



# Team Up Thursdays

## Manufacturer's Product Formulation Statement (PFS): Is It Acceptable?

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MARCH 31, 2016



# Webinar Agenda

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**Moderator: Beverly Cross, Institute of Child Nutrition**

**Panelists:**

**USDA Food and Nutrition Service, Child Nutrition Programs**

**Nutrition Promotion and Technical Assistance Division**

- **Kaushalya Heendeniya**
- **Gwen Holcomb**
- **Ebony James**



# Upcoming Events

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## 1. Next Phase of Team Up – State Events

- Mentor Training – April 6, 2016, Hattiesburg, MS
- Arkansas' Team Up – April 12-13, 2016
- Oklahoma's Team Up – April 12-13, 2016
- Louisiana's Team Up – April 25, 2016
- Illinois's Team Up – April 25, 2016
- Georgia's Team Up – May 10-11, 2016
- Missouri's Team Up – May 24-25, 2016

## 2. Team Up for School Nutrition Success Website

[www.theicn.org/teamup](http://www.theicn.org/teamup)



# Overview

- ❖ Child Nutrition (CN) Label
- ❖ CN Label copied with a Watermark
- ❖ Product Formulation Statement (PFS)

# CN Label

## Gold Standard



- ❖ Verifying the crediting of menu items.
- ❖ Crediting statement is approved by USDA.
- ❖ Provides a warranty against audit claims.
- ❖ Produced under an approved Quality Control (QC) plan.
- ❖ Production monitored quarterly or semi-annually by Federal inspection personnel.

# Gold Standard - CN Label

## → Chicken Stir-Fry Bowl

### → Ingredient Statement:

Chicken, brown rice, broccoli, red peppers, carrots, onions, water, olive oil, soy sauce, spices.



CN

099135

CN

Each 4.5 oz. Chicken Stir-Fry Bowl provides 1.5 oz. equivalent meat, 1.0 oz eq Grains, ¼ cup dark green vegetable, ¼ cup red/orange vegetable, and ⅛ cup other vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09/14).

CN

CN

Net Wt.: 18 pounds



Chicken Wok Company  
1234 Kluck Street Poultry, PA 12345



# Process to Document a CN Label

- ❖ Remove the CN Label from the product carton.

- ❖ Photograph of the CN Label.

- ✓ Label must be attached to the product carton



- ❖ Photocopy of the CN Label.

- ✓ Label is laser printed on product carton

- ✓ Label cannot be easily removed



- ❖ CN Labels that are photographed or photocopied must be visible and legible.

# CN Label with a Watermark

- ❖ Watermarks are used when the CN logo and contribution statement are on product information other than the actual product carton.



- ❖ Manufacturers may provide schools with a watermarked CN Label during the bidding process.
- ❖ CN Labels copied with a watermarked is acceptable documentation, when attached with Bill of Lading or invoice.





# CN Label with a Watermark

- ❖ Watermarked CN Label (hardcopy OR electronic copy).
  - ✓ With product name and CN number
  - ✓ Attached to the Bill of Lading or invoice
    - product name documented on Bill of Lading

Contact No: Fax Number:
<b>Shipped To: Bill of Lading (Invoice)</b>
Address Line 1: Address Line 2: City, State, Zip Code Contact No: Fax Number:
<b>Shipping Organization Information</b>
<b>Description</b> <b>QTY.</b> <b>Unit</b>
Chicken Stir Fry Bowl – CN #01000



# Sample CN Label with Watermark

## Chicken Stir-Fry Bowl

### Ingredient Statement:

Chicken, brown rice, broccoli, red peppers, carrots, onions, water, olive oil, soy sauce, spices.

CN

Each 4.5 oz. Chicken Stir-Fry Bowl provides 1.5 oz. equivalent meat, 1.0 oz eq Grains, ¼ cup dark green vegetable, ¼ cup red/orange vegetable, and ⅛ cup other vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09/14).

CN

CN

CN

Net Wt.: 18 pounds

Chicken Wok Company  
1234 Kluck Street Poultry, PA 12345



# Sample CN Label with Watermark

## Chicken Stir-Fry Bowl

### Ingredient Statement:

Chicken, brown rice, broccoli, red peppers, carrots, onions, water, olive oil, soy sauce, spices.

CN

099135

CN

Each 4.5 oz. Chicken Stir-Fry Bowl provides 1.5 oz. equivalent meat, 1.0 oz eq Grains, ¼ cup dark green vegetable, ¼ cup red/orange vegetable, and ⅛ cup other vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09/14).

