Giving Credit Where Credit is due

How to credit components in School Nutrition Programs

COLORADO DEPARTMENT of EDUCATION cde

Grains

Schools can use any of the following methods below to determine a products grain contribution. Remember to round down to the nearest 0.25 oz. after calculating.

- Determine the item's weight in ounces or grams, such as stated on the nutrient facts label, and refer to **Exhibit A.**
- **Total grams of grain ÷ number of servings ÷ 16.** Total the amount of grams of whole grain and enriched grain in a recipe, divided by the number of servings the recipe yields, divided by 16 grams per oz. equivalency. This method is for those who make their own breads. *Remember you must convert the total amount of grains in the recipe into grams.*
- Obtain a manufacturer's product analysis sheet or Child Nutrition (CN) label.

Meat/Meat Alternate

Refer to the two calculation methods below to determine a product's meat/meat alternate contribution. Remember to round down to the nearest 0.25 oz. after calculating

Unprocessed Items

If the item is unprocessed you can use the weight of the cooked meat. Refer to the Food Buying Guide.

Processed Items

If the item is processed (contains breading, fillers, etc.) and not listed in the Food Buying Guide, you need a CN label, USDA food fact sheet (for USDA foods), a manufacturer's product specification or analysis sheet.

Additional information for crediting meat/meat alternates:

- Certain items, such as deli meat, have added ingredients that do not contribute to the amount of meat in a product. For example, water added to ham. Check to Food Buying Guide for crediting information. If the product is not in the Food Buying Guide, obtain a CN label, USDA Fact Sheet, or a manufacturer's product specification sheet.
- Peanut butter credits as 2 TBSP = 1 oz.
- Beans credit as ¼ cup = 1 oz. *Remember that beans cannot count as a vegetable sub-group and a meat alternate in the same meal.*
- Yogurt credits as ½ cup = 1 oz.
- Whole large egg credits as 1 egg = 2 oz.
- Generally, 1 oz. of cheese counts as 1 oz. of meat alternate. Keep in mind that some slices of cheese may only count as ½ oz. Refer to the Food Buying Guide and USDA Food Fact Sheets for crediting.

Vegetables

All servings are measured by volume not weight. You can find the weight (pounds, ounces) converted to volume (cups) in the Food Buying Guide. Remember that 1/8 cup is the smallest creditable amount

- Raw leafy greens count for half the volume. For example, 1 cup of romaine and spinach mix credits as ½ cup of vegetable
- To credit vegetable mixtures to a specific vegetable subgroup, determine the exact quantities of each vegetable within the mixture. This information can be found within the recipe or in a manufacturer's statement. If exact quantities cannot be determined, non-starchy mixtures can credit towards "other vegetables" and starchy mixtures can credit as "additional vegetables."

Fruits

All servings are measured by volume not weight. Find the weight (pounds, ounces) converted to volume (cups) in the Food Buying Guide. Remember that 1/8 cup is the smallest creditable amount.

- Dried fruit credits as 2x the volume. For example, ¼ cup raisins credits as ½ cup fruit
- Most fresh fruit will be credited according to the count of the item, such as 113 count apples. The creditable amount can be found in the Food Buying Guide.

Additional Resources

1. Grain Memo: http://www.fns.usda.gov/CND/Governance/Policy-Memos/2012/SP30-2012os.pdf
2. Food Buying Guide: http://www.fns.usda.gov/food-buying-guide-school-meal-programs
3. Food Buying Guide Calculator: http://fbg.nfsmi.org/
4. USDA Food Fact Sheets: http://www.fns.usda.gov/fdd/nslp-usda-foods-fact-sheets
5. USDA CN Labeling Program: http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program

EXHIBIT A: SCHOOL LUNCH AND BREAKFAST
WHOLE GRAIN-RICH OUNCE EQUIVALENCY (OZ EQ) REQUIREMENTS FOR SCHOOL MEAL PROGRAMS[1, 2]

