Product Labels – Defending the Use of Processed Foods

Michigan Department of Education

School Nutrition Programs

Annual Conference – June 2015

Overview

- Child Nutrition (CN) Label
- Child Nutrition(CN) Label with Watermark
- Product Formulation Statement (PFS)
- Nutrition Facts Label
- Manufacturer Specification or Fact Sheets

Child Nutrition (CN) Labels

Child Nutrition (CN) Labels

- Gold standard for verifying the crediting of menu items:
  - Provides SFAs a warranty against audit claims when product is used according to the manufacturer's instructions
  - Provides an assurance that foods provide the stated contribution toward Child Nutrition meal pattern requirements
  - Ensure foods are produced under an approved Quality Control (QC) plan
- Program is managed by the Agricultural Marketing Service (AMS) in collaboration with:
  - Food and Nutrition Service (FNS)
  - National Marine Fisheries Service (NMFS)
  - Food Safety Inspection Service (FSIS)

Gold Standard – CN Label

Chicken Stir-Fry Bowl

Ingredient Statement:

Chicken, brown rice, broccoli, red peppers, carrots, onions, water, olive oil, soy sauce, spices.

CN

099135

CN Each 4.5 oz. Chicken Stir-Fry Bowl provides 1.5 oz. equivalent meat, 1.0 oz eq Grains, ¼ cup dark green vegetable, ¼ cup red/orange vegetable, and ⅛ cup other vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09/14). CN

CN

Net Wt.: 18 pounds

INSPECTED FOR WHOLESOMENESS U.S. DEPARTMENT OF AGRICULTURE P-42

Chicken Wok Company
1234 Kluck Street Poultry, PA 12345

Process to Document a CN Label

- Remove the CN Label from the product carton

- Photograph of the CN Label

  - Label must be attached to the product carton

- Photocopy of the CN Label

  - Label is laser printed on product carton
  - Label cannot be easily removed

- CN Labels that are photographed or photocopied must be visible and legible

CN Label with a Watermark

- New FNS guidance allows the watermarked CN Label as acceptable documentation
- Watermarks are used when the CN logo and contribution statement are on product information other than the actual product carton

- Manufacturers may provide schools with a watermarked CN Label during the bidding process

CN Label with a Watermark

- Watermarked CN Label (hardcopy OR electronic copy)
  - With product name and CN number
  - Attached to the Bill of Lading (invoice)
    - Product name documented on Bill of Lading

Sample CN Label with a Watermark

CN

086018

Each 4.29 oz. Multi Cheese/Cheese Substitute Garlic French Bread provides 2.00 oz. equivalent meat alternate and 2.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-12).

CN

Tony's

a product of The SCHWAN FOOD COMPANY™

78359

Distributed By: Schwan's Food Service, Inc.
General Office: Marshall, MN 56258 U.S.A.

Customer Service Call 1 (877) 302-7426
Visit us at www.SchwansFoodService.com

Multi Cheese/Cheese Substitute Garlic French Bread made with Whole Grain

#129019-2

INGREDIENTS: FRENCH BREAD (WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), VITAL WHEAT GLUTEN, PEA PROTEIN, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SUGAR, SALT, SOYBEAN OIL, YEAST, DOUGH CONDITIONER (ENZYME, HYDRATED MONOGLYCERIDES, WHEAT FLOUR, DATEM, DEXTROSE, SOYBEAN OIL, ASCORBIC ACID, L-CYSTEINE, AZODICARBONAMIDE (ADA)), CHEESE BLEND (LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), MOZZARELLA CHEESE SUBSTITUTE (WATER, VEGETABLE OIL (CORN OIL AND/OR SOY OIL), CHEESE SOLIDS, MODIFIED CORN STARCH, NONFAT DRY MILK, SWEET WHEY, SALT, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), CYANOCOBALAMIN), PROVOLONE CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), SUBSTITUTE YELLOW CHEDDAR CHEESE BLEND (WATER, CASEIN, SOYBEAN OIL, WHEY, CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF SODIUM ALUMINUM PHOSPHATE, SODIUM CITRATE, SALT, LACTIC ACID, SODIUM PHOSPHATES, SORBIC ACID (PRESERVATIVE), ANNATTO, NATURAL FLAVOR, MONO AND DIGLYCERIDES, MAGNESIUM OXIDE, NIACINAMIDE (VITAMIN B3), FERRIC ORTHOPHOSPHATE, ZINC OXIDE, CYANOCOBALAMIN (VITAMIN B12), PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), RIBOFLAVIN, THIAMINE MONONITRATE (VITAMIN B1), FOLIC ACID, VITAMIN A PALMITATE)), SAUCE (WATER, SOYBEAN OIL, MODIFIED CORN STARCH, SALT, SUGAR, CONTAINS 2% OR LESS OF DEHYDRATED GARLIC, NATURAL FLAVOR (MALTODEXTRIN, ANNATTO, TURMERIC), GUM BLEND (GUAR GUM, XANTHAN GUM, PROPYLENE GLYCOL ALGINATE), SOY LECITHIN).
CONTAINS: MILK, SOY, WHEAT