CN

CN

“Copy not for documenting Federal meal requirements”

Net Wt.: 18 pounds

Chicken Wok Company  
1234 Kluck Street Poultry, PA 12345



# Guidance on CN Label and CN Label with Watermark

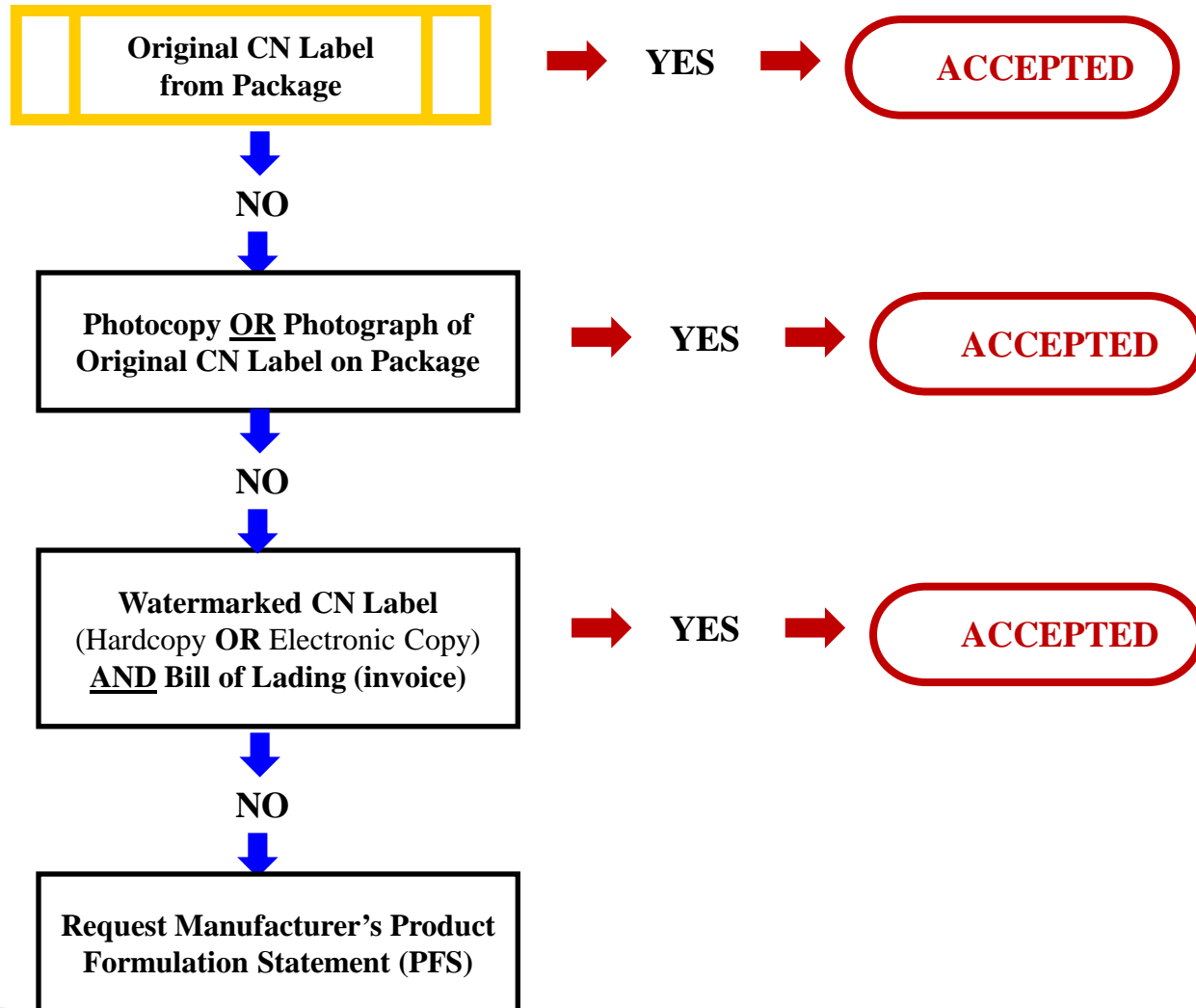
## FNS Guidance

- ✓ Memo SP11-2015, CN Labels Copied with a Watermark
- ✓ Memo SP27-2015 Administrative Review Process Regarding the Child Nutrition (CN) Label, Watermarked CN Label and Manufacturer's Product Formulation Statement
- ✓ TIP Sheet for Accepting Processed Product Documentation
- ✓ Memos and Tip sheet are available at:  
<http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program>



# VERIFYING ACCEPTABLE DOCUMENTATION OF CN LABELS DURING AN ADMINISTRATIVE REVIEW

Is the following provided?



# Manufacturer's Product Formulation Statement (PFS)

- ❖ Informs CN program operators how a processed product may contribute to USDA's meal pattern requirements.
- ❖ Manufacturers are responsible for ensuring product is processed to meet the contribution as stated on the PFS.
- ❖ CN program operators are responsible for verifying and keeping records of the PFS.
- ❖ PFS are not **"Approved"** by USDA.



# What Does a PFS Look Like



- ❖ Must be on company's letterhead.
- ✓ Signed by person of authority (e.g. QC manager, sales manager, nutrition, research and development)
- ✓ Signature may be handwritten, stamped or electronic
- ❖ Format and design may be different.
- ❖ Must include information needed to document meal pattern compliance - PFS template.



