



Lassonde

LASSONDE PAPPAS
AND COMPANY, INC.



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/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: 125 ml Gold Rush

Code: 24025 / 24025TPF

Manufacturer: APPLE & EVE

Serving Size: 4.23oz

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' (quarter cups)	
Carrot, Sweet Potato, Pumpkin, Butternut Squash, Tomato	Red/Orange	4.23	X		2.12	
			X			
			X			
Total Creditable Vegetable Amount:					2.12	
<ul style="list-style-type: none">¹FBG 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 ½ 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 requirement for the additional vegetable subgroup.Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factorsThe PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	0.53
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 4.23 ounce serving of the above product contains 1/2 cup(s) of Red/Orange vegetables.

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
Total Creditable Fruit Amount:				
<ul style="list-style-type: none">¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.Fruits and fruit purees credit on volume served.At least ½ cup of recognizable fruit is required to contribute towards the fruit component.Please note that dried fruits credit as double the volume served in school meals (For example, ½ cup raisins credits as 1 cup fruit).				

I certify the above information is true and correct and that _ounce serving of the above product contains _ cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = ¼ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = ¼ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = ½ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = ½ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = ¾ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = ¾ Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups = ½ Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ½ cup but a result of 1.0 equals ¼ cup



Title: Regulatory Affairs Manager

Printed Name: Mary Hand

Date: January 2, 2024

Phone: 856-455-1000 x7236



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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/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: 125 mL Orange Tangerine

Code: 86003 / 86003TPFA

Manufacturer: APPLE & EVE

Serving Size: 4.23 fl. 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 ¹ (quarter cups)	
			X			
			X			
			X			
			X			
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none">¹FBG 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 1/8 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 requirement for the additional vegetable subgroup.Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factorsThe PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that _____ ounce serving of the above product contains _____ cup(s) of _____ vegetables.
(vegetable subgroup)

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
Apple, Pear, Orange, Passionfruit and Tangerine Juice	4.23	X		2
		X		
		X		
		X		
		X		
		X		
Total Creditable Fruit Amount:				2

- ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that 4.23 fluid ounce serving of the above product contains 1/2 cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = 1/2 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

Mary Hand

Title: Regulatory Affairs Manager

Printed Name: Mary Hand

Date: January 2, 2024

Phone: 856-455-1000 x7236



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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/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: 125 mL Fruit Punch

Code: 86001 / 86001TPFA

Manufacturer: APPLE & EVE

Serving Size: 4.23 fl. 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 ¹ (quarter cups)	
			X			
			X			
			X			
			X			
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none">¹FBG 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 1/8 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 requirement for the additional vegetable subgroup.Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factorsThe PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that _____ ounce serving of the above product contains _____ cup(s) of _____ vegetables.
(vegetable subgroup)

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
Apple, Pear, Cherry and Pineapple Juice	4.23	X		2
		X		
		X		
		X		
		X		
		X		
Total Creditable Fruit Amount:				2

- ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that 4.23 fluid ounce serving of the above product contains 1/2 cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = 1/2 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

Mary Hand

Title: Regulatory Affairs Manager
 Printed Name: Mary Hand
 Date: January 2, 2024
 Phone: 856-455-1000 x7236



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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/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: 125 mL Apple Juice

Code: 86000 / 86000TPFA

Manufacturer: APPLE & EVE

Serving Size: 4.23 fl. 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 ¹ (quarter cups)	
			X			
			X			
			X			
			X			
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none">¹FBG 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 1/8 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 requirement for the additional vegetable subgroup.Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factorsThe PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that _____ ounce serving of the above product contains _____ cup(s) of _____ vegetables.
(vegetable subgroup)

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
Apple Juice	4.23	X		2
		X		
		X		
		X		
		X		
		X		
Total Creditable Fruit Amount:				2

- ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least $\frac{1}{8}$ cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, $\frac{1}{2}$ cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that 4.23 fluid ounce serving of the above product contains $\frac{1}{2}$ cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = $\frac{1}{8}$ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = $\frac{1}{4}$ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = $\frac{3}{8}$ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = $\frac{1}{2}$ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = $\frac{5}{8}$ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = $\frac{3}{4}$ Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups = $\frac{7}{8}$ Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

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

Mary Hand

Title: Regulatory Affairs Manager
 Printed Name: Mary Hand
 Date: January 2, 2024
 Phone: 856-455-1000 x7236



GENERAL MILLS

**Product Formulation Statement for Documenting Grains
in Child Nutrition Programs**
(Crediting Standards Based on Exhibit A Weights per Ounce Equivalent)

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

Product Name: 25% Less Sugar Cocoa Puffs™ Bowlpak Code No.: 16000-31888

Manufacturer: General Mills, Inc. Serving Size 1-1/16 OZ (30g)

I. Does the product meet the whole grain-rich criteria: Yes X No

II. Does the product contain non-creditable grains: Yes No X **How many grams:**
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) 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 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grain per oz eq or volume.)

Indicate which Exhibit A Group (A-I) the Product Belongs: I

DESCRIPTION OF PRODUCT PER EXHIBIT A	PORTION SIZE OF PRODUCT AS PURCHASED A	WEIGHT OF ONE OZ EQ AS LISTED IN EXHIBIT A B	CREDITABLE AMOUNT A ÷ B
Ready to Eat Cereal	30g	28g	30g ÷ 28g = 1.07
Total Creditable Amount ¹			1.0

¹Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 1-1/16 OZ (30g)

Total contribution of product (per portion) 1.0 oz eq

I further certify that the above information is true and correct and that a 30g/1-1/16 ounce portion of this product (ready for serving) provides 1.0 oz eq grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Ali Diley

Ali Diley
Labeling and Regulatory Compliance Specialist, K12 Education
January 07, 2025

Exhibit A



GENERAL MILLS

**Product Formulation Statement for Documenting Grains
in Child Nutrition Programs**
(Crediting Standards Based on Exhibit A Weights per Ounce Equivalent)

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

Product Name: Frosted Corn Flakes ® Bowlpak Cereal Code No.: 16000-11768

Manufacturer: General Mills, Inc. Serving Size 1.0 OZ (28g)

I. Does the product meet the whole grain-rich criteria: Yes X No

II. Does the product contain non-creditable grains: Yes No **How many grams:**
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) 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 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grain per oz eq or volume.)

Indicate which Exhibit A Group (A-I) the Product Belongs: I

DESCRIPTION OF PRODUCT PER EXHIBIT A	PORTION SIZE OF PRODUCT AS PURCHASED A	WEIGHT OF ONE OZ EQ AS LISTED IN EXHIBIT A B	CREDITABLE AMOUNT A ÷ B
Ready to Eat Cereal	28g	28g	28g ÷ 28g = 1.0
Total Creditable Amount ¹			1.0

¹Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 1.0 OZ (28g)

Total contribution of product (per portion) 1.0 oz eq

I further certify that the above information is true and correct and that a 28g/1.0 ounce portion of this product (ready for serving) provides 1.0 oz eq grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Wendy Ramaker
Labeling and Regulatory Compliance Specialist, K12 Education
January 19, 2024

Exhibit A



GENERAL MILLS

**Product Formulation Statement for Documenting Grains
in Child Nutrition Programs**
(Crediting Standards Based on Exhibit A Weights per Ounce Equivalent)

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

Product Name: Lucky Charms® Bowlpak Code No.: 16000-31917

Manufacturer: General Mills, Inc. Serving Size 1 OZ (28g)

I. Does the product meet the whole grain-rich criteria: Yes X No

II. Does the product contain non-creditable grains: Yes No **How many grams:**
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) 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 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grain per oz eq or volume.)

