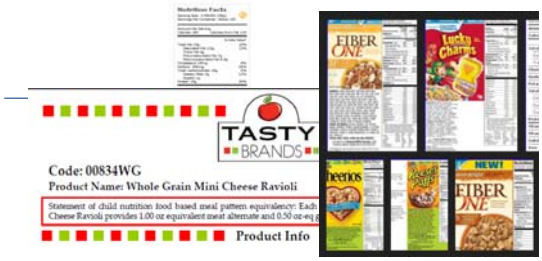
FOOD PRODUCT LABELS



School Nutrition Programs
Office of School Support Services
Michigan Department of Education

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Child Nutrition Labeling Program

- What is the Child Nutrition (CN) Labeling Program?
  - A voluntary Federal labeling program for the Child Nutrition Programs
  - Applies to food-based menu planning approach
  - Administered by Food & Nutrition Service (FNS)

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Products Eligible for CN Labels

- Items that contribute to meat/meat alternate component of the meal pattern
- Juice drinks and juice drink products
- Will credit other components as part of these two types of products:

  example: CN labeled cheese pizza may list contributions to m/ma, grains/breads, and vegetable/fruit components of the meal pattern

Sample CN Label

CN

XXXXXX*

This 2.31oz fully cooked Beef Patty with Textured Soy Flour provides 2.00 oz equivalent meat/meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA XX-XX**)

CN

* CN identification number
** Month & Year of approval

Sample CN Label

Precooked Roasted Chicken

Ingredient Statement:
Chicken, water, spices.

CN

093261

Each 2.3 oz. fully cooked roasted chicken provides 2.0 oz. equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05/02).

CN

Net Wt.: 18 pounds

Chicken Company
1234 Kluck Street Poultry, PA 12345

How Does the CN Labeling Program Work?

How Does the CN Labeling Program Work?

Manufacturer submits product formulation to FNS.

↓

FNS evaluates submitted manufacturer formulation and verifies that the claim of contribution on the label is accurate. FNS approves label in Final.

↓

FSIS, AMS, or NMFS also approves labels as appropriate.

↓

USDA, FNS provides CNP operators a warranty against audit claims.

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To Carry CN Labels, Eligible Products Must

- have the contribution of the food component(s) determined using yields in the USDA's *Food Buying Guide*,
- have the product formulation and CN label approved by FNS, and
- be produced under inspection.

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Nutrition Facts Label

Nutrition Facts

Serving Size 7 Mini Ravioli (62g)

Amount Per Serving

Calories 110	Calories from Fat 15
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 240mg	10%
Total Carbohydrate 16g	5%
Dietary Fiber 2g	8%
Sugars 1g	
Protein 8g	

Vitamin A 2% • Vitamin C 0%

Calcium 6% • 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.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g

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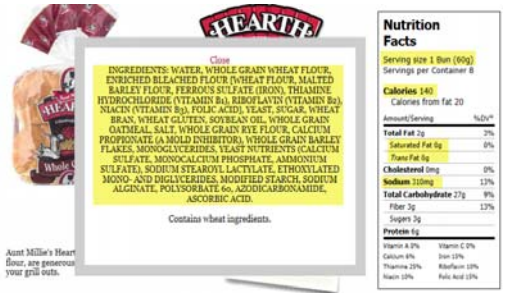
Ingredients List



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Product Formulation Statement (PFS)

- General guidance for reviewing PFS
  - Review PFS prior to purchasing processed products
  - Determine that creditable ingredients listed in the PFS match a description in the *Food Buying Guide for Child Nutrition Programs*
  - Verify that the credit a product contributes to meal pattern requirements is not greater that the serving size of the product
  - http://www.fns.usda.gov/cnlabeling/food-manufacturersindustry

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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**

[1] Creditable grains are whole-grain meal flour and enriched meal flour.
[2] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
[3] Standard grams of creditable grains from the corresponding Group in 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 50 g (1.75oz)
Total contribution of product (per portion) 2.00 oz equivalent

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Standardized Recipes

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Standardized Recipes

- Definition:

The United States Department of Agriculture (USDA) defines a standardized recipe as one that "has been tried, adapted, and retried several times for use by a given foodservice operation and has been found to produce the same good results and yield every time when the exact procedures are used with the same type of equipment and the same quantity and quality of ingredients"

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Standardized Recipes

- Recipe title
- Recipe category
- Ingredients
- Weight/volume for each ingredient
- Preparation instructions (directions)
- Cooking temperature and time, if appropriate
- Serving size
- Recipe yield
- Equipment and utensils to be used