<http://www.fns.usda.gov/cnd/cnlabeling/foodmanufacturers.htm>

# A PFS Must Include the Following:

- ❖ Product Name
- ❖ Product Code
- ❖ Serving or Portion size
- ❖ Creditable Ingredient(s)
- ❖ Information to Determine How a Product Contributes Towards Meal Pattern Requirements





# Product Name

Product Name on Label	Product Name on PFS	Acceptable Match Yes or No
<u>Crispy Breaded Square Chicken Strips</u>	<u>Breaded Chicken Strips</u>	Yes
Crispy Breaded Square Shaped Chicken Strips	Chicken	No
Cheddar Stuffed Pretzel Bread	Cheddar Stuffed Pretzel Bread	Yes
Early Harvest Green Lima Beans	Beans	No
Early Harvest Green Lima Beans	Green Lima Beans	Yes

# Product Name

Product Name on Label	Product Name on PFS	Acceptable Match Yes or No
Crispy Breaded Square Shaped Chicken Strips	Breaded Chicken Strips	Yes
Cheddar Stuffed Pretzel Bread	Bread	No
Cheddar Stuffed Pretzel Bread	Cheddar Pretzel Bread	Yes
Early Harvest <u>Green Lima Beans Canned</u>	<u>Beans</u>	No
Early Harvest Green Lima Beans Canned	<u>Green Lima Beans Canned</u>	Yes

# Product Code

- ❖ A unique identifier, assigned by the vendor to a finished or manufactured product that is ready to be marketed for sale.

## Example:

154

1234-987

2314-A500098

Z021450

AB-ZP0



# Serving/Portion Size

- ❖ The amount of the product as purchased/ready for serving.
- ❖ The amount of food served to provide the creditable amount as stated on the PFS.
- ❖ May be stated as a weight or measure (weight included)
  - ✓ 1 beef patty - 2.00 oz.
  - ✓ 1 cup tomato and yellow squash soup (5.20 oz.)
  - ✓ 2 pancakes (50 g)
  - ✓ ½ cup pineapple (135g)



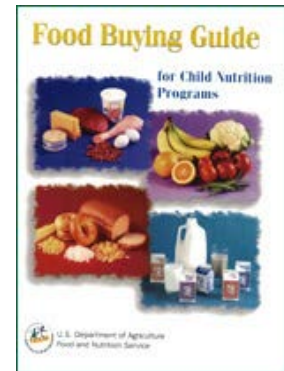
# Creditable Ingredients

- ❖ Foods or ingredients that contribute to one of the food components of the USDA's meal pattern requirements.
- ❖ Creditable ingredients listed on PFS must match or have a similar description as listed in the product's label ingredient statement.



# Creditable Ingredients

- ❖ Creditable ingredients listed on the PFS must match or have a similar description in the Food Buying Guide (FBG).



- ❖ Identify the form of the food/ingredient.
  - ✓ Is the food dry, canned, frozen or fresh?

Example: *“Kidney Beans” do not match a description in the FBG, but “Canned Kidney Beans” match a description in the FBG.*

<http://www.fns.usda.gov/tn/food-buying-guide-school-meal-programs>


<http://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>

# Creditable Ingredients

## Label Ingredient Statements:

### Grilled Chicken Nuggets


#### Ingredients

 **Chicken Meat**, Water contains 2% or less of the following: Chicken Broth, Corn Starch, Dried Garlic, Dried Onion, Salt, and Spices (White Pepper, Celery, Basil, and Garlic Powder).

- Creditable Ingredient listed on PFS – “boneless chicken” or “ground chicken”

### Meatballs

#### Ingredients

 **Ground Beef (not more than 20% fat)** Water, Bread Crumbs (Wheat Flour, Salt, Yeast Seasoning (Parmesan Cheese [Part Skim Cow's Milk, Cheese Cultures, Salt, Enzymes]).

- Ingredient listed on PFS – “Ground Beef, (not more than 20% fat)”

# Creditable Ingredients

- ❖ Alternate Protein Products (APP).
  - ✓ Includes: soy flour, soy protein concentrate, whey protein concentrate
  - ✓ Yield information is not listed in the FBG
  - ✓ Used as ingredient by manufacturer
- ❖ APP must meet requirements in 7CFR Parts 210, 220, 225, and 226.

<http://www.fns.usda.gov/sites/default/files/APPfinalrule.pdf>





# Creditable Ingredients

- ❖ APP supporting documentation must be provided for APP ingredients to be creditable.
- ❖ Supporting documentation must be on the letterhead of the manufacturer producing the APP.



# Sample APP Supporting Documentation

Name of APP Vendor

Soy Company X

Soy Protein Concentrate 2305

Name of APP

1. Company X certifies that Product Y meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
2. Company X certifies that Product Y has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
3. The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
4. The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
5. The protein level of Product Y is certified to be at least 50% on an "as-is" basis for the as-purchased product. Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.

❖ Sample APP documentation is available at

<http://www.fns.usda.gov/sites/default/files/APPsampledoc.pdf>.



# Determining a Product's Contribution Towards Meal Pattern Requirements

Information needed to determine meal pattern contribution will vary based on the type of product

## ❖ **Meat/Meat Alternate Products**

- ✓ Ounces raw creditable ingredient per portion
- ✓ Ounces dry APP per portion (if applicable)
- ✓ FBG Yield Information



# Determining a Product's Contribution Towards Meal Pattern Requirements

## ❖ Grains

- ✓ Portion size of product as purchased (Exhibit A); or
- ✓ Grams of creditable grain ingredient(s) per portion

## ❖ Fruit/Vegetable Products

- ✓ Ounces of creditable ingredient per portion
- ✓ FBG Yield Information
- ✓ Identify vegetable subgroup (when applicable)

# Determining the Meal Pattern Contribution for a Meat Product



## Grilled Chicken Nuggets

Ingredients: **Chicken Meat**, Water, Chicken Broth, Corn Starch, Dried Garlic, Dried Onion, Extractives of Paprika, Natural Flavorings.