COOKING INSTRUCTIONS / INSTRUCCIONES:
PREHEAT THE CONVECTION OVEN TO 375°F (OR A CONVENTIONAL OVEN TO 400°F). PRODUCT MUST BE COOKED FROM A FROZEN STATE FOR BEST RESULTS. PLACE FROZEN PIZZAS ON AN 18" x 26" x ½" BUN PAN. PRECALIENTE EL HORNO DE CONVECCION HASTA ALCANZAR LOS 375°F (O UN HORNO COMUN HASTA ALCANZAR LOS 400°F). EL PRODUCTO DEBE CONCINARSE SIN DESCONGELAR PARA OBTENER LOS MEJORES RESULTADOS. COLOQUE LAS PIZZAS CONGELADAS EN UNA FUENTE DE 18" x 26" x ½".

OVEN TYPE / TIPO DE HORNO	TEMPERATURE / TEMPERATURA	COOKING TIME / TIEMPO DE COCCIÓN
CONVECTION / CONVECCION	375°F	10-13MINUTES / 10 A 13 MINUTOS
CONVENTIONAL / COMUN	400°F	18-20 MINUTES / 18 A 20 MINUTOS

INSPEC[illegible] THE U.S. DEPT. [illegible] CULTURE IN ACC[illegible] WITH FNS [illegible]

NOTE: OVEN TEMPERATURE AND TIMES MAY VARY DUE TO OVEN LOAD AND/OR PRODUCT TEMPERATURE. REFRIGERATE OR DISCARD ANY UNUSED PORTION. NOTA: LA TEMPERATURA DEL HORNO Y EL PERIODO DE TIEMPO PUEDEN VARIAR DEBIDO A LA CARGA DEL HORNO Y/O LA TEMPERATURA DEL PRODUCTO. REFRIGERE O DESECHE LA PARTE NO USADA.

NOT READY TO EAT - COOK THOROUGHLY. FOR FOOD SAFETY AND QUALITY, COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160° F.

FOR INSTITUTIONAL USE

COOK BEFORE SERVING

KEEP FROZEN

L.B.N. [Licensed Connecticut 3906]

10072180783599

CONTAINS: 60 - 4.29 OZ. PORTIONS

NET WT.: 16 LBS. 1.40 OZ.

Verifying Acceptable Documentation of CN Labels During an Administrative Review

- USDA memo SP 27-2015: Administrative Review Process Regarding the Child Nutrition (CN) Label, Watermarked CN Label and Manufacturer's Product Formulation Statement

- USDA memo SP 11-2015 (v2): CN Labels Copied with a Watermark – Acceptable Documentation

- USDA memo TA-07: Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements

Verifying Acceptable Documentation of CN Labels During an Administrative Review

Tip Sheet for Accepting Processed Product Documentation

TIP Sheet for Accepting Processed Product Documentation

CN Labels, factsheets, and product labels provide a way for food manufacturers to communicate with school program operators about how their products may contribute to the meal pattern requirements for meals served under the Department of Agriculture's (USDA) Child Nutrition (CN) programs. Below are tips for acceptable documentation:

CN Labeled Products

- The CN Label provides a warranty against audit claims when the product is used according to the manufacturer's direction.
- School program operators may submit a CN Label, or a photocopy or photograph of the valid CN Label during an administrative review as acceptable documentation.
  - ✓ CN Labels that are laser printed on the product carton or cannot be easily removed may be photocopied.
  - ✓ A photograph of the CN Label while it is still attached to the product carton may be used.
  - ✓ CN Labels that are photocopied or photographed must be visible and legible.
- When a valid CN logo and crediting statement is provided, State reviewers **must not** request a Product Formulation Statement.

http://www.fns.usda.gov/sites/default/files/cn/cnl_tipsheet-processedproduct.pdf

CN Label Verification System

- Assist State reviewers to verify status of CN Label and contribution statement
- Estimated completion date is Fall 2015

CN Label Verification System

CN Label Verification

CN #	Product Description	Serving size	CN Crediting	Expiration	Est #	Company Name
024860	FARMLAND GOLD MEDAL HOT DOG	One 2.00 oz. Hot Dog	2.00 oz. Equivalent Meat	07/21/19	717W	Smithfield Farmland Corp.
030863	F.C. PRECOOKED SAUSAGE PATTIES	One 2.02 oz. Sausage Patty	1.00 oz. Equivalent Meat	11/30/14	2121	Smithfield Farmland Corp.
031417	F.C. AND PRE-BROWNED SAUSAGE PATTIE	One 1.00 oz. Sausage Patties	0.50 oz. Equivalent Meat	11/23/14	2121	Smithfield Farmland Corp.
034898	F.C. SAUSAGE PATTIES	One 1.51 oz. Sausage Patty	0.75 oz. Equivalent Meat	11/30/14	2121	Smithfield Farmland Corp.
041437	JUMBO TURKEY FRANKS W/ NATURAL SMOKE FLAVORING 6128-69	2.00 oz. Turkey Frank	2.00 oz. Equivalent Meat	02/16/15	P551	Jennie-O Turkey Store Sales, LLC
041438	TURKEY FRANKS 6129-69	1.6 oz. Turkey Frank	1.50 oz. Equivalent Meat	02/16/15	P551	Jennie-O Turkey Store Sales, LLC
045448	F.C. AND BROWNED PATTIE 018740	One 1.18 oz. Patty	1.00 ozEquivalent Meat/Meat Alternate	01/24/16	263	Jones Dairy Farm
045452	F.C. AND BROWNED LINKS 018625	One 1.28 oz. Pork and Textured Vegetable Protein Product link	1.00 oz Equivalent Meat/Meat Alternate	01/18/16	263	Jones Dairy Farm
076666	DRY IMITATION BACON FLAVORED BITS IB 108	One lb. Textured Vegetable Protein	26.93 oz Equivalent Meat/Meat Alternate	12/07/14	22344F NS	CHS INC FORMERLY LEGACY FOODS L.L.C.

This verification report is not to be shared or printed.

Product Formulation Statement (PFS)

Product Formulation Statement (PFS)

- When a valid CN Label or watermarked CN Label with Bill of Lading is provided, PFS must not be requested during an Administrative Review

- Only request a PFS when purchasing a processed product without a CN Label

Product Formulation Statement (PFS)

- Must be on signed company letterhead that demonstrates how the processed product contributes to the meal pattern
- Creditable ingredients listed in PFS must match a description in the Food Buying Guide for School Meal Programs
- Product's contribution to the meal pattern requirements is not greater than the serving size of the product
- Should assure that the creditable components are in the finished product

Product Formulation Statement – Meat/MA

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.