GROUP A	OZ EQ FOR GROUP A
• Bread type coating • Bread sticks (hard) • Chow mein noodles • Savory Crackers (saltines and snack crackers) • Croutons • Pretzels (hard) • Stuffing (dry) Note: weights apply to bread in stuffing.	1 oz eq = 22 gm or 0.8 oz 3/4 oz eq = 17 gm or 0.6 oz 1/2 oz eq = 11 gm or 0.4 oz 1/4 oz eq = 6 gm or 0.2 oz
GROUP B	**OZ EQ FOR GROUP B**
• Bagels • Batter type coating • Biscuits • Breads (sliced whole wheat, French, Italian) • Buns (hamburger and hot dog) • Sweet Crackers[4] (graham crackers - all shapes, animal crackers) • Egg roll skins • English muffins • Pita bread (whole wheat or whole grain-rich) • Pizza crust • Pretzels (soft) • Rolls (whole wheat or whole grain-rich) • Tortillas (whole wheat or whole corn) • Tortilla chips (whole wheat or whole corn) • Taco shells (whole wheat or whole corn)	1 oz eq = 28 gm or 1.0 oz 3/4 oz eq = 21 gm or 0.75 oz 1/2 oz eq = 14 gm or 0.5 oz 1/4 oz eq = 7 gm or 0.25 oz
GROUP C	**OZ EQ FOR GROUP C**
• Cookies [3] (plain - includes vanilla wafers) • Cornbread • Corn muffins • Croissants • Pancakes • Pie crust (dessert pies[3], cobbler[3], fruit turnovers[4], and meat/meat alternate pies) • Waffles	1 oz eq = 34 gm or 1.2 oz 3/4 oz eq = 26 gm or 0.9 oz 1/2 oz eq = 17 gm or 0.6 oz 1/4 oz eq = 9 gm or 0.3 oz

[1] The following food quantities from Groups A-G, must contain at least 16 grams of whole-grain or can be made with 8 grams of whole-grain and 8 grams of enriched meal and/or enriched flour to be considered whole grain-rich.

[2] Some of the following grains may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.

[3] Allowed only as dessert at lunch as specified in §210.10.

[4] Allowed for desserts at lunch as specified in §210.10, and for breakfasts served under the SBP.

GROUP D	OZ EQ FOR GROUP D
• Doughnuts[4] (cake and yeast raised, unfrosted) • Cereal bars, breakfast bars, granola bars[4] (plain) • Muffins (all, except corn) • Sweet roll[4] (unfrosted) • Toaster pastry[4] (unfrosted)	1 oz eq = 55 gm or 2.0 oz 3/4 oz eq = 42 gm or 1.5 oz 1/2 oz eq = 28 gm or 1.0 oz 1/4 oz eq = 14 gm or 0.5 oz
GROUP E	**OZ EQ FOR GROUP E**
• Cereal bars, breakfast bars, granola bars[4] (with nuts, dried fruit, and/or chocolate pieces) • Cookies[3] (with nuts, raisins, chocolate pieces and/or fruit purees) • Doughnuts[4] (cake and yeast raised, frosted or glazed) • French toast • Sweet rolls[4] (frosted) • Toaster pastry[4] (frosted)	1 oz eq = 69 gm or 2.4 oz 3/4 oz eq = 52 gm or 1.8 oz 1/2 oz eq = 35 gm or 1.2 oz 1/4 oz eq = 18 gm or 0.6 oz
GROUP F	**OZ EQ FOR GROUP F**
• Cake[3] (plain, unfrosted) • Coffee cake[4]	1 oz eq = 82 gm or 2.9 oz 3/4 oz eq = 62 gm or 2.2 oz 1/2 oz eq = 41 gm or 1.5 oz 1/4 oz eq = 21 gm or 0.7 oz
GROUP G	**OZ EQ FOR GROUP G**
• Brownies [3] (plain) • Cake [3] (all varieties, frosted)	1 oz eq = 125 gm or 4.4 oz 3/4 oz eq = 94 gm or 3.3 oz 1/2 oz eq = 63 gm or 2.2 oz 1/4 oz eq = 32 gm or 1.1 oz
GROUP H	**OZ EQ FOR GROUP H**
• Cereal Grains (barley, quinoa, etc) • Breakfast cereals (cooked)[5, 6] • Bulgur or cracked wheat • Macaroni (all shapes) • Noodles (all varieties) • Pasta (all shapes) • Ravioli (noodle only) • Rice (enriched white or brown)	1 oz eq = 1/2 cup cooked or 1 ounce (28 g) dry
GROUP I	**OZ EQ FOR GROUP I**
• Ready to eat breakfast cereal (cold, dry) [5, 6]	1 oz eq = 1 cup or 1 ounce for flakes and rounds 1 oz eq = 1.25 cups or 1 ounce for puffed cereal 1 oz eq = 1/4 cup or 1 ounce for granola

