total Creditable Fruit Amount:				N/A
<ul style="list-style-type: none"> • iFBG 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 1/8 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, 1/2 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 = 1/2 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups = 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

Keri Thornton
Signature

Quality Systems Analyst
Title

Keri Thornton
Printed Name

2/9/2016
Date

865-558-5452
Phone Number



Secret Family Recipe

Nutrition Facts

Serving Size 1/2 cup (130g)
 Servings Per Container About 26

Amount Per Serving
Calories 140 • Calories from Fat 10

	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 550mg	23%
Total Carbohydrate 29g	10%
Dietary Fiber 5g	20%
Sugars 12g	
Protein 6g	

Vitamin A 0% • Vitamin C 0%
 Calcium 4% • Iron 10%

*Percent Daily Values are based on a diet of other people's secrets.
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 Trans Fat 0g
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Bean Pot®

SEASONED WITH BACON & RICH BROWN SUGAR

BAKED BEANS



117 OZ (7 LB 5 OZ) 3.32 kg



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Dear Friends,
 Our company, which was founded in 1908 by my great-grandfather, A.J. Bush, is proud to bring you this quality product. Our baked beans are made from a secret family recipe that's been passed down and closely guarded by generations of the Bush family.
 Bush's Baked Beans are slow-cooked, using only the finest ingredients and the grease of care, so that you can taste our secret family recipe in every bean. To us, that's more than a slogan... it's a promise to bring the flavor of our family's table to yours... every time.

Enjoy, Jay Bush



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BUSH BROTHERS & COMPANY
 P.O. BOX 32530, DALLAS, TX 75230
 www.bushbeans.com

WHEN CONTACTING US, PLEASE REFER TO THE CODE ON THE LABEL.

GLUTEN FREE

2A ♻️ PLEASE RECYCLE

INGREDIENTS: PREPARED WHITE BEANS, WATER, BROWN SUGAR, SALT, MUSTARD, ONION GAR, WATER, MUSTARD SEED, SALT, TURMERIC, PAPRIKA, BACON, GARLIC POWDER, SALT, GARLIC POWDER, NATURAL FLAVOR, COLOR, SPICES, GARLIC POWDER, NATURAL FLAVOR.