Product Formulation Statement – Vegetables & Fruits

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: _____ Code: _____

Manufacturer: _____ Serving Size: _____

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[1] (quarter cups)
			X		

Product Formulation Statement - Grains

- Grains can be credited by two different methods:
  - Crediting standards based on Revised Exhibit A weights per oz equivalent
  - Crediting standards based on grams of creditable grains

Product Formulation Statement - Grains

- ***Crediting Standards Based on Revised Exhibit A weights per oz equivalent***

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: Wheat Smile Pancakes Code No.: 14005

Manufacturer: ABC Bread Company Serving Size: 2 pancakes 50g (1.75 oz)

I. Does the product meet the Whole Grain-Rich Criteria: Yes_x_ 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_x_ **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 may not credit towards the grain requirements for school meals.*)

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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (*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: C

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount[1] A ÷ B
Pancakes	50 grams	34 grams	1.47
A. Total Creditable Amount[2]			1.25

Product Formulation Statement - Grains

- ***Crediting Standards Based on Grams of Creditable Grains***

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: Wheat Smile Pancakes Code No.: 14005

Manufacturer: ABC Bread Company Serving Size 2 pancakes -50g (1.75oz)
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes x 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 not credit towards the grain requirements for school meals.) .)

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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(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 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*
Indicate to which Exhibit A Group (A-I) the Product Belongs: C

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
Whole wheat flour (47%)	23.5	16	1.4687
Enrich flour (22%)	11	16	.6875
			2.15
Total Creditable Amount[3]			**2.00**

Sample PFS - Vegetable

LambWeston
a ConAgra Foods® brand

USDA School Lunch Equivalent For: Lamb's Supreme® Tater Puffs® 1030 — Formed Product - Regular

Ingredient Statement:
Potatoes, Vegetable Oil (Contains One or More of the Following: Canola Oil, Corn Oil, Cottonseed Oil, Palm Oil, Soybean Oil, Sunflower Oil), Salt, Corn Flour, Dehydrated Potato, Dextrose, Disodium Dihydrogen Pyrophosphate (to promote color retention), Dextrose.

Food Allergens: None

Nutrition Facts

Serving Size 2.52 oz. (71g/about 8 pieces)

Amount Per Serving

		% Daily Value*
Calories 140	Calories from Fat 63	
Total Fat 7g		11%
Saturated Fat 1.0g		5%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 280mg		12%
Potassium 270mg		8%
Total Carbohydrate 16g		5%
Dietary Fiber 2g		8%
Sugars <1g		
Protein 2g		
Vitamin A 0%	Vitamin C 4%	
Calcium 0%	Iron 4%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

USDA FOOD BUYING GUIDE FOR CHILD NUTRITION (March 2013 update)
PRODUCT: (e.g. 3-70)

USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
7LB	12.7	1/4 cup cooked vegetable	7.9

LAMB WESTON EQUIVALENT PER BAG PRODUCT

PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
5 LB	31.75	1/2 cup cooked vegetable	3.15

LAMB WESTON EQUIVALENT PER CASE PRODUCT

PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
30 LB	190.48	1/2 cup cooked vegetable	0.525

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchased Unit	Creditable Amount (quarter cup)
Potato Products, frozen Rounds Regular Size	starchy	2.52 oz.	X	12.7/7LB	1.00

I certify the above information is true and correct and that a 2.52 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

Cooking Instructions
Conventional Oven: Pre-heat oven to 400°F. Minimum cook weight 1 lb. Arrange product in a single layer.
Bake 20-25 minutes or until light golden in color.
Convection Oven: Pre-heat oven to 400°F. Minimum cook weight 1 lb. Arrange product in a single layer.
Bake 10-12 minutes or until light golden in color.
Storage and Shelf Life
Keep Frozen until used.
Frozen Shelf Life: 18 months.

Approved by: Sr. Nutritionist Date: June 1, 2014

Lamb Weston Customer Service, 8701 W. Gage Blvd., Kennewick, WA 99336
Phone: 509-736-0494 E-mail: holly.doer@conagrafoods.com

Sample PFS – Breaded Meat Item

TYSON CHILD NUTRITION SUMMARY

Product Name: Fully Cooked Breaded Chicken Drumsticks

Product Code: 666010-0928 **Label Weight:** 29.64 lb
UPC Information: 000-23700-03900 2

Serving size: 1 4.4-oz DRUM(s) per serving

Pack Information:
108 4.4-OZ DRUMSTICK(s) per Case.

Product is not CN-labeled.
Analysis is by Piece.