[5] Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP; and meals served to children ages 1 through 5 and adult participants in the CACFP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

[6] Cereals must be whole-grain, or whole grain and enriched or fortified cereal.

Colorado Department of Education

Recipe: 000067 Maple Bread
Recipe Source: This is good!
Recipe Group: BREAD/ROLLS/STARCH

Alternate Recipe Name:
Number of Portions: 80
Size of Portion: each

Recipe HACCP Process:

019335 SUGARS,GRANULATED..... 050384 OIL, VEGETABLE..... 902438 Flavoring, Maple.....	1 LB + 14 OZ 1 CUP 3 GRAM	Mix together oil, sugar, and maple flavoring
050430 EGGS, WHOLE, FROZEN, PASTEURIZED, RAW..... 009020 APPLESAUCE,CND,SWTND,WO/SALT.....	2 CUP 1 CUP	Add eggs and applesauce
050391 FLOUR, ALL PURPOSE, ENRICHED, WHITE, BLEACHED.... 902416 Flour, Ultra Grain Whole Wheat White..... 002010 CINNAMON,GROUND..... 902439 Baking Powder..... 002047 SALT,TABLE..... 001154 MILK,DRY,NONFAT,REG,W/ VIT A..... 009298 RAISINS,SEEDLESS.....	10 2/3 OZ 1 LB + 5 1/3 OZ 2 TBSP + 2 TSP 36 7/8 GRAM 2/3 TSP 1 LB 1 LB	Combine all dry ingredients Alternate dry ingredients and milk to egg mixture. Add raisins and mix until blended

*Nutrients are based upon 1 Portion Size (each)

Calories	154	kcal	Cholesterol	*27.32*	mg	Protein	4.39	g	Calcium	83.70	mg	21.05%	Calories from Total Fat
Total Fat	3.60	g	Sodium	*58.87*	mg	Vitamin A	*43.93*	RE	Iron	0.74	mg	*3.77%*	Calories from Saturated Fat
Saturated Fat	*0.65*	g	Carbohydrates	27.25	g	Vitamin A	*156.26*	IU	Water¹	*3.60*	g	*0.00%*	Calories from Trans Fat
Trans Fat¹	*0.00*	g	Dietary Fiber	1.41	g	Vitamin C	*0.58*	mg	Ash¹	*0.62*	g	70.87%	Calories from Carbohydrates
												11.42%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
* - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Worksheet for Calculating Grains Contribution from a Recipe

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1. Creditable Grain Ingredient	2. Quantity	3. Convert to Grams	Grams
Flour, All Purpose	10 2/3 oz. (10.6667 oz.)	X 28.35	= 302.40945
Flour, Ultra Grain Whole Wheat White	1 lb. 5 1/3 oz. (21.3333 oz.)	X 28.35	= 604.79905
		X	=
		X	=
		4. Total Grams	= 907.2085

*There are 16 oz. in 1 lb.