Grilled Chicken Nuggets	
4 Chicken Nuggets (2.60oz.) provide 2.00 oz. equivalent meat	
Creditable Ingredient	Chicken, ground
Raw portion amount	2.88 oz.
FBG Yield	70%
Total creditable amount : (raw portion) * (FBG Yield) $(2.88) \times (0.70) = 2.01 = 2.00 \text{ oz. eq.}$ * Always round down to nearest 0.25 oz.	

# Determining the Meal Pattern Contribution for a Meat/Meat Alternate Product



One Beef Patty (2.10 oz.) provides 2.00 oz. equivalent meat/meat alternate

Ingredients: Ground Beef (not more than 30% fat) Water, Wheat Flour, Salt, Soy Protein Concentrate, Yeast, Seasoning.



Creditable Ingredient	Ounce per Raw Portion	FBG Yield	Creditable Amount
Ground Beef (not more than 30% fat)			



Description of APP	Ounce Dry APP Per Portion	Multiply	% of Protein As-is	Divide by 18 (hydrating factor)	Creditable Amount of APP
Soy Protein Concentrate AD-T158		X			

# APP Supporting Documentation

Name of APP Vendor

**RO-SOY Company**

Soy Protein Concentrate AD-T158

Name of APP

1. RO-Soy certifies that Soy Protein Concentrate AD-T158 meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
2. RO-Soy certifies that Soy Protein Concentrate AD-T158 has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
3. The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Soy Protein Concentrate AD-T158 is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
4. The protein level of Soy Protein Concentrate AD-T158 is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
5. The protein level of Soy Protein Concentrate AD-T158 is certified to be at least 65 % on an "as-is" basis for the as-purchased product.



# Determining the Meal Pattern Contribution for a Meat/Meat Alternate Product

One Beef Patty (2.10 oz.) provides 2.00 oz. equivalent meat/meat alternate

Ingredients: Ground Beef (not more than 30% fat) Water, Wheat Flour, Salt, Soy Protein Concentrate, Yeast, Seasoning.

A.	Creditable Ingredient	Ounce per Raw Portion	FBG Yield	Creditable Amount
	Ground Beef (not more than 30% fat)	2.00 oz. ✓	70% ✓	$(2.00) * (0.70) = 1.40$ ✓

B.	Description of APP	Ounce Dry APP Per Portion	Multiply	% of Protein As-is	Divide by 18 (hydrating factor)	Creditable Amount of APP
	Soy Protein Concentrate AD-T158	0.200 oz. ✓	X	65% ✓	÷ 18	0.720

Total creditable amount = A (1.40) + B (0.720) = 2.12 = 2.00 oz. eq.





# APP Supporting Documentation

Name of APP Vendor

**RO-SOY Company**

Soy Protein Concentrate AD-T158

Name of APP

1. RO-Soy certifies that Soy Protein Concentrate AD-T158 meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
2. RO-Soy certifies that Soy Protein Concentrate AD-T158 has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
3. The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Soy Protein Concentrate AD-T158 is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
4. The protein level of Soy Protein Concentrate AD-T158 is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
5. The protein level of Soy Protein Concentrate AD-T158 is certified to be at least 65 % on an "as-is" basis for the as-purchased product.

# Determining the Meal Pattern Contribution for a Meat/Meat Alternate Product

**One Beef Patty (2.10 oz.) provides 2.00 oz. equivalent meat/meat alternate**

Ingredients: **Ground Beef (not more than 30% fat)** Water, Wheat Flour, Salt, **Soy Protein Concentrate**, Yeast, Seasoning.

A.	Creditable Ingredient	Ounce per Raw Portion	FBG Yield	Creditable Amount
	Ground Beef (not more than 30% fat)	2.00 oz. ✓	70% ✓	$(2.00) * (0.70) = 1.40$ ✓

B.	Description of APP	Ounce Dry APP Per Portion	Multiply	% of Protein As-is	Divide by 18 (hydrating factor)	Creditable Amount of APP
	Soy Protein Concentrate AD-T158	0.200 oz. ✓	X	65% ✓	÷ 18	0.720 ✓

**Total creditable amount = A (1.40) + B (0.720) = 2.12 = 2.00 oz. eq. meat/meat alternate**



# Be A PFS Master!

- ▶ Let's practice your skills!



# Determining the Meal Pattern Contribution for a Meat Product



## Grilled Chicken Nuggets

Ingredients: **Chicken Meat**, Water, Chicken Broth, Corn Starch, Dried Garlic, Dried Onion, Extractives of Paprika, Natural Flavorings.