Total Weight of Uncooked Product [1]	5.4239000 oz
Weight of Creditable Raw Meat, Variety: Chicken	4.0917107 oz
Percent fat of raw meat:	30.0000000 %
*Weight of Creditable Dry APP, (Variety):	n/a
Rehydration Ratio:	
*(Weight of Rehydrated APP):	n/a
Weight of Meat Alternates (specify):	n/a
Weight of Breading: Whole Grain	0.7593000 oz
Weight of Filling:	n/a
Weight of Other Non-Creditable Ingredients:	0.5728847 oz
Total Weight of Finished Product:	4.4000000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):	2.0049382 oz

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Meat/Meat Alternate per serving: **2.0000 oz**
Bread Alternate per serving: **0.7500 per serving**

I certify that the above information is accurate as presented on this date.

*I further certify that the alternate protein product (APP) meets the requirements set forth in Appendix A of 7 CFR Parts 210, 220, 225, and 226.

(1)Slight variance in piece weights is possible, due to normal process variance; however, average weights per case will meet or exceed the stated weight.

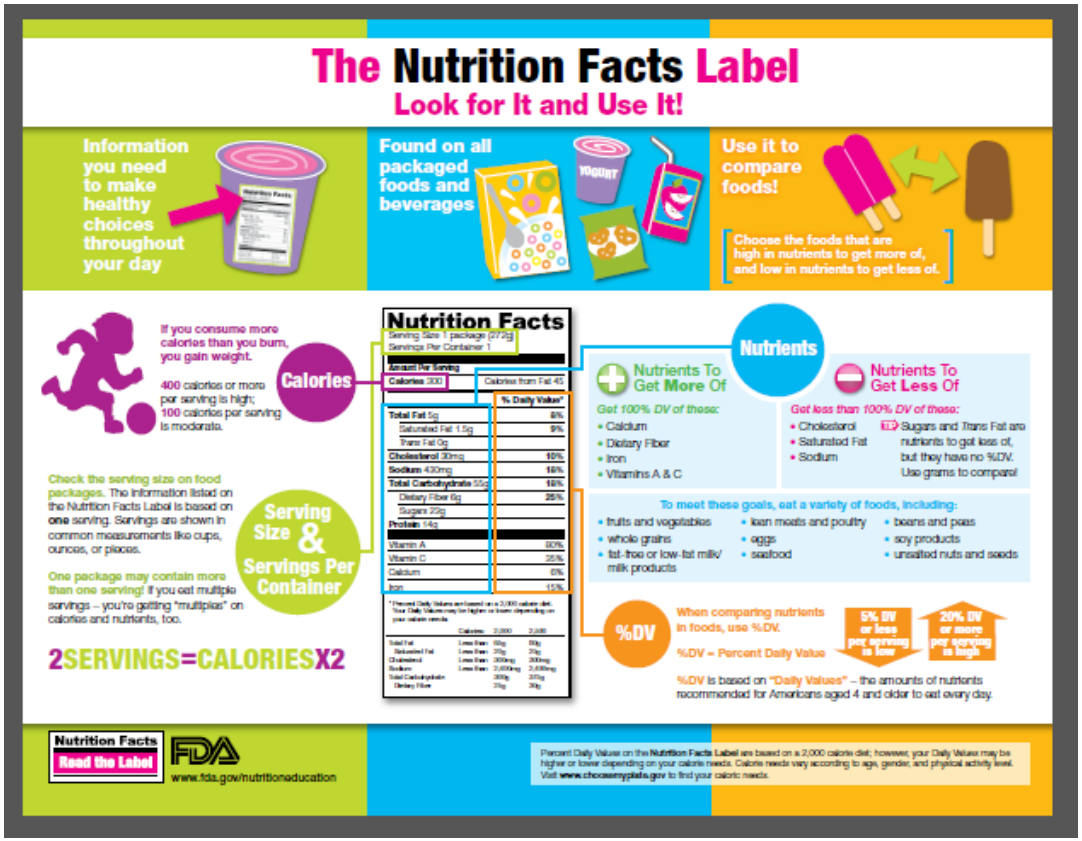
Additional Information:
VER 3
New regulation calculations: 0.75 oz. equivalent grains
Grain Requirements for School Lunch and Breakfast Program per Policy Memo Code: SP 30-2012
, USDA/FNS

Karen Shank, MS, RD
Karen Shank, MS, RD
TYSON FOODS, INC.