5. Total grams divided by number of portions in recipe:

Total grams of creditable grains from step 4	= 907.2085	
	÷	= 11.34 grams of creditable grains per portion
Number of portions per recipe	= 80	

6. Divide number of grams of creditable grains per portion (answer from step 5) by 16:

   11.34 ÷ 16 = 0.7087566 grains/breads servings

7. Round down to the nearest 0.25 grains/breads serving.

   = 0.5 oz. eq. grains/breads

Colorado Department of Education

Recipe: 000069 Dinner Roll
Recipe Source: This is good!
Recipe Group: BREAD/ROLLS/STARCH

Recipe HACCP Process:

Alternate Recipe Name:
Number of Portions: 1120
Size of Portion: each

050391 FLOUR, ALL PURPOSE, ENRICHED, WHITE, BLEACHED....	25 LB
902416 Flour, Ultra Grain Whole Wheat White.....	30 LB
019335 SUGARS,GRANULATED.....	4 OZ
002047 SALT,TABLE.....	11 OZ
001090 MILK,DRY,WHOLE.....	2 LB + 8 OZ
050384 OIL, VEGETABLE.....	9 CUP
014429 WATER,MUNICIPAL.....	35 LB
902437 Yeast, Active Dry.....	12 OZ

*Nutrients are based upon 1 Portion Size (each)

Calories	100	kcal	Cholesterol	*0.98*	mg	Protein	3.10	g	Calcium	15.49	mg	21.40%	Calories from Total Fat
Total Fat	2.38	g	Sodium	*112.41*	mg	Vitamin A	*2.83*	RE	Iron	0.96	mg	*4.10%*	Calories from Saturated Fat
Saturated Fat	*0.45*	g	Carbohydrates	17.16	g	Vitamin A	*9.46*	IU	Water¹	*14.19*	g	*0.00%*	Calories from Trans Fat
Trans Fat¹	*0.00*	g	Dietary Fiber	1.84	g	Vitamin C	*0.09*	mg	Ash¹	*0.35*	g	68.70%	Calories from Carbohydrates
												12.40%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
* - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values

Miscellaneous			**Attributes**	**Allergens Present**	**Allergens Absent**	**Allergens Unidentified**
Meat/Alt.....	oz					? - Milk
Grain.....	oz					? - Egg
Fruit.....	cup					? - Peanut
Vegetable.....	cup					? - Tree Nut
Milk.....	cup					? - Fish
Moisture & Fat Change						? - Shellfish
Moisture Change.	0%					? - Soy
Fat Change.....	0%					? - Wheat
Type of Fat.....						

Production Specification

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Worksheet for Calculating Grains Contribution from a Recipe

COLORADO DEPARTMENT of EDUCATION cde

1. Creditable Grain Ingredient	2. Quantity	3. Convert to Grams	Grams
		X	=
		X	=
		X	=
		X	=
		4. Total Grams	= _____

5. Total grams divided by number of portions in recipe:

Total grams of creditable grains from step 4	= _____	
	÷	= _____ grams of creditable grains per portion
Number of portions per recipe	= _____	

6. Divide number of grams per portion (answer from step 5) by 16:

   _____ ÷ 16 = _____ grains/breads servings

7. Round down to the nearest 0.25 grains/breads serving.

   = _____ oz. eq. grains/breads

Worksheet for Calculating Grains Contribution from a Recipe

COLORADO DEPARTMENT of EDUCATION cde

Find written Instructions on page 2.

1. Creditable Grain Ingredient	2. Quantity	3. Convert to Grams	Grams
		X	=
		X	=
		X	=
		X	=
		4. Total Grams	= _____

5. Total grams divided by number of portions in recipe:

Total grams of creditable grains from step 4	= _____	
	÷	= _____ grams of creditable grains per portion
Number of portions per recipe	= _____	

6. Divide number of grams per portion (answer from step 5) by 16:

   _____ ÷ 16 = _____ grains/breads servings

7. Round down to the nearest 0.25 grains/breads serving.

   = _____ oz. eq. grains/breads

1/3/2014

Instructions:

1. On the worksheet, list each enriched or whole-grain and/or flour, bran, and/or germ ingredient in the recipe.

2. Fill in the quantity (cups, pounds, ounces, grams, etc.) of each enriched or whole-grain meal and/or flour, bran, and/or germ ingredient in the recipe.