## What is Needed ?

### Grilled Chicken Nuggets

4 Chicken Nuggets (2.60 oz.) provide  
2.25 oz. equivalent meat

Creditable Ingredient: **ground** chicken

Raw portion amount: 2.88 oz.

FBG Yield: 70%

### Calculations

Total creditable amount :

(raw portion) \* (FBG Yield)

$2.88 * .70 = 2.01 = 2.00 \text{ oz. eq.}$

# Be A PFS Master!

- ▶ Do we need to contact the manufacturer?
  - Yes, we need to contact the manufacturer for more information about the creditable ingredient only.
  - Yes, we need to contact the manufacturer because the PFS crediting statement is incorrect.
  - No, we need to contact USDA FNS regarding the Food Buying Guide entry for chicken.
  - No, we have all the information we need.



# Determining the Meal Pattern Contribution for a Meat Product



## Grilled Chicken Nuggets

Ingredients: **Chicken Meat**, Water, Chicken Broth, Corn Starch, Dried Garlic, Dried Onion, Extractives of Paprika, Natural Flavorings.

## What is Needed ?

### Grilled Chicken Nuggets

4 Chicken Nuggets (2.60 oz.) provide  
**2.25 oz.** equivalent meat

The correct credit is **2.00 oz.** not 2.25 oz.

Creditable Ingredient: ground chicken

Raw portion amount: 2.88 oz.

FBG Yield: 70%

### Calculations

Total creditable amount :

(raw portion) \* (FBG Yield)

$2.88 * .70 = 2.016 = 2.00 \text{ oz. eq.}$

# Determining the Meal Pattern Contribution for a Meat/Meat Alternate Product

## ❖ Points to Remember

- ✓ **Do not round up** total creditable amount.
- ✓ **Total creditable** amount must be **rounded down** to nearest 0.25 oz.
- ✓ Total creditable amount cannot count for more than the total weight of product.
- ✓ APP is only creditable when supporting documentation is provided.
- ✓ Supporting documentation must be provided for each APP used in product.



# Determining the Meal Pattern Contribution for a Grain Product

**1 Biscuit (50 g)**



Ingredients : *Whole Wheat Flour, Enriched Wheat Flour* (Flour, Niacin, Reduced Iron, Thiamine Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid), Water, High Fructose Corn Syrup, Yeast, Soybean Oil, contains 2 percent or less of: Salt, **Wheat Flour**, Calcium Sulfate, Lower Sodium Sugar, Datem (Dough Conditioner), Soy Lecithin, Enzymes.

## Crediting Based on Revised Exhibit A

Portion Size of Product as Purchased	Weight of one oz. eq. as listed in Revised Exhibit A	Creditable Amount
50 g	1 oz. eq. = 28 gm	50 g ÷ 28 g 1.78

Product Meets Whole Grain-Rich Criteria : Yes

Product contains non-creditable grains: Yes, but listed after 2% statement.

Total Creditable Amount = 1.78 = **1.75 oz. equivalent grains**



# Determining the Meal Pattern Contribution for a Grain Product

## 1 Biscuit (50g)

Ingredients : *Whole Wheat Flour, Enriched Wheat Flour* (Flour, Niacin, Reduced Iron, Thiamine Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid), Water, High Fructose Corn Syrup, Yeast, Soybean Oil, Wheat Gluten, *contains 2 percent or less of*: Salt, *Wheat Flour*, Calcium Sulfate, Lower Sodium Sugar, Datem (Dough Conditioner), Soy Lecithin, Enzymes.

### Grams of Creditable Grain

Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per portion A	Gram Standard of Creditable Grain per oz. equivalent B	Creditable Amount A ÷ B
Whole wheat flour	23.5 g	16	1.468
Enriched wheat flour	11 g	16	0.687

Total Creditable Amount =  $(1.468) + (0.687) = 2.15 = \underline{\underline{2.00 \text{ oz. equivalent grains}}}$

Product Meets Whole Grain-Rich Criteria : Yes

Product contains non-creditable grains: Yes, but listed after 2% statement.

# Determining the Meal Pattern Contribution for a Grain Product

## 1 Biscuit (50g)

Ingredients : **Whole Wheat Flour**, Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid), Water, High Fructose Corn Syrup, Yeast, Soybean Oil, Wheat Gluten, *contains 2 percent or less of*: Salt, **Wheat Flour**, Calcium Sulfate, Lower Sodium Sugar, Datem (Dough Conditioner), Soy Lecithin, Enzymes.

### Grams of Creditable Grain

Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per portion A	Gram Standard of Creditable Grain per oz. equivalent B	Creditable Amount A ÷ B
<b>Whole Wheat Flour</b> and <b>Enriched Wheat Flour</b>	34.5	16	2.15

Total Creditable Amount = 2.15 = **2.00 oz. equivalent grains**

Product Meets Whole Grain-Rich Criteria : Yes

Product contains non-creditable grains: Yes, but listed after 2% statement

# Be A PFS Master!

- ▶ Let's practice your skills!