Nutritional Services Manager
Title
05/08/14

Nutrition Facts Label

Nutrition Facts Label



http://www.fda.gov/Food/IngredientsPackagingLabeling/LabelingNutrition/ucm20026097.htm

Comparison Example – Yogurt

Plain yogurt

Nutrition Facts

Serving Size 1 container (226g)

Amount Per Serving	
Calories 110 Calories from Fat 0	
	% Daily Value*
Total Fat 0g	0 %
Saturated Fat 0g	0 %
Trans Fat 0g	
Cholesterol Less than 5mg	1 %
Sodium 160mg	7 %
Total Carbohydrate 15g	5 %
Dietary Fiber 0g	0 %
Sugars 10g	
Protein 13g	
Vitamin A 0 % • Vitamin C	4 %
Calcium 45 % • Iron	0 %

*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

Fruit yogurt

Nutrition Facts

Serving Size 1 container (227g)

Amount Per Serving	
Calories 240 Calories from Fat 25	
	% Daily Value*
Total Fat 3g	4 %
Saturated Fat 1.5g	9 %
Trans Fat 0g	
Cholesterol 15mg	5 %
Sodium 140mg	6 %
Total Carbohydrate 46g	15 %
Dietary Fiber Less than 1g	3 %
Sugars 44g	
Protein 9g	
Vitamin A 2 % • Vitamin C	4 %
Calcium 35 % • Iron	0 %

*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

Product Specification Sheets

Sample Product Specification Sheet ≠ PFS

Lots of good information.

2013-2014 School Year

DELI FAVORITES® OR REDUCED SODIUM SLICED TURKEY BREAST

Jennie-O

Commodity Code: A-534/100124

8312-12

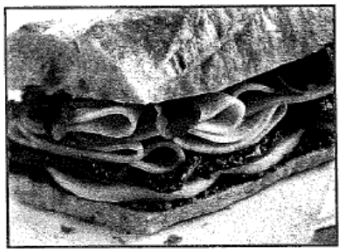
PRODUCT INFORMATION

Product Features

- All Natural
- 98% Fat Free
- Clean Oven Roasted Flavor
- Packed 2 Pound Package
- 0.7 oz. Slices
- Approximately 20 Slices/lb.
- Shipped Refrigerated
- Gas Flushed Pillow Pack
- "D" Shape
- 4.53 Slices = 2 oz. mt/mt alt.
- Utilizes White Meat
- Reduced Sodium
- Sliced from Higher Quality Meat Block
- High Pressure Pasteurizaton (HPP)
- Extended Shelf Life
- Contains No Allergens or Gluten

Product Attributes

- Certified by the American Heart Association to Meet Criteria for Saturated Fat and Cholesterol
- Helps Schools Meet new USDA School Meal Rules
- Pre-Sliced Convenience for Labor Savings, Serving Size Consistency, Employee Food Safety Benefits
- 100% Usable Meat - No Yield Loss



LIST OF INGREDIENTS:
TURKEY BREAST MEAT, TURKEY BROTH, CONTAINS 2% OR LESS SALT, CARRAGEENAN, BAKING SODA.

MASTER DIMENSIONS

Case Dimensions:	16.6"L x 13.9"W x 3.9"H
Cubic Feet:	0.5208
Net Weight:	12.00 lbs.
Gross Weight:	13.06 lbs.
Tare Weight:	1.06 lbs.
Pack:	6/2 lbs.
Servings Per Case:	60

BASIC PREPARATION INSTRUCTIONS

Keep product stored at 28-36°F. for optimum freshness. Holding product at warmer temperatures will shorten shelf life and increase spoilage. Open packages and use sliced meat in various sandwich applications.

*For preparation by a food preparation establishment only, according to the food code or equivalent.

SPECIFICATIONS

Ship Container UPC:	10042222831205
Refrigerated Shelf Life:	100 days use or freeze by
Pallet Pattern:	8 x 15 = 120
Full Pallet:	
Net Weight:	1,440.00 lbs.
Gross Weight	1,567.20 lbs.
Tare Weight:	127.20 lbs.
Catch Weight?	N

I certify that the above information is true and correct, and that a 3.17 ounce serving of the above product (ready for serving) contains 2.0 ounces of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part § 210, 225 OR 226, Appendix A).