Indicate which Exhibit A Group (A-I) the Product Belongs: I

DESCRIPTION OF PRODUCT PER EXHIBIT A	PORTION SIZE OF PRODUCT AS PURCHASED A	WEIGHT OF ONE OZ EQ AS LISTED IN EXHIBIT A B	CREDITABLE AMOUNT A ÷ B
Ready to Eat Cereal	28g	28g	28g ÷ 28g = 1.0
Total Creditable Amount ¹			1.00

¹Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 1 OZ (28g)

Total contribution of product (per portion) 1.00 oz eq

I further certify that the above information is true and correct and that a 1.0 ounce portion of this product (ready for serving) provides 1.00 oz eq grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Wendy Ramaker
Labeling and Regulatory Compliance Specialist, K12 Education
January 19, 2024

Exhibit A



GENERAL MILLS

Formulation Statement for Documenting Grains in Child Nutrition Programs

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

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

Product Name: Golden Grahams® Cereal Bar Code No.: 16000-31913

Manufacturer: General Mills, Inc. Serving Size 1.42 oz (40g)
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No

II. Does the product contain non-creditable grains: Yes X No How many grams: <3.99g

(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) 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 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: E

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION ¹	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) ²	CREDITABLE AMOUNT
	A	B	A ÷ B
Whole Grain Oats	12	16g	16g ÷ 16g = 1.0
Whole Wheat Flour	3		
Brown Rice Flour	1.5		
Whole Corn Flour	0.4		
Total			1.0
Total Creditable Amount ³			1.0

*Creditable grains vary by Program. See the FBG for specific Program requirements.

¹(Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 1.42 oz (40g)

Total contribution of product (per portion) 1.0 oz equivalent

I certify that the above information is true and correct and that a 1.42 ounce portion of this product (ready for serving) provides 1.0 oz eq grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Wendy Ramaker
Labeling and Regulatory Compliance Specialist, K12 Education
January 19, 2024

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GENERAL MILLS

Formulation Statement for Documenting Grains in Child Nutrition Programs

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

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

Product Name: Team Cheerios® Cereal Bar Code No.: 16000-31914

Manufacturer: General Mills, Inc. Serving Size 1.42 oz (40g)
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No

II. Does the product contain non- creditable grains: Yes X No How many grams: <3.99g

(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) 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 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: D

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION ¹ A	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) ² B	CREDITABLE AMOUNT A ÷ B
Whole Grain Oats	14g	18g	18g ÷ 16g = 1.13
Whole Grain Corn	3g		
Whole Grain Rice	1g		
Whole Wheat Flour	1g		
Total			1.13
Total Creditable Amount ³			1.0

*Creditable grains vary by Program. See the FBG for specific Program requirements.

¹(Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 1.42 oz (40g)

Total contribution of product (per portion) 1.0 oz equivalent

I certify that the above information is true and correct and that a 1.42 ounce portion of this product (ready for serving) provides 1.0 oz eq grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Wendy Ramaker
Labeling and Regulatory Compliance Specialist, K12 Education
January 19, 2024

2511704 [12]



Farm Fresh Goodness Made Great

Product Formulation Statement

Product Name: SuperSweet WK Corn

SFC Product Number: 3601

Data Update: November 16, 2023

Component Contribution:

- ❖ Meat/Meat Alternate: NA
- ❖ Grain/Bread: NA
- ❖ Vegetable/Fruit: 1/4 cup

Serving Size: 1 plastic cup (113g)

Container/Package Size: 4 oz

Servings per Container: 1 plastic cup(113g): 1 serving

Ingredients: CORN, WATER, SEA SALT, ASCORBIC ACID

Ingredient weight per serving: for each ingredient crediting to a meal component:

		1 plastic cup (drained)			
Component	Ingredient	Amount(cup)	Weight	Amount(cup)	Weight
Meat/MeatAlternate	NA				
Grains/Breads	NA				
Legumes(Beans/Pea)	NA				
Vegetables - Green	NA				
Vegetables-Red/Orange	NA				
Starchy	Corn	1/3	113g		
Other					
Total			113g		

I certify the above information is true and correct for one serving of the above product.

Sincerely,

Kimberely Challoner
Director of Technical Services
Seneca Foods Corporation

November 16, 2023



Farm Fresh Goodness Made Great

Product Formulation Statement

Product Name: Peas

SFC Product Number: 4201

Data Update: November 16, 2023

Component Contribution:

- ❖ Meat/Meat Alternate: NA
- ❖ Grain/Bread: NA
- ❖ Vegetable/Fruit: 1/4 cup

Serving Size: 1 plastic cup (113g)

Container/Package Size: 4oz

Servings per Container: 1 cup(113g): 1 serving

Ingredients: PEAS, WATER, SUGAR, SEA SALT, ASCORBIC ACID

Ingredient weight per serving: for each ingredient crediting to a meal component:

		1 plastic cup (drained)			
Component	Ingredient	Amount(cup)	Weight	Amount(cup)	Weight
Meat/MeatAlternate	NA				
Grains/Breads	NA				
Legumes(Beans/Pea)	NA				
Vegetables - Green	NA				
Vegetables-Red/Orange	NA				
Starchy	Peas	1/3	113g		
Other					
Total			113g		

I certify the above information is true and correct for one serving of the above product.

Sincerely,

Kimberely Challoner
Director of Technical Services
Seneca Foods Corporation

November 16, 2023

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/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Unsweetened Apple Sauce Code: _____
 Manufacturer: Bowman Andros - Buddy Fruits Serving Size: 4.1 ounces

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 ¹ (quarter cups)
			X		
			X		
			X		
Total Creditable Vegetable Amount:					

¹FBG 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 1/8 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 requirement for the additional vegetable subgroup.

Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors

The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.

Total Cups Beans/Peas (Legumes)	
Total Cups Dark Green	
Total Cups Red/Orange	
Total Cups Starchy	
Total Cups Other	

I certify the above information is true and correct and that 4.1 ounce serving of the above product contains 0 cup(s) of any vegetables.
 (vegetable subgroup)

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
Unsweetened apple sauce	4.1 ounces	X	6/6 = 1	2
		X		
		X		
Total Creditable Fruit Amount:				2
¹ FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. Fruits and fruit purees credit on volume served. At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component. Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).				

I certify the above information is true and correct and that 4.1 ounce serving of the above product contains 1/2 cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = 1/2 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

Chloe Bonneval
Signature

Quality Manager
Title

Chloe Bonneval
Printed
Name

2/26/2024
Date

+15403250503

Phone Number

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/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Strawberry Banana Code: _____

Manufacturer: Bowman Andros - Buddy Fruits Serving Size: 4.1 ounces

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 ¹ (quarter cups)	
			X			
			X			
			X			
Total Creditable Vegetable Amount:						
¹ 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 1/8 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 requirement for the additional vegetable subgroup. Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 4.1 ounce serving of the above product contains 0 cup(s) of any vegetables.
(vegetable subgroup)

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
Unsweetened apple sauce	2.67	X		
Banana Puree	0.96	X		
Strawberry Puree	0.45	X		
Lemon Juice concentrate	0.02	x		
Total Creditable Fruit Amount:				2
¹ FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. Fruits and fruit purees credit on volume served. At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component. Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).				

