

# All Veggies! Inc.

## 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: Veggie Comfort Soup Code No.: 4545-A  
Manufacturer: All Veggies! Inc. Serving Size: 1 cup (8 fl oz)

### I. Vegetables Component

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

DESCRIPTION OF CREDITABLE INGREDIENT PER FBG <sup>1</sup>	VEGETABLE SUBGROUP	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT <sup>2</sup>	MULTIPLY	FBG YIELD <sup>3</sup>	DIVIDE	PURCHASE UNIT IN OUNCES <sup>4</sup>	CREDITABLE AMOUNT <sup>5</sup> (QUARTER CUPS)
		A		B		C	A x B ÷ C
Tomatoes, canned, diced	Red/Orange	2.2	x	49.2	÷	102	1.0611
Potatoes, fresh, diced	Starchy	2.0	x	8.9	÷	16	1.1125
Celery, fresh, chopped	Other	1.2	x	8.7	÷	16	0.6525
Onions, fresh, chopped	Other	0.75	x	8.0	÷	16	0.375
Sum of Creditable Amount (Quarter Cups):							3.2011
Total Creditable Vegetables Amount (Cups) <sup>5</sup> :							3/4 cup

#### Vegetable Subgroups:

Beans, Peas, and Lentils (Cups)	Dark Green (Cups)	Red/Orange (Cups)	Starchy (Cups)	Other (Cups)
0	0	1/4	1/4	1/4

<sup>1</sup>Ingredient(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.

<sup>2</sup>Provide the amount in ounces of the ingredient in the form that matches "As Purchased" column in the FBG (typically raw/unprocessed).

<sup>3</sup>The 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.

<sup>4</sup>Use 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).

<sup>5</sup>FBG 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 1/2 cup dark green vegetable).
- At least 1/8 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 8 fluid ounce serving of the above product provides

1/4 cup of Red/Orange vegetables, 1/4 cup of Starchy vegetables, 1/4 cup of Other vegetables when prepared according to directions.

Megan Hill  
Signature

Megan Hill  
Printed Name

Child Nutrition Program Specialist  
Title

09/15/2025 123-654-9870  
Date Phone Number