# Determining the Meal Pattern Contribution for a Grain Products



## 1 Wheat Dinner Roll (52g)

*Ingredients : Whole Wheat Flour, Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid), Water, High Fructose Corn Syrup, Yeast, Soybean Oil, Wheat Gluten, contains 2 percent or less of: Salt, Wheat Bran, Calcium Sulfate, Lower Sodium Sugar, Datem (Dough Conditioner), Soy Lecithin, Enzymes.*

Grams of Creditable Grain			
Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per portion A	Gram Standard of Creditable Grain per oz. equivalent B	Creditable Amount A ÷ B
Whole wheat flour	26.5 g	16	1.656
Enriched wheat flour	9 g	16	0.562

Total Creditable Amount = (1.656) + (0.562) = 2.22 = **2.00 oz. equivalent grains**

**This product meets FNS whole grain-rich criteria**

Product contains non-creditable grains: **Yes, but listed after 2% statement**



# Be A PFS Master!

- ▶ Do we need to contact the manufacturer?
  - Yes, we need to contact the manufacturer for more information about the non-creditable grains only.
  - Yes, we need to contact the manufacturer because the amount of creditable grain is missing.
  - No, we need to contact USDA FNS regarding the Revised Exhibit A.
  - No, we have all the information we need.

# Determining the Meal Pattern Contribution for a Grain Product

## ❖ Points to Remember

- ✓ **Do not round up** total creditable amount.
- ✓ Total creditable amount must be **rounded down** to nearest 0.25 oz.
- ✓ Both options for crediting grains are acceptable.
- ✓ Program operators may choose the option that best fits the needs of the menu planner.
- ✓ Whole Grain Resource

<http://www.fns.usda.gov/sites/default/files/WholeGrainResource.pdf>

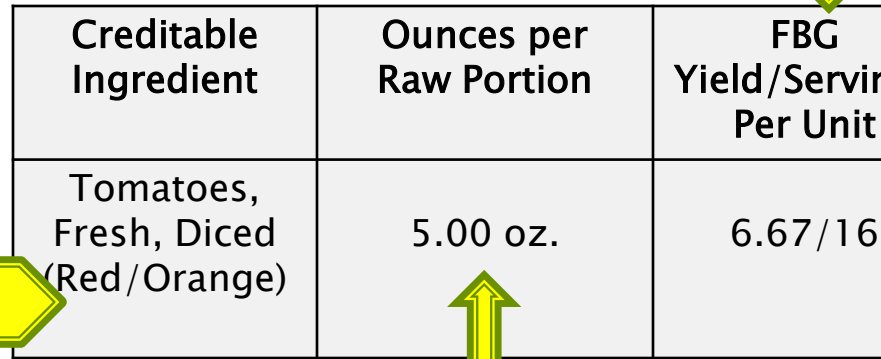


# Determining the Meal Pattern Contribution for a Fruit/Vegetable Product

## Vegetable Soup 1 cup (233 g)

Ingredients: Water, Beef Stock, **Tomatoes**, Roasted Garlic, Vegetable Oil (Soybean and/or Cottonseed), **Potatoes**, contains less than 2% of: Modified Food Starch, Cheese Flavor Base, Bacon Bits (Bacon [Cured with Water, Salt, Sugar, Smoke Flavor, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite]), Skim Milk, Salt.

**1 cup Vegetable Soup - provides  
½ cup red/orange vegetable and  
¼ cup starchy vegetable**



Creditable Ingredient	Ounces per Raw Portion	FBG Yield/Servings Per Unit
Tomatoes, Fresh, Diced (Red/Orange)	5.00 oz.	6.67/16
Potatoes, Diced (Starchy)	1.80 oz.	8.90/16

### Calculations

Tomatoes, Diced =  $(5.00) * (6.67/16) = 2.00$  qtr. cup = ½ cup  
**½ cup red/orange vegetable**

Potatoes, Diced =  $(1.80) * (8.90/16) = 1$  qtr. cup = ¼ cup  
**¼ cup starchy vegetable**



# Determining the Meal Pattern Contribution for a Fruit/Vegetable Product



\*Pinto Beans #10 Can (108 oz.)

*Provides 28 - ½ cup (103g) legume vegetable or 2.00 oz. eq. meat alternate.*

FBG Yield Information

37.20 - ¼ cups heated drained beans  
( 1 No. 10 can = about 67.4 oz. heated, drained beans)

*Calculations:*

*Convert serving size to ounces (103g/28.35oz) = 3.63 oz.*

Multiple ounce per serving by the FBG yield  
 $(3.63 \text{ oz.}) * (37.20/67.4) = 2.00 \text{ qtr. cups} =$   
½ cup legume vegetable or  
2.00 oz. eq. meat alternate

**\* Legumes may credit toward the vegetable component or the meat alternate component, but not as both in the same meal.**





# Determining the Meal Pattern Contribution for a Fruit/Vegetable Product



## ***Mixed Fruit Cup (4oz.)***

→ ***(peaches, pears, and cherries)***  
***Packed in light syrup***

→ **FBG Yield – Fruit, Mixed, Canned (106 oz.)**  
48.60 - ¼ cup fruit and liquid

### Calculations:

Ounce per serving - (4 oz.)

Serving size multiply by FBG yield

$$4.00 * (48.60 \div 106)$$

→ 1.83 qtr. cups = round down to the nearest  
quarter cup 1.50 qtr. cups =  $\frac{3}{8}$  cups fruit

# Be A PFS Master!

- ▶ Let's practice your skills!

