

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.

"Additional"

(vegetable subgroup)

vegetable.

roduct NameVBlend Cherry Star		Code				
Manufacturer Country Pure Foods			Serv	ing Size 6.75 fl	1 02	
I. Vegetable Comp Please fill out the chart		mine the creditable	amount of veg	getables.		
Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Servings Per Unit	Creditable Amount (quarter cups)	
100% Juice	"Additional"	6	X	5	3	
	Total Credi	table Vegetable Ar	nount:			
• ¹ FBG calculations f quarter cup to cup of	for vegetables a conversions.	are in quarter cups.	See chart on fo		Total Cups Beans/Peas (Legumes)	
 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 as ½ 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 provide documental component and the conversion factors The PFS for meat/n towards the meat al	legumes into the tion to show he meat alternate neat alternate n	ne school meal. How we legumes contributed component. See change be used to document	wever, a manu ite towards the art on the follo	facturer should vegetable owing page for	Total Cups Other	3/4
I certify that the above in	nformation is true	e and correct and that	6.75 our	ace serving of the abo	ve product contains	3/4 cup(s)

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 Amount ¹ (quarter cups)
		X		
		X		
		X		

Total Creditable Fruit Amount:

- 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	y the above information is true and	correct and that	serving of the above	product contains	cup(s) of fruit
I CCI III	, the accidentality is true and	correct and mat			<u> </u>

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 = ½ 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 = 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 \% cup but a result of 1.0 equals \% cup

1/1/22	Michelle Friedrich
Date	
	Nutrition and Regulatory Specialis