



Overview

School Food Authorities (SFAs) must maintain acceptable documentation for processed products to show how these products contribute to the meal pattern requirements for meals served under the USDA’s Child Nutrition Program.

Components and Quantities

Acceptable product documentation for determining meal components and quantities for **meat/meat alternates** includes one of the following:

- Child Nutrition (CN) label
- Signed product formulation statement
- USDA Foods Fact Sheet

Acceptable product documentation for determining meal components and quantities for **grains** includes one of the following:

- Child Nutrition (CN) label
- Signed product formulation statement
- USDA Foods Fact Sheet
- A Nutrition Facts Panel with the grams or ounces per serving AND an ingredient list

Dietary Specifications

Acceptable product documentation for determining compliance with **dietary specifications** (calories, saturated fat, trans fat and sodium) includes one of the following:

- Nutrition Facts Panel
- Nutrient information from the manufacturer

Child Nutrition (CN) Label

- CN labeled products ensure that the food provides the stated contribution toward meal pattern requirements.
- SFAs are not required to offer products with CN labels.
- The term “oz. eq grains” on the CN label indicates the product meets whole grain-rich criteria.
- The terms “bread” or “bread alternate” on the CN label indicate the product meets previous grain requirements.

CN Label Example:





Product Formulation Statement

- Product formulation statements must demonstrate how the processed product contributes to the meal pattern requirements and be on signed letterhead.

Product Formulation Statement Example:

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

Child Nutrition Program operators 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.

Product Name: Chicken Patty Code No.: 555

Manufacturer: Chicken Company Case/Pack/Count/Portion/Size: 158servings/case

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken	3.04	X	0.658	2
		X		
		X		
A. Total Creditable M/MA Amount¹				

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.04

Total creditable amount of product (per portion) 2.0

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.04 ounce serving of the above product (ready for serving) contains 2.0 ounces of equivalent meat/meat alternate 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.

Bob Chicken
Signature

VP - R&D
Title

Bob Chicken
Printed Name

9/24/14
Date

555-5555
Phone Number



USDA Foods Fact Sheet

- USDA Foods Fact Sheets provide product descriptions, crediting/yield information, nutrition facts panel, culinary tips and recipes and food safety information for USDA Foods.

USDA Foods Fact Sheet:

UNITED STATES DEPARTMENT OF AGRICULTURE

USDA Foods Product Information Sheet

For Child Nutrition Programs



110321—Beef, Patties w/SPP, Cooked, Frozen

Category: **Meat/Meat Alternate**



PRODUCT DESCRIPTION

This item is a fully cooked beef patty with soy protein product added. This item is delivered frozen in 40 pound cases containing 5 pound, 8 pound, or 10 pound packages.

CREDITING/YIELD

- One case of beef patties provides approximately 376 1.7 ounce patties.
- CN Crediting: One 1.7 ounce beef patty with SPP credits as 1.5 ounce equivalents meat/ meat alternate.

CULINARY TIPS AND RECIPES

- Fully cooked beef patties can be heated and served on a bun with a variety of toppings such as lettuce, tomato, avocado, onions, or mushrooms.
- For more culinary techniques and recipe ideas visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1 patty (48 g)

Amount Per Serving
Calories 100
Total Fat 6g
Saturated Fat 2.5g
Trans Fat 0g
Cholesterol 35mg
Sodium 100mg
Total Carbohydrate 2g
Dietary Fiber 1g
Sugars 0g
Protein 11g

Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

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Nutrition Facts Panel and Ingredients

- For grains only, a nutrition facts panel with the grams or ounces per serving **and** an ingredient list may provide sufficient information for crediting grains. This information along with Exhibit A is used to determine the number of oz. equivalent grains.
- Note: if a flour blend is listed, for example *Ingredients: Flour blend (whole-wheat flour, enriched flour), sugar, cinnamon, etc.*, a product formulation statement or CN label is needed from the manufacturer to provide more information on whole grain content.

Nutrition Facts Panel and Ingredients Example:

Amount/Serving		% Daily Value*		Amount/Serving		% Daily Value*	
Total Fat	0.5g	1%		Total Carb.	15g	5%	
Saturated Fat	0g	1%		Dietary fiber	3g	11%	
Trans Fat	0g			Sugars	1g		
Cholesterol	0mg	0%		Protein	4g	8%	
Sodium	80mg	3%		Potassium	80mg	2%	
Vitamin A	0%	Vitamin C	0%	Calcium	0%	Iron	4%
Thiamine	8%	Riboflavin	0%	Niacin	6%	Vitamin B6	4%
Phosphorus	8%	Magnesium	6%	Zinc	4%	Folic Acid	0%

INGREDIENTS: WHOLE WHEAT FLOUR (WHOLE GRAIN), CRACKED WHOLE WHEAT, WATER, BROWN SUGAR, WHEAT GLUTEN, YEAST, CANOLA OIL (NON-HYDROGENATED), SALT, RAISIN JUICE CONCENTRATE,

Dietary Specifications Documentation

- SFAs must maintain documentation on nutrient information to ensure compliance with the dietary specifications for calories, saturated fat, trans fat and sodium. This information may be provided on a Nutrition Facts Panel (See above example of a Nutrition Facts Panel).
- If there is no Nutrition Facts Panel available, nutrient information must be obtained from the manufacturer.

Nutrient Information from the Manufacturer Example:

NUTRIENT INFORMATION					
Basic Components			Vitamins		
Calories (kcal)	269	Carbohydrates (g)	20	Vitamin A-IU (IU)	168
Fat (g)	13	Dietary Fiber (g)	3	Vitamin C (mg)	1
Saturated Fat (g)	3	Total Sugars (g)	0	Minerals	
Trans Fatty Acid (g)	0	Protein (g)	18	Sodium (mg)	590
Cholesterol (mg)	60	Whole Grains (g)	8	Calcium (mg)	17
				Iron (mg)	2

Additional Resources

- CDE Office of School Nutrition: <http://www.cde.state.co.us/nutrition/nutrimenuplanning>
- Meat/meat alternate product formulation statement: <http://www.cde.state.co.us/nutrition/osnmenuplanningproductformulationformma>
- Grains product formulation statement: <http://www.cde.state.co.us/nutrition/osnmenuplanningpfsgrains1314>
- USDA Foods Fact Sheets: <http://www.fns.usda.gov/fdd/nslp-usda-foods-fact-sheets>
- Exhibit A: <http://www.cde.state.co.us/offices/osnmenuplanningexhibita>
- Food Buying Guide: <http://www.fns.usda.gov/tn/food-buying-guide-school-meal-programs>
- Food Buying Guide Calculator: <http://fbg.nfsmi.org/>
- USDA Whole Grain Resource: <http://www.fns.usda.gov/tn/whole-grain-resource>
- USDA Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements: http://www.fns.usda.gov/sites/default/files/TA_07-2010_os.pdf