I certify the above information is true and correct and that 4.1 ounce serving of the above product contains 1/2 cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
 1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate
 1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
 2.0 Quarter Cups = 1/2 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
 2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
 3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
 3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate
 4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

Chloe Bonneval
Signature

Quality Manager
Title

Chloe Bonneval
Printed
Name

2/26/2024
Date

+15403250503

Phone Number



P.O. Box 187 · 300 S. Riverside Drive · Gilman, WI 54433-0187

Product Formulation Statement for Meat/Meat Alternate (M/MA) Products

Product Name: Shelf Stable Pasteurized Process Cheese – All Flavors

Code Number: All 2 oz Codes

Manufacturer: Gilman Cheese Corporation

Case/Pack/Count/Portion/Size: 2oz/Serving; Serving per case; varied.

I. Meat/Meat Alternate

A Description of Creditable Ingredients per Food Buying Guide for School Meal Programs	B Ounces per Raw Portion of Creditable Ingredient	Multiply [B X]	C FBG Yield/Servings Per Unit	D Creditable Amount (Result of B X C)
Shelf Stable Cheddar, Processed	1.0 oz	x	2.0/2	2.0 oz
A. Total Creditable Amount				2.0 oz

II. Alternate Protein Product (APP)

A Description of APP, Manufacturer's Name & Code Number	B Ounces dry APP Per Portion	Multiply [B X C]	C % of Protein <i>As-Is</i>	Divide (C/18)	D Creditable Amount APP
N/A		X			
		X			
B. Total Creditable Amount					
C. Total CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.0 oz

III. Total

Total weight per portion of product as purchased: 2.0 oz

Total creditable contribution of product (per portion): 2.0 oz

I certify that the above information is true and correct and that a 2.0 ounce serving of the above product (ready for serving) contains 2.0 ounces of equivalent meat/meat alternative when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Sarah Peterson

Signature of Company Official

Food Safety and Quality Manager

Title

Sarah Peterson

Printed Name

02/24/22

Date

715-447-8241

Phone Number

AmeriQual

**18200 HWY 41 N
Evansville IN 47725**

Product Name: Chicken Salad

Serving Size: 4.5 oz

Product Code: 85206

Date: 4/11/2024

Meat

Description of Creditable Ingredients per FBG	Ounce per Raw Portion of Creditable Ingredient (A)	FBG Yield (B)	Creditable Amount (A x B)
Chicken, canned, <i>Boned poultry with broth, Includes USDA Foods,</i> unheated, drained chicken provides 1 oz cooked poultry	2.42 oz	1.00 lb	2.4235 oz
Total Meat Creditable Amount:			2.4235 oz

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **4.5 oz** ounce serving of the above product (ready for serving) provides **2.25** ounces of equivalent meat/meat alternate when prepared according to directions.



Signature

Miranda Rawlins

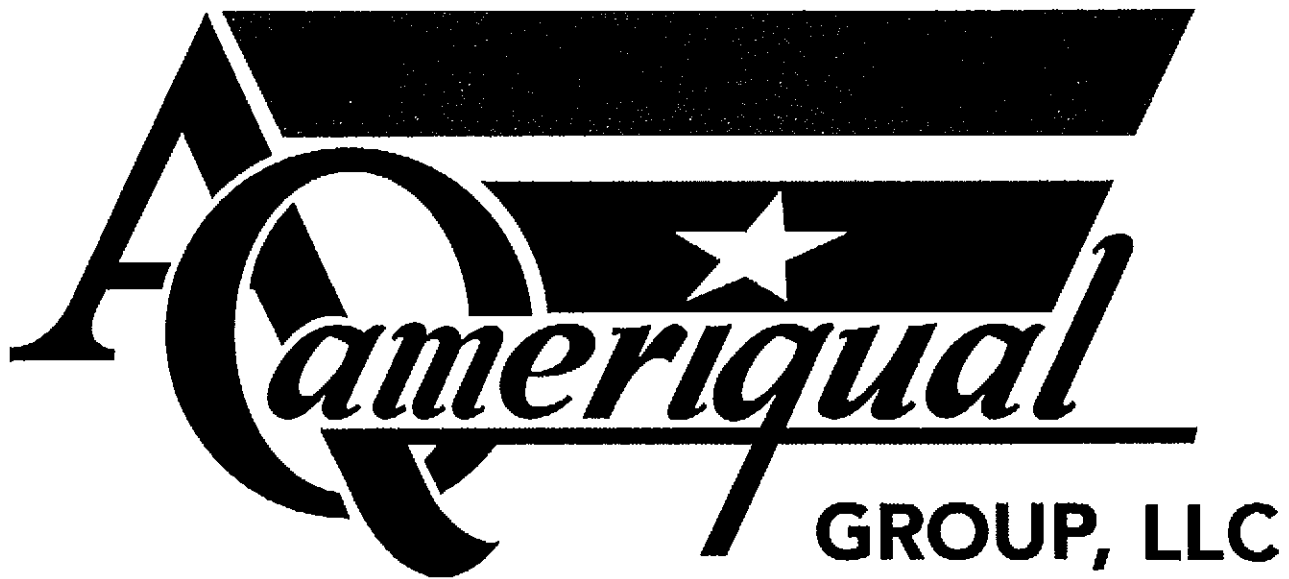
Printed Name

Research & Development Food Scientist

Title

(812) 867-1300 (x10244)

Phone Number



Product Name: Food Life Balance BBQ Chicken Pouch - 48 ct case

Product Code: 85207

Serving Size: 4.5 oz

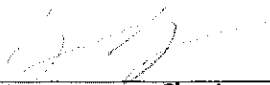
Date: 10/4/2023

Meat

Description of Creditable Ingredients per FBG	Ounce per Raw Portion of Creditable Ingredient (A)	FBG Yield (B)	Creditable Amount (A x B)
Chicken, canned, Boned poultry with broth, Includes USDA Foods, unheated, drained chicken provides 1 oz cooked poultry	3.40 oz	1.00 lb	3.4000 oz
Total Meat Creditable Amount:			3.4000 oz

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **4.5 oz** ounce serving of the above product (ready for serving) provides **3.25** ounces of equivalent meat/meat alternate when prepared according to directions.


