

## 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	uct Name VBlend Dragon Punch Juice Box		62049	
Manufacturer	Country Pure Foods	Serving Size	6.75 fl. oz. 200mL)	

## I. VegetableComponent

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/Serving s Per Unit	Creditable Amount (quarter cups)	
100% Juice	"Additional"	6	х	.5	3	
Total Creditable Vegetable Amount:				3		
<ul> <li>1FBG calculation page for quarter c</li> <li>Vegetables and puree will continue FBG.</li> </ul>	Total Cups Beans/Peas (Legumes)					
<ul> <li>At least ¼ cup o vegetable compor</li> <li>The other vegeta the dark green, re</li> </ul>	Total Cups Dark Green					
<ul> <li>School food auth weekly requireme</li> <li>Please note that in school meals (F</li> </ul>	Total Cups Red/Orange					
vegetable. Legum alternate compone planner will decide a manufacturer sh	Total Cups Starchy					
towards the veget chart on the follow • The PFS for mea contribute towards	ving page for co t/meat alternat	Total Cups Other	3/4			

I certify the above information is true and correct and that <u>6.75</u> ounce serving of the above product contains <u>3/4</u> cup(s) of **"Additional"** vegetable. (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/Servings Per Unit	Creditable Amount1 (quarter cups)				
То	0							
<ul> <li>1FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.</li> <li>Fruits and fruit purees credit on volume served.</li> <li>At least ¼ cup of recognizable fruit is required to contribute towards the fruit component.</li> <li>Please note that dried fruits credit as double the volume served in school meals (For example, ½ cup raisins credits as1 cup fruit).</li> </ul>								

I certify the above information is true and correct and that \_\_\_\_ 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 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

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Date

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