To Whom It May Concern:

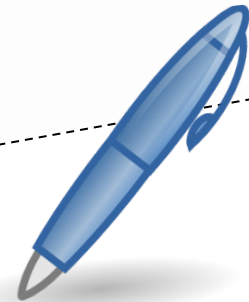
I am interested in marketing my product to be served in schools as a part of the National School Lunch Program. The Strongbody Collard Greens would be a great addition to any school meals program. Please see the attached product formulation statement.

Thank you for your consideration!

*Iwanna Strongbody*

Iwanna Strongbody, Director  
Strongbody Company

Enclosure



# Determining the Meal Pattern Contribution for a Fruit/Vegetable Products

## 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/end/Governance/Legislation/nutritionstandards.htm>.

Product Name: Collard Greens Code: 5678  
 Manufacturer: Strongbody Company Serving Size: 1/2 cup (4.00 oz)

### 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 <sup>1</sup> (quarter cups)
<u>Collard Greens, Canned</u>	<u>Dark Green</u>	<u>4.00 oz.</u>	X	<u>27.2 / 54</u>	<u>2</u>
			X		
			X		

#### Total Creditable Vegetable Amount:

- <sup>1</sup>FBG 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 1/2 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.

Total Cups Beans/Peas (Legumes)	
Total Cups Dark Green	<u>2 qtr. cups = 1/2 cup</u>

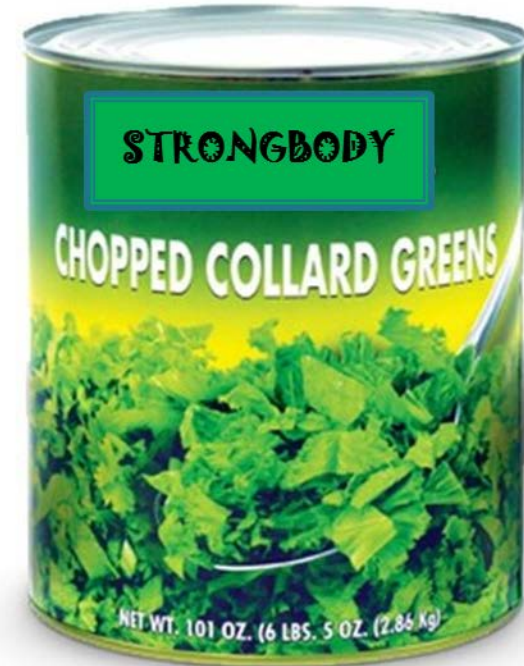
I certify the above information is true and correct and that 4 ounce serving of the above product contains 1/2 cup(s) of Dark Green vegetables.  
 (vegetable subgroup)

Iwanna Strongbody  
 Signature

Director  
 Title

Iwanna Strongbody  
 Printed Name

10-31-2015 123-456-7890  
 Date Phone Number





# Determining the Meal Pattern Contribution for a Fruit/Vegetable Products

## ▶ Sample PFS



**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/end/Governance/Legislation/nutritionstandards.htm>.

Product Name: Collard Greens Code: 5678

Manufacturer: Strongbody Company Serving Size: 1/2 cup (4.00 oz)

### Section 2 - Vegetables – Dark Green Subgroup

1. Food As Purchased, AP	2. Purchase Unit	3. Servings Per Purchase Unit FP	4. Serving Size per Meal Contribution	5. Purchase Units for 100 Servinas	6. Additional Information
<b>Collard Greens, canned</b>	No. 10 can (101 oz)	<b>27.20</b>	1/4 cup heated, drained vegetable	<b>3.7</b>	1 No. 10 can = about 54.0 oz (12 3/4 cups) heated, drained collards
	No. 10 can (101 oz)	35.90	1/4 cup drained vegetable	2.8	1 No. 10 can = about 66.4 oz (9 cups) drained, unheated collards
	No. 10 can (101 oz)	35.90	1/4 cup drained vegetable	2.8	1 No. 10 can = about 66.4 oz (9 cups) drained, unheated collards

### 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 <sup>1</sup> (quarter cups)
Collard Greens, Canned	Dark Green	4.00 oz.	X	<b>27.2</b>	<b>54</b>
			X		
			X		

**Total Creditable Vegetable Amount:**

Total Cups Beans/Peas (Legumes)

Total Cups Dark Green

2 qtr. cups = 1/2 cup

- <sup>1</sup>FBG 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 1/2 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.



# Determining the Meal Pattern Contribution for a Fruit/Vegetable Product



## *Collard Greens, Canned #10 Can (101oz)*

FBG Yield: 27.20 – ¼ cups heated drained vegetable

(1 No. 10 can = about 54.0 oz heated drained vegetable)

4.00 oz. provides ½ cup of vegetable

$$\left[ \begin{array}{l} 4.00 * (27.2 \div 54) \\ 2.00 \text{ qtr. cup} = \frac{1}{2} \text{ cup dark green} \\ \text{vegetable} \end{array} \right]$$

$$4.00 * (27.2 \div 54) = 2.0148$$

REMEMBER: Round down for crediting →  
do not round up ☺

# Be A PFS Master!

- ▶ Do we need to contact the manufacturer for more information?
  - Yes, we need to contact the manufacturer because the letter
  - Yes, the
  - No, PFS.
  - No, we have all the information we need.