Signature

Steve Shepherd
Printed Name

V.P. Tech. Skills
Title

812-867-1449
Phone Number

Bumble Bee Seafoods
FINISHED PRODUCT SPECIFICATION

Finished Good: 8660024084, 12/5OZ BB MSC WILD PINK S/B SLMN PCH

SPECIFICATION DETAILS

Specification Details	
Material Code	8660024084
Company Name	Bumble Bee Seafoods
Unit Weight	5

PRODUCT DETAILS

Product Properties	
Brand	BUMBLE BEE
Shelf Life	1095 days
Serving Size (G,OZ,LB, ml)	1 pouch (142g)

Distribution Markets	
United States	

Commodities	
Pouch	

Commodity Properties	
Species	Oncorhynchus gorbuscha (Pink Salmon)
Method of Catch	Wild-Caught
Social Compliance	MSC Certified Fishing methods must be in compliance with Bumble Bee Foods corporate dolphin safe policy, and ISSF sustainability protocols. Gillnet and/or driftnet or purse seine fishing with intentional encirclement of dolphin is not acceptable.

PACK

Pack Properties	
Style	Flaked
Style Comments	Shall consist of a mixture of pieces of salmon in which the original structure is retained. Piece size: 1-2 cm.
Fill	

Media & Ingredients	
Media Type	Water: Shall be potable quality. Shall comply with the drinking water standards of 40 CFR 141.
Ingredients	Salt: Food grade. Ingredients approved by Bumble Bee Foods Quality Assurance. Soy based broths are not permitted.
Piece Count	

REQUIREMENTS AND CERTIFICATIONS

Regulatory Requirements	
Regulatory Body	USFDA
Regulatory Requirements Description	To meet all USFDA and other US regulatory standards and requirements, including: *21 CFR 101 Food Labeling *21 CFR 117 Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food *21 CFR 113 Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers *21 CFR 123 Fish and Fishery Products, HACCP Regulation *Federal Food, Drug, and Cosmetic Act section 402 *USFDA Fish and Fishery Products Hazards and Controls Guide

Certifications	
Certification Type	MSC Certified Kosher Non-GMO Project Verified
Certification Description	As per Purchase Order or as per prior agreement. All products must be produced in compliance with the requirements of the Union of Orthodox Jewish Congregations of America (OU). See Guidance to Bumble Bee Foods Suppliers on OU Certification. Kosher certificates shall be renewed annually by the supplier and a copy shall be sent to Bumble Bee Foods. The supplier must inform Bumble Bee Foods QA of any issue which could potentially affect the kosher status of the product.

CONTAINER

Container Properties	
Container Type	Gusseted pouch or flat pouch
Dimensions	120 mm x 180 mm x 25 mm (gusseted) or 120 mm x 180 mm (flat)
Net Weight	5 oz (142 g)
Net Weight Tolerance	5 oz: The average net weight shall be equal to or greater than 5.0 oz (142 g). No pouch shall weigh less than 4.69 oz (133 g).
Drained Weight Tolerance	The average drained weight of samples shall be 92% of the net/label weight or greater.
Container Comments	Printed retort pouch approved for use with food. Pouches with tear notch, and hole for retail display. Free from oil, filth or other abnormalities.

Container Production Code	
Code Format	US 3 years: The Container Code and BEST If Used By date (3 years from the date of production) will be marked on the individual can with the words: BEST IF USED BY MMM YYYY. Where: MMM refers to the first three letters of the month in English when the product expires, and YYYY refers to the full year when the product expires. For example: Production date October 15, 2017 would be marked with BEST IF USED BY OCT 2020. Alternative formats: BEST IF USED BY MMM DD YYYY; "BEST BY" acceptable if no space available.

LABEL

Ingredient Statements	
Market	United States
	Pink Salmon, Water, Vegetable Broth (Pea, Carrot), Salt.

Allergy Statements	
Market	United States
	CONTAINS: SALMON

Label Details	
Label Comments	All labels must be approved by Bumble Bee Foods Quality Assurance prior to use. Must not be produced from Genetic Engineering and must not contain ingredients produced from Genetic Engineering.

QUALITY

Organoleptic Features	
Top Appearance	Free liquid or media will be minimal.
Odor / Flavor	Flavor and odor must be mild, and shall be typical of good quality Pink salmon, skinless and boneless in vegetable broth. No off-odors or flavors indicative of sexual maturity (watermarking), decomposition, oxidation or contamination may be present.
Color	Uniform, characteristic color of species.
Texture	Typical of the species and source. Shall not be grainy, sandy, mushy or pasty. Excess gelling is not acceptable.

Quality Assurance Comments	US import: To ensure compliance to product specifications, Bumble Bee Foods Quality Assurance personnel shall have access to the processing facility during production of products for Bumble Bee Foods.
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Defects

Defects Comments	Pouch salmon: Bones - hard bones and vertebrae not accepted. Practically no evidence of skin, scales, small bones, fins, viscera, bruises, blood vessels, or other cleaning defects. Curd - excessive amounts are not accepted. Entirely free of contaminants, foreign matter and discoloration due to sulfides. Watermarking - pale color, softness or flavor/odors characteristic of sexually matured fish are not accepted. Struvite: Entirely free.
Defect Description	No more than 2 out of 5 samples to exceed the tolerance for style of pack, color and defects. No sample to exceed 2x the tolerance for style of pack, color and defects. Free of foreign material and honeycombing. Practically no evidence of the following defects - grey or green color, caramelization, scorch, blood streak/blood spot, bruised flesh, skin, scale, blood meat, bones, poor cleaning, sulphiding, gelling. Skinless boneless salmon: Bones: Hard bones and vertebrae not accepted. Pin bones allowed. Poor Cleaning: Practically no evidence of skin, scales, small bones, fins, viscera, bruises, blood vessels, or other cleaning defects. Curd: Excessive amounts curd (white protein) are not accepted. No individual lumps of curd more than 20 sq mm. Sulphiding: Entirely free of contaminants, foreign matter and discoloration due to sulfides, less than 5 sq mm. Watermarking: Pale color, softness or flavor/odors characteristic of sexually matured fish are not accepted. Retort Scorch: Slight retort scorch acceptable, affecting less than 25% of surface area of an individual can. Bruising: None. Skin / Scale: less than 20 sq mm per individual can. Blood Streak / Blood Spot: less than 20 sq mm per individual can. Blood Meat: Grey-brown fat layer to be less than 4% per can, by drained weight. Strips of fat layer less than 1.5cm x 3cm. Struvite: entirely free.

Chemistry

pH	5.7 to 6.7
Additives	No additives or ingredients permitted, unless stated in purchase order or agreed prior to delivery. All ingredients must be listed on the Product Safety Sheet and approved by Bumble Bee Foods Quality Assurance. All ingredients to be listed on the label

Microbiology

Microbiology Comments	Commercially sterile. See BB approved PSS for Minimum Fo value and Thermal Process details.
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CASE**Case Properties**

Case Type	Box. Preprinted carton.
Marking	USA: Refer to Bumble Bee Foods Quality Policy Reference number 2.6.1 d. Lot code, Best By, Container Code and other unique product attributes not already preprinted (such as case UPC, barcode, description) must be placed on the case.
Case Comments	Tape the bottom of each case to prevent cases from falling apart at handling. The clear tape runs parallel through the length of the carton without the tape edges covering the barcode.
Cans per Case	12
Case Gross Weight	0
Case Gross Weight Tolerance	0
Item	
SU Gross Weight	4.500

PALLET**Pallet Stacking Pattern**

Item	Cases per Pallet	Cases per Layer	Layers High	Tags	Pallet Comments
10000018229	225.0	45.0	5.0	US: Refer to Bumble Bee Foods QA Manual Procedure reference number 2.6.1 e.	