Michelle Hevoren — Signature
Labeling & Nutrition Coordinator — Title
Michelle Hevoren
11/18/13

Signature, but no source of calculations.

NUTRITIONAL INFORMATION PER 2 OZ MT/MT ALTERNATE SERVING

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
3.17	80	1	0.5	0	40	450	0	0	18	0	1	1	2

Jennie-O Turkey Store P.O. Box 778 Willmar, MN 56201 *www.jennieofoodservice.com/schools*

Sample Product Specification Sheet ≠ PFS

No signature or calculations of how crediting was done.

J.T.M. FOODSERVICE — **Pertinent Product Information (PPI)** — 5030CE

Kosher Cert Sodium 5% Beef Meatballs

CECILIA'S Italian Favorites

Product Title:

COOKED BEEF MEATBALLS

(CARAMEL COLOR ADDED)

JTM Item Numbers: 5030CE

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	2.80	3.53
Serving Size (g)	79.4	100
Servings Per Case	171	
Calories	162	204
Calories from Fat	90	113
Calories from Fat%	55 %	55 %
Protein (g)	13	16
Carbohydrates (g)	5	7
Fiber (g)	1	1
Total Fat (g)	10	13
Saturated Fat (g)	3.8	4.8
Trans Fat (g)*	0.6	0.8
* contains 0 grams artificial trans fat		
Cholesterol (mg)	38	48
Sodium (mg)	234	295
Sugar (g)	1	1
Vitamin A (IU)	7	8
Vitamin C (mg)	1	1
Calcium (mg)	38	48
Iron (mg)	2	2

Product Specifications:

UPC (GTIN)	20049485050302
Case Pack	6 Bags
Net Weight	30.00 lbs
Gross Weight	31.50 lbs
Case Length	19.81 in
Case Width	11.31 in
Case Height	10.50 in
Case Cube	1.36 ft
TixHi	8x4
Shelf Life (frozen)	365 days

Allergens:

Milk, Soy, Wheat

Ingredients:

GROUND BEEF (no more than 20% fat), WATER, BREAD CRUMBS (wheat flour, enriched, malted, bromated [wheat flour, malted barley flour, niacin, reduced iron, potassium bromate, thiamine mononitrate, riboflavin, folic acid], water, palm oil, salt, sweet whey, sugar, yeast [natural yeast, sorbitan monostearate, ascorbic acid], calcium propionate, sodium metabisulfite), TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), SEASONING (potassium chloride, natural flavor [contains maltodextrin]), DEHYDRATED ONION, SUGAR, SALT, GRATED ROMANO CHEESE (sheep's milk, cheese culture, salt, rennet, powdered cellulose, calcium propionate), SPICES, CARAMEL COLOR, DEHYDRATED GARLIC.

CN Statement: **CN ID Number:** 076055

Five 0.56 oz Cooked Beef Meatballs provide 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 10-09.)

Preparation:

KEEP FROZEN

CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.

STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.

Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

Appears to have valid CN number, but not actual copy of CN Label or CN Label with Watermark.

CN Labeled Meatballs

http://www.fns.usda.gov/cnlabeling/authorized-manufacturers-and-labels

CN Labeling

Print

Authorized Manufacturers and Labels

USDA's Agricultural Marketing Service (AMS) has published a list of manufacturers that have met the Food and Nutrition Service's Quality Control Program requirements for the CN Labeling Program.

- USDA/USDC Authorized CN Label Manufacturers (5/5/2015)
- USDA/USDC Authorized CN Labels (5/5/2015)

076055	1917	COOKED BEEF MEATBALLS	11/10/19
076056	1917	COOKED BEEF MEATBALLS	10/06/19

Summary

- The only way to ensure a processed food product provides the stated contributions toward Child Nutrition meal pattern requirements is to provide proper documentation:
- Child Nutrition (CN) Label
- Child Nutrition (CN) Label with Watermark
- Product Formulation Statement (PFS)

Questions?

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or

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