**\*REMEMBER\***

**USDA FNS does not approve PFS**



# Determining the Meal Pattern Contribution for a Fruit/Vegetable Products



Company Letterhead



Product Name: Collard Greens Code: 5678  
 Manufacturer: Strongbody Company Serving Size: 1/2 cup (4.00 oz)

**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 <sup>1</sup> (quarter cups)
Collard Greens Canned	Dark Green	4.00 oz.	X	27.2 / 54	2
			X		
			X		

**Total Creditable Vegetable Amount:**

<ul style="list-style-type: none"> <li><sup>1</sup>FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</li> <li>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.</li> <li>At least 1/2 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li> <li>The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li> <li>School food authorities may offer any vegetable subgroup to meet the total weekly...</li> </ul>	Total Cups Beans/Peas (Legumes)	
	Total Cups Dark Green	2 qtr. cups = 1/2 cup

I certify the above information is true and correct and that 4 ounce serving of the above product contains 1/2 cup(s) of Dark Green vegetables.  
 (vegetable subgroup)

Iwanna Strongbody Signature      Director Title  
Iwanna Strongbody Printed Name      10-31-2015 Date      123-456-7890 Phone Number



# Determining the Meal Pattern Contribution for a Fruit/Vegetable Product

## ❖ Points to Remember

- ✓ Fruits and Vegetables credit on the volume served.  
(exceptions: dried fruits, tomato paste/puree and raw leafy green vegetables for *school meals only*)  
<http://www.fns.usda.gov/sites/default/files/cn/SP10-2012v9os2.pdf>
- ✓ Do **not round up** total creditable amount, always **round down** to nearest quarter cup.
- ✓ FBG yield information for fruits and vegetables is in quarter cups.
- ✓ Quarter Cup to Cup Conversion Chart  
<http://www.fns.usda.gov/cnd/cnlabeling/foodmanufacturers.htm>





# Determining the Meal Pattern Contribution for a Mixed, Multi-Component Product

## Cheese Pizza

Ingredients: Topping: **Sauce** : Water, **Tomato Paste ( 28% NTSS)**, Seasoning (Salt, Spices, Sugar, Dehydrated Garlic), **Topping: Parmesan and Romano Cheese Blend** (Pasteurized Cow's Milk, Enzyme, Salt), Green Bell Peppers, Flavor Blend (Maltodextrin, Dextrose, Natural Spice Oleoresins), Modified Corn Starch, Corn Oil, Xanthan Gum), **Low Moisture Part-Skim Mozzarella Cheese** (Cultured Pasteurized Part-Skim Milk, Salt, Enzymes), Provolone Cheese (Pasteurized Milk, Cultures, Salt, Enzymes, Smoke Flavoring), **Crust: Flour Blend (Whole Wheat Flour, Enriched Wheat Flour, Water, Shortening Flake {Palm Oil, Soy Lecithin, and Beta Carotene}, Soybean Oil), Yeast, High Fructose Corn Syrup, Contains Less than 2%: Salt, Wheat Flour, Cultured Corn Syrup Solids, Dough Conditioner (L-Cysteine Monohydrochloride).**

➔ One 5.50 oz. Cheese Pizza provides 2.00oz. eq. meat/meat alternate, 2.00 oz. eq. grains, and ¼ cup red/orange vegetable. **Meets whole grain-rich criteria (non-creditable grain listed after less than 2% statement).**

**Meat Alternate: 2.00 oz. equivalent meat alternate**

**Vegetable: (0.58 oz.) X (27.6/16) = 1 qtr. Cup = ¼ cup red/orange vegetable**

**Grains (Exhibit A): (56g) ÷ (28g) = 2.00 oz. eq. grains**

# Determining the Meal Pattern Contribution for All Products

## ❖ Points to Remember

- ✓ PFS may include crediting information for more than one meal component on the same document.
- ✓ PFS may include the product's nutritional information, but is not required.
- ✓ PFS should be updated when product formulation changes.



# Tips to Evaluate a Manufacturer's Product Formulation Statement (PFS)

## Checklist for Evaluating a Manufacturer's PFS:

*(If "N" is checked for any question below, contact the manufacturer to request the information)*

 Y  N

Is the PFS on signed company letterhead? The signature on the PFS can be handwritten, stamped, or electronic.

 Y  N

Does the PFS include product name, product code number, and serving/portion size?

 Y  N

Do the creditable ingredients\* listed on the PFS match or have a similar description as the ingredients listed on the product label?

 Y  N

Do the creditable ingredients\* listed on the PFS match or have a similar description to a food item listed in the *Food Buying Guide* (FBG)

<http://www.fns.usda.gov/sites/default/files/cn/manufacturerPFStipsheet.pdf>.





# QUESTIONS

Contact Child Nutrition Programs NTAB staff at:

[CNPNTAB@fns.usda.gov](mailto:CNPNTAB@fns.usda.gov)