SHIPPING PACKAGE

Shipping Package Properties	
Slip Sheets	Shall be used or as per purchase order agreement.
Pack Size	12/5OZ
Description	

MISCELLANEOUS

Miscellaneous	
Recommended Handling	Shipped and stored in ambient temperatures. For food quality reasons, storage temperatures more than 100°F for extended periods should be avoided. Do not freeze.

CONFIRMATION OF RECEIPT

Customer NameSignatureDate

(mm(+/-)mm)120

15mm TOP SEAL



Create with PINK SALMON

Amazingly versatile, this Pink Salmon is packed with protein, contains Omega-3s*, and is ready for anything- think salads, wraps, pasta and more.



The Bumble Bee Seafood Company is passionately pursuing its purpose of feeding people's lives through the power of the ocean. We consistently aim to deliver delicious, healthy and affordable food while working hard to find new ways to protect the ocean and those that rely on it today, and for generations to come.



Scan code for Pink Salmon Ziti recipe shown on front

DO NOT USE IF POUCH IS PUNCTURED OR LEAKING PRIOR TO OPENING. MAY CONTAIN BONES. FOR INQUIRIES CONCERNING PRODUCT, INCLUDE UPC BARCODE NUMBERS AND CODE PRINTED ON BACK OF POUCH.

DISTRIBUTED BY:
Bumble Bee Seafoods
San Diego, CA 92186 USA
f p i b
bumblebee.com



v022473-04

From an MSC certified sustainable fishery. www.msc.org MSC-C-53098

INGREDIENTS: PINK SALMON, WATER, VEGETABLE BROTH (PEA, CARROT), SALT. CONTAINS: SALMON.

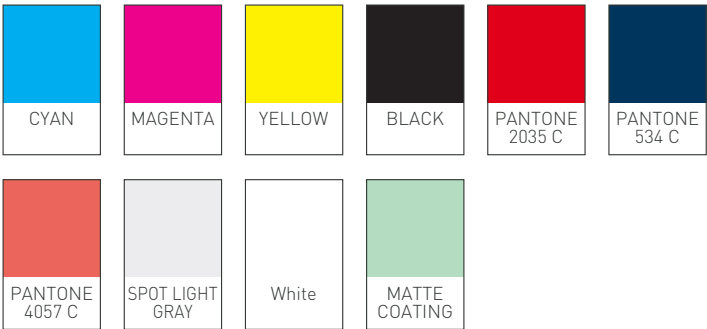
Nutrition Facts	
Serving size 1 pouch (142g)	
Amount Per Serving	
Calories 160	
	% Daily Value*
Total Fat 3.5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Polysaturated Fat 1.5g	
Monounsaturated Fat 0.5g	
Cholesterol 80mg	27%
Sodium 470mg	20%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Incl. 0g Added Sugars	0%
Protein 29g	57%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

10mm SIDE SEAL

TEAR HERE >

180mm(+/-2mm)



180mm(+/-2mm)

Customer Check List

- ☐ Web Width Size
- ☐ Cut off Size
- ☐ Face Size
- ☐ Correct Colors
- ☐ Eyespot Size and Location
- ☐ Weight Description
- ☐ Correct UPC
- ☐ Fin Seal
- ☐ Lap Seal

- This color proof is an exact duplicate of the original production for this job and is presented to you for your final approval before engravings are made and the order is produced.
- All copy, punctuation and spelling has been proof read, however we ask that you carefully examine and recheck, the items to make absolutely certain that we have used the correct copy and are within legal limits prescribed by local or national agencies where these apply to your product.
- We will not be responsible for any discrepancies in copy, legal requirements or design interpretation after your approval of this copy unless we fail to make corrections per your written instructions for these corrections.
- The colors of this copy are not meant to be color standards but are indicative that a specific color will be used in that place. Please supply us with approved colors standards if none are already sent and approved.

☐ Approved as is ☐ Approved with changes ☐ Not Approved. Send New Proof

Approving Signature _____ Date _____

J-PACK INTERNATIONAL INC

CUSTOMER: JP001

FILE NAME: BB 120x180mm Pink Salmon

FORMAT: 3 SIDE SEAL POUCH

SIZE: 120mm x 180mm

COLORS: 10

DATE: 13 August 2022

BARCODE NUMBERS: 0-86600-24084-8

PRODUCT CODE:

CYLINDER NUMBERS:

**Artwork dimension tolerance is reference only. Tolerance is subject to change and depending on the final material substrates.

25mm TEAR NOTCH (+/- 1.5mm)

10mm SIDE SEAL



*Contains 990mg of DHA & EPA Omega-3s per serving

WILD CAUGHT

PINK SALMON

skinless & boneless

PAREVE

SERVING SUGGESTION



NET WT 5 OZ (142g)

29g PROTEIN*

*See nutrition information for cholesterol content.

15mm TOP SEAL

NO DRAINING REQUIRED

6mm PUNCH HOLE, 3mm AWAY FROM TOP and 6mm FROM THE BOTTOM OF THE TOP SEAL



Zee Zees Shelf Stable Yogurt Cup, Strawberry, 4.0oz

Product Details:

Item Number: 623378

Pack Size: 48/ 4.0oz

Serving Per Case: 48

Net Weight: 12 lbs.

Smart Snack Compliant: Entree when paired with our Roasted Chickpeas + Fruit options

Kosher: Yes

Meal Contribution: 1 M/MA

Class: Always Available

Shelf Life: 12 months (stored ambient 50F-85F)

Temperature Class: Ships Dry (Ambient)

Cook State: NA

GTIN-12 UPC:

GTIN-14: 20810358036057

Sales Price Per EACH: N/A

Case Price: N/A

Ingredients:

CULTURED WHOLE MILK, WATER, SUGAR, CREAM, MODIFIED FOOD STARCH, CONTAINS 2% OR LESS OF: CITRIC ACID, NATURAL FLAVOR, XANTHAN GUM, NATAMYCIN.

Allergen Statement:

Contains Milk.

Benefits and Suggested Use:

Enhance your K12 foodservice menu with Zee Zees Shelf-Stable Yogurt, the perfect meat/meat alternate meal contribution addition for kids, tweens, and teens. This nutritious, gluten-free, and nut-free yogurt offers complete protein power with all 9 essential amino acids and key nutrients like vitamins like A, C, Calcium, Magnesium, and Potassium. With no artificial colors or flavors, it's a delicious, creamy treat available in Vanilla and Strawberry. Conveniently shelf-stable with no refrigeration required until opened and a one-year shelf life, it's ideal for various school activities, simplifying inventory and reducing waste while meeting CACFP, SFSP, and school meal standards.

