

**Product Formulation Statement  
for Documenting Vegetables and Fruits in the Child and Adult Care Food Program,  
Summer Food Service Program, and NSLP Afterschool Snacks**

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

<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 (example: 1 cup raw spinach credits as  $\frac{1}{2}$  cup vegetable) in all Child Nutrition Programs except for the Summer Food Service Program which credits as volume served.
- At least  $\frac{1}{8}$  cup of recognizable vegetable is required in the final product to contribute toward the vegetables component.
- Pasta made from vegetable flour(s) may credit as a vegetable even if the pasta is not served with another recognizable vegetable.
- 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 credit beans, peas, and lentils in a reimbursable 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.

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

<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 fruits are in quarter cups. See below for Quarter Cup to Cup Conversions.

- Fruits and fruit purees credit as volume served.
- At least  $\frac{1}{8}$  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 (example:  $\frac{1}{4}$  cup raisins credits as  $\frac{1}{2}$  cup fruit) in all Child Nutrition Programs except for the Summer Food Service Program which credits as volume served.

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 =  $\frac{1}{8}$  Cup vegetable/fruit
- 1.0 Quarter Cups =  $\frac{1}{4}$  Cup vegetable/fruit
- 1.5 Quarter Cups =  $\frac{3}{8}$  Cup vegetable/fruit
- 2.0 Quarter Cups =  $\frac{1}{2}$  Cup vegetable/fruit
- 2.5 Quarter Cups =  $\frac{5}{8}$  Cup vegetable/fruit
- 3.0 Quarter Cups =  $\frac{3}{4}$  Cup vegetable/fruit
- 3.5 Quarter Cups =  $\frac{7}{8}$  Cup vegetable/fruit
- 4.0 Quarter Cups = 1 Cup vegetable/fruit

\*The result of 0.9999 equals  $\frac{1}{8}$  cup  
but a result of 1.0 equals  $\frac{1}{4}$  cup