



## Product Formulation Statement for Documenting Grains/Breads Servings in the Summer Food Service Program

### Crediting Standards Based on Grams of Creditable Grains

Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Food manufacturers/vendors must: 1. Provide the following information on company letterhead signed by an official company representative. 2. Use Exhibit A: Grain Requirements for Child Nutrition Programs (Exhibit A) in the "Food Buying Guide for Child Nutrition Programs" (FBG) to complete this form. 3. Provide a copy of the ingredient list from the product package.

Product Name: \_\_\_\_\_ Code No.: \_\_\_\_\_

Manufacturer: \_\_\_\_\_ Serving Size: \_\_\_\_\_

**I. Does the product meet the whole grain-rich\* criteria?** Yes \_\_\_\_\_ No \_\_\_\_\_

\* Whole grain-rich is the term designated by Food and Nutrition Service to indicate that the grain content of a product is between 50 and 100 percent whole grain with any remaining grains being enriched.

**II. Use Exhibit A 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 14.75g creditable grains per serving; Groups H and I use the standard of 25g creditable grains per serving or volume.)

**Indicate which Exhibit A Group (A–I) the product belongs:** \_\_\_\_\_

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT <sup>1</sup>	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION <sup>2</sup> A	GRAM STANDARD OF CREDITABLE GRAINS PER GRAINS/BREADS SERVING (14.75g or 25g) <sup>3</sup> B	CREDITABLE AMOUNT A ÷ B
Total			
Total Creditable Amount <sup>4</sup>			

<sup>1</sup> Creditable grains vary by Program. See the FBG for specific Program requirements.

<sup>2</sup> (Serving size in grams) X (% of creditable grain in formula); raw dough weight may be used for serving size. Serving sizes other than grams must be converted to grams.

<sup>3</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>4</sup> Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) grains/breads serving. Do **not** round up.

Total weight (per portion) of product as purchased \_\_\_\_\_

Total creditable amount of product (per portion) \_\_\_\_\_ grains/breads serving(s).

I certify that the above information is true and correct and that a \_\_\_\_\_ ounce portion of this product (ready for serving) provides \_\_\_\_\_ grains/breads serving(s).

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Title

\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
Date

\_\_\_\_\_  
Phone Number



## Product Formulation Statement for Documenting Grains/Breads Servings in the Summer Food Service Program

### Crediting Standards Based on **Exhibit A Weights**

Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Food manufacturers/vendors must: 1. Provide the following information on company letterhead signed by an official company representative. 2. Use Exhibit A: Grain Requirements for Child Nutrition Programs (Exhibit A) in the "Food Buying Guide for Child Nutrition Programs" (FBG) to complete this form. 3. Provide a copy of the ingredient list from the product package.

Product Name: \_\_\_\_\_ Code No.: \_\_\_\_\_

Manufacturer: \_\_\_\_\_ Serving Size: \_\_\_\_\_

**I. Does the product meet the whole grain-rich\* criteria?** Yes \_\_\_\_\_ No \_\_\_\_\_

\* Whole grain-rich is the term designated by Food and Nutrition Service to indicate that the grain content of a product is between 50 and 100 percent whole grain with any remaining grains being enriched.

**II. Use Exhibit A 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 14.75g creditable grain per serving; Groups H and I use the standard of 25g creditable grains per serving or volume.)

**Indicate which Exhibit A Group (A–I) the product belongs:** \_\_\_\_\_

DESCRIPTION OF PRODUCT PER EXHIBIT A	PORTION SIZE OF PRODUCT AS PURCHASED  A	WEIGHT OF ONE GRAINS/BREADS SERVING AS LISTED IN EXHIBIT A  B	CREDITABLE AMOUNT  A ÷ B
Total Creditable Amount <sup>1</sup>			

<sup>1</sup> Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) grains/breads serving. Do **not** round up.

Total weight (per portion) of product as purchased \_\_\_\_\_

Total creditable amount of product (per portion) \_\_\_\_\_ grains/breads serving(s).

I further certify that the above information is true and correct and that a \_\_\_\_\_ ounce portion of this product (ready for serving) provides \_\_\_\_\_ grains/breads serving(s).

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Title

\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
Date

\_\_\_\_\_  
Phone Number