National Food Group

Email: info@nationalfoodgroup.com . Direct: 800.886.6866

Fax: 248.669.3000

46820 Magellan Dr., Suite A, Novi, MI 48377-2454

www.nationalfoodgroup.com . Call Toll Free: 800.886.6866

Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size 4.0 oz (113g)

Amount Per Serving

Calories 130

% Daily Value *

Total Fat 4.5g 6.0 %

Saturated Fat 3g 15.0 %

Trans Fat 0g

Cholesterol 20mg 7.0 %

Sodium 45mg 2.0 %

Total Carbohydrate 21g 8.0 %

Dietary Fiber 0g 0.0 %

Total Sugars 15g

Incl. Added Sugars 12g 24.0 %

Protein 2g

Vitamin D 0mcg 0.0 %

Calcium 64mg 4.0 %

Iron 0mg 0.0 %

Potassium 90mg 2.0 %

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Zee Zees Shelf Stable Yogurt Cup, Strawberry, 4.0oz

Bid Specifications:

Individual cups shelf stable strawberry yogurt. Must provide 1 oz equivalent for the Meat/Meat Alternate contribution under the for the National School Lunch Program. Product shall be 4 oz shelf stable yogurt cup in dry storage for 12 months that is nut-free, gluten-free, and Kosher-Dairy. No artificial flavors, artificial colors or sweeteners. Calories shall not exceed 130, no more than 45 mg of sodium, and minimum of 64 mg of calcium. Pack: 48/4.0 oz.

Acceptable Brand: Zee Zees (National Food Group) 623378

Preparation and Additional Information:

Instructions for Preparation and Cooking:

Refrigerate after opening. Open and enjoy!

Logistics Information:

Gross Weight: 14 lbs

Case Dimensions: 12.6 X 9.6 X 8.56

Pallet Count: 90

Cube: 0.599

Block and Tier: 15 and 6

The information provided above is, to the knowledge of National Food Group, true and accurate based on information provided to National Food Group; provided that National Food Group does not make any express or implied warranties with respect to any such information shall have no liability for any inaccuracies contained in any such information.

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Zee Zees Shelf Stable Yogurt Cup, Vanilla, 4.0oz

Product Details:

Item Number: 623376

Pack Size: 48/ 4.0oz

Serving Per Case: 48

Net Weight: 12 lbs.

Smart Snack Compliant: Entree when paired with our Roasted Chickpeas + Fruit options

Kosher: Yes

Meal Contribution: 1 M/MA

Class: Always Available

Shelf Life: 12 months (stored ambient 50F-85F)

Temperature Class: Ships Dry (Ambient)

Cook State: NA

GTIN-12 UPC:

GTIN-14: 20810358036040

Sales Price Per EACH: N/A

Case Price: N/A

Ingredients:

CULTURED WHOLE MILK, WATER, SUGAR, CREAM, MODIFIED FOOD STARCH, CONTAINS 2% OR LESS OF: CITRIC ACID, NATURAL FLAVOR, XANTHAN GUM, NATAMYCIN.

Allergen Statement:

Contains Milk.

Benefits and Suggested Use:

Enhance your K12 foodservice menu with Zee Zees Shelf-Stable Yogurt, the perfect meat/meat alternate meal contribution addition for kids, tweens, and teens. This nutritious, gluten-free, and nut-free yogurt offers complete protein power with all 9 essential amino acids and key nutrients like vitamins like A, C, Calcium, Magnesium, and Potassium. With no artificial colors or flavors, it's a delicious, creamy treat available in Vanilla and Strawberry. Conveniently shelf-stable with no refrigeration required until opened and a one-year shelf life, it's ideal for various school activities, simplifying inventory and reducing waste while meeting CACFP, SFSP, and school meal standards.

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Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size 4.0 oz (113g)

Amount Per Serving

Calories 130

% Daily Value *

Total Fat 4.5g 6.0 %

Saturated Fat 3g 15.0 %

Trans Fat 0g

Cholesterol 20mg 7.0 %

Sodium 45mg 2.0 %

Total Carbohydrate 21g 8.0 %

Dietary Fiber 0g 0.0 %

Total Sugars 15g

Incl. Added Sugars 12g 24.0 %

Protein 2g -

Vitamin D 0mcg 0.0 %

Calcium 64mg 4.0 %

Iron 0mg 0.0 %

Potassium 90mg 2.0 %

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Zee Zees Shelf Stable Yogurt Cup, Vanilla, 4.0oz

Bid Specifications:

Individual cups shelf stable vanilla yogurt. Must provide 1 oz equivalent for the Meat/Meat Alternate contribution under the for the National School Lunch Program. Product shall be 4 oz shelf stable yogurt cup in dry storage for 12 months that is nut-free, gluten-free, and Kosher-Dairy. No artificial flavors, artificial colors or sweeteners. Calories shall not exceed 130, no more than 45 mg of sodium, and minimum of 64 mg of calcium. Pack: 48/4.0 oz.

Acceptable Brand: Zee Zees (National Food Group) 623376

Preparation and Additional Information:

Instructions for Preparation and Cooking:

Refrigerate after opening. Open and enjoy!

Logistics Information:

Gross Weight: 14 lbs

Case Dimensions: 12.6 X 9.6 X 8.56

Pallet Count: 90

Cube: 0.599

Block and Tier: 15 and 6

The information provided above is, to the knowledge of National Food Group, true and accurate based on information provided to National Food Group; provided that National Food Group does not make any express or implied warranties with respect to any such information shall have no liability for any inaccuracies contained in any such information.

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Zee Zees, Sunflower Kernels, Honey Roasted, I/W, 1.2oz

Product Details:

Item Number: C88090
Pack Size: 250/1.2oz
Serving Per Case: 250
Net Weight: 18.75 lbs.

Smart Snack Compliant: Yes
Kosher: Yes
Meal Contribution: 1 M/MA
Class: Always Available
Shelf Life: 12 months (55-75F Storage)
Temperature Class: Ships Dry (Ambient)
Cook State: NA
GTIN-12 UPC:
GTIN-14: 20810358032653

Sales Price Per EACH: N/A
Case Price: N/A

Ingredients:

Sunflower Kernels, Sugar, Sunflower Oil, Honey, Salt, Maltodextrin, Xanthan Gum.

Allergen Statement:

Product and building are free from the top 9 allergens.

Benefits and Suggested Use:

Nut free facility, kosher, naturally gluten free, vegetarian, portable shelf stable protein.

Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size 1.2oz (34g)

Amount Per Serving

Calories 190

% Daily Value *

Total Fat 15g 20.0 %

Saturated Fat 2g 11.0 %

Trans Fat 0g

Cholesterol 0mg 0.0 %

Sodium 65mg 3.0 %

Total Carbohydrate 11g 4.0 %

Dietary Fiber 3g 11.0 %

Total Sugars 5g

Incl. Added Sugars 4g 7.0 %

Protein 6g

Vitamin D 0mcg 0.0 %

Calcium 27mg 2.0 %

Iron 1mg 8.0 %

Potassium 146mg 2.0 %

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

National Food Group

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Fax: 248.669.3000

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www.nationalfoodgroup.com . Call Toll Free: 800.886.6866



Zee Zees, Sunflower Kernels, Honey Roasted, I/W, 1.2oz

Bid Specifications:

Honey Roasted Sunflower Kernels, 1.2 oz. Individually Wrapped, provides 1 Meat/Meat Alternative serving under the NSLP guidelines. Shelf stable with a minimum 12 month shelf life. Product of USA. Must be Kosher. Must be made in a nut-free facility. Minimum 6g of Protein, 3g of Dietary Fiber and Maximum of 66mg of Sodium. Calories not to exceed 190 per serving.

