

#### 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:	Champion Raisels Golden Raisin Sours	
Code:	<u>Fruit Splash: 100-70044-15855-2;</u>	<u>Lemon Blast: 100-70044-11592-0</u>
	<u>Orange Burst: 100-70044-15833-0;</u>	Watermelon Shock: 100-70044-15844-6.

Manufacturer:	National Raisin Company	Serving Size: <u>1.66 oz (47g)</u>

### 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 <sup>1</sup> (quarter cups)	
			X			
			X			
	Total Cred	litable Vegetable A				
<ul> <li><sup>1</sup>FBG calculations f quarter cup to cup co</li> <li>Vegetables and vegetables</li> </ul>	for vegetables a onversions.	are in quarter cups.	See chart on fol	lowing page for	Total Cups Beans/Peas (Legumes)	
<ul> <li>At least ¼ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li> <li>The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li> </ul>				Total Cups Dark Green		
<ul> <li>School food authori requirement for the s</li> <li>Please note that raw meals (For example</li> </ul>	additional vege leafy green ve : 1 cup raw spi	table subgroup. getables credit as hat inach credits as $\frac{1}{2}$ cr	alf the volume s up dark green vo	erved in school egetable. Legumes	Total Cups Red/Orange	
<ul> <li>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</li> <li>The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</li> </ul>						

I certify the above information is true and correct and that \_\_\_\_\_ serving of the above product contains \_\_\_\_\_ cup(s) of <u>other</u> 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 <sup>1</sup> (quarter cups)
Lemon Blast Raisels Sour	1.66	Х	2	½ cup
Orange Burst Raisels Sours	1.66	Х	2	½ cup
Watermelon Shock Raisels Sours	1.66	Х	2	½ cup
Fruit Splash Raisels Sours	1.66	Х	2	½ cup
Total Creditable Fruit Amount:				
<ul> <li><sup>1</sup>FBG 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 as 1 cup fruit).</li> </ul>				

I certify the above information is true and correct and that <u>1.66a</u> ounce serving of the above product contains  $\frac{1/2}{2}$  cup(s) of fruit.

<b><u>Ouarter Cup to Cup (</u></b>	Conversions*
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0.5 Quarter Cups vegetable = $\frac{1}{8}$ Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable = $\frac{1}{4}$ Cup vegetable or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups vegetable = $\frac{3}{8}$ Cup vegetable or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups vegetable = $\frac{1}{2}$ Cup vegetable or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups vegetable = $\frac{5}{8}$ Cup vegetable or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups vegetable = $\frac{3}{4}$ Cup vegetable or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups vegetable = $\frac{7}{8}$ Cup vegetable or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals <sup>1</sup> / <sub>8</sub> cup but a result of 1.0 equals <sup>1</sup> / <sub>4</sub> cup

Jane Asmar

Signature

Jane Asmar Printed Name Executive VP Sales & Marketing

Title

07/01/2022 Date 559-834-5981 Phone Number

# Product Formulation Statement Raisels SOURS 1.66 -070122-063023

Final Audit Report

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