3. Convert the amount of each enriched or whole-grain meal and/or flour, bran and/or germ ingredient in the recipe to grams. If you do not know the weight in grams of the grain you are using, here are some commonly used conversions:
   - Number of *pounds* of ingredient X 453.6 grams
   - Number of *ounces* of ingredient X 28.35 grams
   - Number of *cups of whole wheat flour* X 120 grams
   - Number of *cups of enriched white flour* X 125 grams
   - Number of *cups of regular rolled oats* X 81 grams
   - Number of *cups of quick-cooking oats* X 81 grams
   - Number of *cups of regular cornmeal* X 122 grams

4. Add the grams for each grain ingredient to determine the total grams of enriched or whole-grain meal and/or flour, bran, and/or germ in the recipe.

5. Divide the total grams of creditable grains in the recipe by the number of servings/portions the recipe yields.

6. Divide the number of grams of creditable grains per portion by 16 grams (reference amount of whole grain in one grains/breads serving).

7. Round down to the nearest ¼ (0.25) grains/breads serving.

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: _____ Code No.: _____

Manufacturer: _____ Case/Pack/Count/Portion/Size: _____

I. Does the product meet the Whole Grain-Rich Criteria: Yes____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____ **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 be credited using the amount of creditable grains only).*

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, Group H or Group I. *(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 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: _____

Description of Creditable Grain Ingredient*	**Portion Size****	**Grams of Creditable Grain Ingredient per Portion[1]**	**Gram Standard of Creditable Grain per oz equivalent** ***(16g or 28g)***	**Creditable Amount[2]**
A. Total Creditable Amount[3]				

* Creditable grains are whole-grain meal/flour and enriched meal/flour.
** If known, use the raw dough weight for a more accurate creditable amount.
[1] (Portion size) **X** (% of creditable grain in formula).
[2] (Grams of creditable grains) ÷ (standard grams of creditable grains from corresponding Group of 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 _____
Total contribution of product (per portion) _____

I certify that the above information is true and correct and that a ___ ounce portion of this product (ready for serving) provides___ oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

_____ _____
Signature Title

_____ _____ _____
Printed Name Date Phone Number

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: _____ Code No.: _____

Manufacturer: _____ Case/Pack/Count/Portion/Size: _____

I. Does the product meet the Whole Grain-Rich Criteria: Yes____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_____**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 cannot be credited using Exhibit A weights. Please use template for crediting using amount of creditable grains).*

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, Group H or Group I. (*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: _____

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount[1]
A. Total Creditable Amount[2]			

[1] (Portion size) ÷ (Exhibit A weight for one oz eq)
[2] 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 _____
Total contribution of product (per portion) _____

I further certify that the above information is true and correct and that a ___ ounce portion of this product (ready for serving) provides ___ oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

_____ _____
Signature Title

_____ _____ _____
Printed Name Date Phone Number

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:_____ Code No.:_____

Manufacturer:_____Case/Pack/Count/Portion/Size:_____

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 *
		X		
		X		
		X		
A. Total Creditable M/MA Amount[1]				

*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, manufacture'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 Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ 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.
[1]Total 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 _____

Total creditable amount of product (per portion) _____
(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 _____ ounce serving of the above product (ready for serving) contains _____ 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.

_____ _____
Signature Title

_____ _____ _____
Printed Name Date Phone Number

Soy Company X

Soy Protein Concentrate
Product Y

EXAMPLE

Documentation for Company X Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

a) Company X certifies that Product Y meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.

b) Company X certifies that Product Y has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.

c) The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).

d) The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.

e) The protein level of Product Y is certified to be at least 61.8% on an “as-is” basis for the as-purchased product. (*Note: Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.*)

All of the above information is required for APP and must be presented for approval.

Note: *It is also helpful to have the ingredient statement for product Y. For example, if the product is uncolored and unflavored the ingredient statement might be “soy protein concentrate” or if the product is colored and textured the ingredient statement might be “textured vegetable protein (soy flour, caramel color)”*