Acceptable Brand: National Food Group/Zee Zees

Preparation and Additional Information:

Instructions for Preparation and Cooking:

Open package and enjoy!

Logistics Information:

Gross Weight: 21 lbs

Case Dimensions: 15.75 X 12 X 11

Pallet Count: 70

Double Stack: No

Cube: 1.203

Block and Tier: 10 and 7

The information provided above is, to the knowledge of National Food Group, true and accurate based on information provided to National Food Group; provided that National Food Group does not make any express or implied warranties with respect to any such information shall have no liability for any inaccuracies contained in any such information.

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- ◆ Whole Grain
- ◆ Vegan
- ◆ Zero Trans Fat
- ◆ All Natural Flavors
- ◆ No High Fructose Corn Syrup
- ◆ No Peanuts or Tree Nuts
- ◆ No Sesame
- ◆ No Dairy
- ◆ No Preservatives
- ◆ Low Sodium
- ◆ Kosher
- ◆ 1 oz. Grain Equivalent

Whole Grain (g)	9.36
	53%
Total Grain (g)	17.70
(Derived from wheat)	

INGREDIENTS: Whole Wheat Flour, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Soybean Oil, Natural Strawberry Bits (Sugar, Wheat Starch, Canola Oil, Corn Starch, Glycerin, Natural Color (Elderberry and Purple Sweet Potato Extracts), Natural Strawberry Flavor, Citric Acid), Contains 2% Or Less Of: Dextrose, Ammonium Bicarbonate, Sodium Bicarbonate, Salt, Monocalcium Phosphate, Citric Acid, Natural Strawberry Flavor, Added Vitamins and Iron (Ascorbic Acid, Vitamin A Palmitate, Niacinamide, Iron/Electrolytic, Riboflavin, Thiamin Mononitrate, Maltodextrin as a Carrier).

Contains: Wheat

MJM Strawberry Waffle Graham
 Nutritional Statement
 MJM #405001
 Smart Snack Approved

Nutrition Facts	
1 servings per container	
Serving size	(28g)
Amount per serving	
Calories	120
	% Daily Value*
Total Fat 3g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 95mg	4%
Total Carbohydrate 21g	8%
Dietary Fiber 1g	4%
Total Sugars 7g	
Includes 7g Added Sugars	14%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 15mg	2%
Iron 2mg	10%
Potassium 47mg	2%
Thiamin 0.2mg	15%
Riboflavin 0.2mg	15%
Niacin 2mg	15%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

GTIN Code	Serving Size	Case/Pk	Ti-Hi	Case Dimension	Case Cube	Gross Wt	Net Wt
00682830405004	28g/1 oz	300/2	8 x 7 HI	19 x 11 x 10	1.3	21 lb	18.75 lb

Each package of this product meets USDA requirements for a **1 oz. GRAIN**

Product Formulation Statement for Grains						
Description of Creditable Grain Ingredient	Grams of Creditable Grain per Portion	Gram Standard of Creditable Grain per oz Equivalent	Creditable Amount			
Whole Wheat Flour	9.36	16	0.59			
Enriched Flour	8.34	16	0.52			
Total Creditable Grain Amount			1			
Non-Creditable Grains (Not included in totals above)			0.05g			
Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Total Creditable Amount	Exhibit Group Product Belongs to	Total Weight of Product per Portion as Purchased	Total Contribution of Grain per Portion
Graham	28g	28g	1	Group B	28g	1 oz. equivalent

MJM products are produced in a nut-free & peanut-free facility. MJM does not purchase, store or produce any products that contain peanuts, peanut oil, peanut butter, or any products made from nuts.

Helen Corey (800) 505-5080
 Vice President
 MJM Marketing

HUSSC GOLD STANDARD APPROVED



MJM
MARKETING
SUPER WHOLESOME SNACKS
Tel:(800)505-5080 Fax:(800)510-6650

Formulation Statement for Documenting Grains in School Meals Required
Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: **MJM Savory Bites-Wheat Crackers 155ct**

Code No.: **801155**

Manufacturer: **MJM MARKETING**

Serving Size **22g.**

(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No _____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes _____ No X How many grams: _____
(Products with more than 0.24 oz. equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: 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 servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz. eq; Group H uses the standard of 28grams creditable grain per oz. eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: A

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole wheat flour (73%)	11.93	16	.75
Enrich flour (27%)	4.43	16	.28
Total Creditable Amount³			1

* Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz. eq. Do *not* round up.

Total weight (per portion) of product as purchased **22g.**

Total contribution of product (per portion) **1 oz.** equivalent

I certify that the above information is true and correct and that a **22 gram** portion of this product (ready for serving) provides **1 oz.** equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz. eq. per portion. Products with more than 0.24 oz. equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.


Signature

Helen Corey
Printed Name

Vice President
Title

1/04/2024
Date

800-505-5080
Phone Number



MJM
MARKETING
SUPER WHOLESOME SNACKS
Tel:(800)505-5080 Fax:(800)510-6650

Formulation Statement for Documenting Grains in School Meals Required

Beginning SY 2013-2014

*[Crediting Standards Based on Revised Exhibit A weights
per oz. equivalent]*

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: **MJM Savory Bites-Wheat Crackers 155ct**

Code No.: **801155**

Manufacturer: **MJM MARKETING**

Serving Size **22g.**

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes No X How many grams:

(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz. eq; Group H uses the standard of 28 grams creditable grain per oz. eq; and Group I is reported by volume or weight.)

Indicate which Exhibit A Group (A-I) the Product Belongs: A

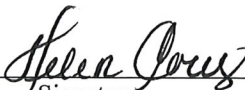
Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount ¹ A ÷ B
Graham	22g	22g	1
A. Total Creditable Amount²			1

¹ Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz. eq. Do not round up.

Total weight (per portion) of product as purchased **22g**

Total contribution of product (per portion) **1 oz.** equivalent

I further certify that the above information is true and correct and that a **22 gram** portion of this product (ready for serving) provides **1 oz.** equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz. eq. per portion. Products with more than 0.24 oz. equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.


Signature

Helen Corey
Printed Name

Vice President

Title

1/04/2024
Date

800-505-5080
Phone Number



- ◆ Whole Grain
- ◆ Vegan
- ◆ Zero Trans Fat
- ◆ All Natural Flavors
- ◆ No High Fructose Corn Syrup
- ◆ No Peanuts or Tree Nuts
- ◆ No Sesame
- ◆ No Sat Fat
- ◆ No Dairy
- ◆ No Preservatives
- ◆ Kosher
- ◆ 1 oz. Grain Equivalent



Whole Grain (g)	11.79
	73%
Total Grain (g)	16.24
(Derived from wheat)	



INGREDIENTS: Whole Grain Cornmeal, Whole Wheat Flour, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Canola Oil and/or Soybean Oil, Sugar, Corn Starch, Chili Lime Seasoning, Salt, Sodium Bicarbonate, Citric Acid, Monocalcium Phosphate, Dough Conditioner (Enzymes).