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Standardized Recipes

Porcupine Sliders

Meal Components: Meat/Meat Alternate-Grains **Sandwiches F-10r**

Ingredients	50 Servings		100 Servings		Directions Process #2: Same Day Service
	Weight	Measure	Weight	Measure	
Water		3 ½ cups		1 qt 3 cups	1. Combine water and brown rice in a stockpot and bring to a boil. Cover and cook until water is absorbed, about 30-40 minutes. Fluff. Cover and refrigerate at 40 °F. Critical Control Point: Cool to 41 °F or lower within 4 hours.
Brown rice, long grain, regular, dry	9 ½ oz	1 ½ cups	1 lb 3 oz	3 cups	
Canola oil		2 Tbsp		¼ cup	2. Heat oil. Sauté onions, celery, and garlic for 5-7 minutes or until soft. Cover and refrigerate. Critical Control Point: Cool to 41 °F or lower within 4 hours.
*Fresh onions, diced	6 oz	1 ¼ cups	12 oz	2 ½ cups	
*Fresh celery, diced	14 oz	3 cups	1 lb 12 oz	1 qt 2 cups	
Fresh garlic, minced	2 ½ oz	¼ cup	5 oz	½ cup	
Raw ground turkey, lean	6 lb 15 ½ oz	3 qt 2 cups	13 lb 15 oz	1 gal 3 qt	3. Combine turkey, eggs, cranberries, spinach, Worcestershire sauce, salt, peppers, brown rice, and onion mixture. Mix well.
Liquid, whole egg		2 ½ cups		1 qt 1 cup	
Dried cranberries, chopped	12 oz	2 ½ cups	1 lb 8 oz	1 qt 1 cup	
*Fresh baby spinach, chopped	10 oz	2 qt	1 lb 4 oz	1 gal	
Worcestershire sauce		2 Tbsp		¼ cup	
Salt		1 Tbsp		2 Tbsp	
Ground black pepper		1 Tbsp 1 tsp		2 Tbsp 2 tsp	

The grain ingredients used in this recipe must meet the Food and Nutrition Service whole grain rich criteria.

Porcupine Sliders

Whole Grains

Meal Components: Meat/ Meat Alternate-Grains — **Sandwiches P-10r**

Ingredients	50 Servings		100 Servings		Directions Process #2: Same Day Service
	Weight	Measure	Weight	Measure	
Ground white pepper		½ tsp		1 tsp	
					4. Portion into patties using a No. 8 scoop (½ cup) onto a parchment lined sheet pan (18" x 26" x 1") lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans. 5. Bake: Conventional oven: 350 °F for 18 minutes Convection oven: 325 °F for 14 minutes DO NOT OVERCOOK. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds. 6. Critical Control Point: Hold for hot service at 135 °F or higher.
Mini whole-grain rolls (1 oz each)		50		100	7. Serve on mini whole-grain rolls. 8. If desired serve with lettuce, sliced tomato, red onions, and condiments.
					9. Serve 1 slider.

Notes

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Serving	Yield	Volume
1 slider provides 2 oz equivalent meat/meat alternate and 1 oz equivalent grains.	50 Servings: about 11 lb 6 oz 100 Servings: about 23 lb	50 Servings: 50 sliders 100 Servings: 100 sliders

The grain ingredients used in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

Marketing Guide

Food as Purchased for	50 servings	100 servings
Mature onions	8 oz	1 lb
Celery	1 lb 2 oz	2 lb 4 oz
Baby spinach	1 lb 8 oz	3 lb

Nutrients Per Serving

Calories	247.00	Saturated Fat	2.22 g	Iron	2.06 mg
Protein	16.35 g	Cholesterol	85.29 mg	Calcium	64.79 mg
Carbohydrate	25.53 g	Vitamin A	1,576.83 IU (40.96 RAE)	Sodium	365.57 mg
Total Fat	9.26 g	Vitamin C	1.56 mg	Dietary Fiber	3.14 g

Resources

- Child Nutrition Labeling Program
  - http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program
- Product Formulation Statements
  - http://www.fns.usda.gov/sites/default/files/TA_07-2010_os.pdf
- Recipes for a Healthy Kids Cookbook
  - http://www.fns.usda.gov/tn/recipes-healthy-kids-cookbook-child-care-centers-0

Contact Information

Contact MDE School Nutrition Programs at:
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or
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MDE-SchoolNutrition@michigan.gov