

Product Formulation Statement for Documenting Vegetables and Fruits in School Meal Programs

Food manufacturers/vendors must: 1. Provide the following information on company letterhead signed by an official company representative. 2. Use the “Food Buying Guide for Child Nutrition Programs” (FBG) to fill out the tables below. 3. Provide a copy of the ingredient list from the product package.

Product Name: _____ Code No.: _____

Manufacturer: _____ Serving Size: _____

I. Vegetables Component

Fill out the chart below to determine the creditable amount of vegetables.

DESCRIPTION OF CREDITABLE INGREDIENT PER FBG ¹	VEGETABLE SUBGROUP	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT ²	MULTIPLY	FBG YIELD ³	DIVIDE	PURCHASE UNIT IN OUNCES ⁴	CREDITABLE AMOUNT ⁵ (QUARTER CUPS)
		A		B		C	A x B ÷ C
			x		÷		
			x		÷		
			x		÷		
Sum of Creditable Amount (Quarter Cups):							
Total Creditable Vegetables Amount (Cups) ⁵ :							
Vegetable Subgroups:							
Beans, Peas, and Lentils (Cups)	Dark Green (Cups)	Red/Orange (Cups)	Starchy (Cups)	Other (Cups)			

¹Ingredient(s) listed must match a food item found in the FBG or be a similar item that may substitute if the exact item is not listed. When searching for the food item, select the food item that most closely matches 1) the initial state of the ingredient as it is added to the formulation shown in the “Food As Purchased, AP” description and 2) the final state of the ingredient as consumed in the final product (e.g., cooked, raw, drained) shown in “Serving Size per Meal Contribution” description. Use the yield and purchase unit from this FBG entry in columns B and C.

²Provide the amount in ounces of the ingredient in the form that matches “As Purchased” column in the FBG (typically raw/unprocessed).

³The yield must match the yield provided in the FBG for the ingredient listed in the first column; the FBG yield is shown in the “Servings per Purchase Unit” column or in the “Additional Information” column.

⁴Use the purchase unit from the FBG entry for the ingredient listed in the first column. Convert this unit into ounces (e.g., 1 lb = 16 oz).

⁵FBG calculations for vegetables are in quarter cups. See next page for Quarter Cup to Cup Conversions.

- Vegetables and vegetable purees credit as volume served. Tomato paste and puree credit as a calculated volume based on the yields in the FBG.
- Raw leafy green vegetables credit as half the volume served in school meals (example: 1 cup raw spinach credits as ½ cup dark green vegetable).
- At least ⅓ cup of recognizable vegetable is required in the final product to contribute toward a specific vegetable subgroup.
- Pasta made from vegetable flour(s) may credit as a vegetable even if the pasta is not served with another recognizable vegetable.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans, peas, and lentils vegetable subgroups.
- Program operators may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.
- Beans, peas, and lentils may credit toward the vegetables component or the meat alternates component, but not as both in the same meal. The program operator will decide how to incorporate beans, peas, and lentils into the school meal. However, a manufacturer should provide documentation to show how beans, peas, and lentils contribute toward the vegetables component and the meat alternates component.
- The PFS for meats/meat alternates may be used to document how beans, peas, and lentils contribute toward the meat alternates component.

I certify the above information is true and correct and that _____ ounce serving of the above product provides

_____ cup(s) of _____ vegetables when prepared according to directions. Note: If product contains more (vegetable subgroup)

than 1 vegetable subgroup, list the creditable amounts and name of each subgroup.

Signature _____

Title _____

Printed Name _____

Date _____

Phone Number _____

II. Fruits Component

Fill out the chart below to determine the creditable amount of fruits.

DESCRIPTION OF CREDITABLE INGREDIENT PER FBG ¹	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT ² A	MULTIPLY	FBG YIELD ³ B	DIVIDE	PURCHASE UNIT IN OUNCES ⁴ C	CREDITABLE AMOUNT ⁵ (QUARTER CUPS) A x B ÷ C
		x		÷		
		x		÷		
		x		÷		
Sum of Creditable Amount (Quarter Cups):						
Total Creditable Fruits Amount (Cups) ⁵ :						

¹Ingredient(s) listed must match a food item found in the FBG or be a similar item that may substitute if the exact item is not listed. When searching for the food item, select the food item that most closely matches 1) the initial state of the ingredient as it is added to the formulation shown in the “Food As Purchased, AP” description and 2) the final state of the ingredient as consumed in the final product (e.g., cooked, raw, drained) shown in “Serving Size per Meal Contribution” description. Use the yield and purchase unit from this FBG entry in columns B and C.

²Provide the amount in ounces of the ingredient in the form that matches “As Purchased” column in the FBG (typically raw/unprocessed).

³The yield must match the yield provided in the FBG for the ingredient listed in the first column; the FBG yield is shown in the “Servings per Purchase Unit” column or in the “Additional Information” column.

⁴Use the purchase unit from the FBG entry for the ingredient listed in the first column. Convert this unit into ounces (e.g., 1 lb = 16 oz).

⁵FBG calculations for fruits are in quarter cups. See below for Quarter Cup to Cup Conversions.

- Fruits and fruit purees credit as volume served.
- At least ⅓ cup of recognizable fruits is required in the final product to contribute toward the fruits component.
- Whole dried fruit and whole dried fruit pieces credit at twice the volume served in school meals (example: ¼ cup raisins credits as ½ cup fruit).

I certify the above information is true and correct and that _____ ounce serving of the above product provides _____ cup(s) of fruit when prepared according to directions.

Signature

Title

Printed Name

Date

Phone Number

Quarter Cup to Cup Conversions*

0.5

Quarter Cups = ⅛

Cup vegetable/fruit

1.0

Quarter Cups = ¼

Cup vegetable/fruit

1.5

Quarter Cups = ⅜

Cup vegetable/fruit

2.0

Quarter Cups = ½

Cup vegetable/fruit

2.5

Quarter Cups = ⅝

Cup vegetable/fruit

3.0

Quarter Cups = ¾

Cup vegetable/fruit

3.5

Quarter Cups = ⅞

Cup vegetable/fruit

4.0

Quarter Cups = 1

Cup vegetable/fruit

*The result of 0.9999 equals ⅞ cup

but a result of 1.0 equals 1 cup