Contains: Wheat

GTIN Code	Serving Size	Case/Pk	Ti-Hi	Case Dimension	Case Cube	Gross Wt	Net Wt
00682830805156	22g/1 oz eq	155ct	8 x 7 HI	19 x 11 x 11	1.3	9 lb	7.75 lb

Each package of this product meets USDA requirements for a 1 oz. **GRAIN** equivalent

Product Formulation Statement for Grains						
Description of Creditable Grain Ingredient	Grams of Creditable Grain per Portion	Gram Standard of Creditable Grain per oz Equivalent	Creditable Amount			
Whole Grain Cornmeal	6.05	16	.3781			
Whole Wheat Flour	5.74	16	.3587			
Enriched Flour	4.45	16	.2781			
Total Creditable Grain Amount			1			
Non-Creditable Grains (Not included in totals above)			0g			
Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Total Creditable Amount	Exhibit Group Product Belongs to	Total Weight of Product per Portion as Purchased	Total Contribution of Grain per Portion
Savory Cracker	22g	22g	1	Group A	22g	1 oz. equivalent

MJM products are produced in a nut-free & peanut-free facility. MJM does not purchase, store or produce any products that contain peanuts, peanut oil, peanut butter, or any products made from nuts.

Helen Corey (800) 505-5080
Vice President
MJM Marketing

HUSSC GOLD STANDARD APPROVED

MJM 805155 Chili Lime Savory Crackers 22g 1 oz Grain

01.10.24

MJM Chili Lime Savory Crackers 22g

Nutritional Statement

MJM #805155

Smart Snack Approved

Nutrition Facts

servings per container

Serving size (22g)

Amount per serving

Calories **90**

% Daily Value*

Total Fat 3g 4%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 200mg 9%

Total Carbohydrate 15g 5%

Dietary Fiber 1g 4%

Total Sugars 2g

Includes 2g Added Sugars 4%

Protein 1g

Vitamin D 0mcg 0%

Calcium 13mg 2%

Iron 1mg 6%

Potassium 51mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Unsweetened Apple Sauce Code: _____
 Manufacturer: Bowman Andros - Buddy Fruits Serving Size: 4.1 ounces

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 ¹ (quarter cups)
			X		
			X		
			X		
Total Creditable Vegetable Amount:					

¹FBG 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 1/8 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 requirement for the additional vegetable subgroup.

Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors

The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.

Total Cups Beans/Peas (Legumes)	
Total Cups Dark Green	
Total Cups Red/Orange	
Total Cups Starchy	
Total Cups Other	

I certify the above information is true and correct and that 4.1 ounce serving of the above product contains 0 cup(s) of any vegetables.
 (vegetable subgroup)

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
Unsweetened apple sauce	4.1 ounces	X	6/6 = 1	2
		X		
		X		
Total Creditable Fruit Amount:				2
¹ FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. Fruits and fruit purees credit on volume served. At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component. Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).				

I certify the above information is true and correct and that 4.1 ounce serving of the above product contains 1/2 cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = 1/2 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

Chloe Bonneval
Signature

Quality Manager
Title

Chloe Bonneval
Printed
Name

2/26/2024
Date

+15403250503

Phone Number

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/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Strawberry Banana Code: _____

Manufacturer: Bowman Andros - Buddy Fruits Serving Size: 4.1 ounces

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 ¹ (quarter cups)	
			X			
			X			
			X			
Total Creditable Vegetable Amount:						
¹ 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 1/8 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 requirement for the additional vegetable subgroup. Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 4.1 ounce serving of the above product contains 0 cup(s) of any vegetables.
(vegetable subgroup)

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
Unsweetened apple sauce	2.67	X		
Banana Puree	0.96	X		
Strawberry Puree	0.45	X		
Lemon Juice concentrate	0.02	x		
Total Creditable Fruit Amount:				2
¹ FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. Fruits and fruit purees credit on volume served. At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component. Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).				

I certify the above information is true and correct and that 4.1 ounce serving of the above product contains 1/2 cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
 1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate
 1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
 2.0 Quarter Cups = 1/2 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
 2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
 3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
 3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate
 4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

Chloe Bonneval
Signature

Quality Manager
Title

Chloe Bonneval
Printed
Name

2/26/2024
Date

+15403250503

Phone Number

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/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Mango, Banana, and Passion Code: _____

Manufacturer: Bowman Andros - Buddy Fruits Serving Size: 3.2 ounces

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 ¹ (quarter cups)	
			X			
			X			
			X			
Total Creditable Vegetable Amount:						
¹ 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 1/8 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 requirement for the additional vegetable subgroup. Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 3.2 ounce serving of the above product contains 0 cup(s) of any vegetables.
(vegetable subgroup)

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
Unsweetened Applesauce	1.32 ounces	X	6/6 = 1	0.66
Mango Puree	1.22 ounces	X		0.61
Banana Puree	0.58 ounces	X		0.29
Total Creditable Fruit Amount:				
¹ FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. Fruits and fruit purees credit on volume served. At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component. Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).				

I certify the above information is true and correct and that 3.2 ounce serving of the above product contains 0.4 cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = 1/2 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

Marshall Rhodes
Signature

Foodservice Project Manager
Title

Marshall Rhodes
Printed
Name

03/03/2025

Date

+15407054341

Phone Number



Food and Nutrition Service

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

Program operators 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.

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 FOOD BUYING GUIDE (FBG)	VEGETABLE SUBGROUP	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT A	MULTIPLY	FBG YIELD ¹ B	DIVIDE	PURCHASE UNIT IN OUNCES C	CREDITABLE AMOUNT ² (QUARTER CUPS) A x B ÷ C	
			x		÷			
			x		÷			
			x		÷			
Total Creditable Vegetables Amount:								
¹ FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable. ² FBG calculations for vegetables are in quarter cups. See next page for Quarter Cup to Cup Conversions. <ul style="list-style-type: none"> Vegetables and vegetable purees credit on volume served. Tomato paste and puree credit as a calculated volume based on the yields in the FBG. At least 1/8 cup of recognizable vegetable is required 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 (legumes) vegetable subgroups. Program operators may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. 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). Legumes 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 legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute toward the vegetables component and the meat alternates component. The PFS for meats/meat alternates may be used to document how legumes contribute toward the meat alternates component. 							Total Cups Beans/Peas (Legumes)	
							Total Cups Dark Green	
							Total Cups Red/Orange	
							Total Cups Starchy	
							Total Cups Other	

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

_____ cup(s) of _____ vegetables.
(vegetable subgroup)

II. Fruits Component

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

DESCRIPTION OF CREDITABLE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT	MULTIPLY	FBG YIELD ¹	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT ² (QUARTER CUPS) $A \times B \div C$
A	B				C	
		x		÷		
		x		÷		
		x		÷		
Total Creditable Fruits Amount:						

¹FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable.

²FBG calculations for fruits are in quarter cups. See below for Quarter Cup to Cup Conversions.

- Fruits and fruit purees credit on volume served.
- At least $\frac{1}{8}$ cup of recognizable fruits are required to contribute toward the fruits component.
- Dried fruits credit double the volume served in school meals (example: $\frac{1}{2}$ cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that _____ ounce serving of the above product contains
_____ cup(s) of fruit.

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

Signature

Title

Printed Name

Date

Phone Number