



Food and Nutrition Service

**Product Formulation Statement  
for Documenting Vegetables and Fruits in the Child and Adult Care Food Program,  
Summer Food Service Program, and NSLP Afterschool Snacks**

Program operators 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.

Product Name: \_\_\_\_\_ Code No.: \_\_\_\_\_

Manufacturer: \_\_\_\_\_ Serving Size: \_\_\_\_\_

**I. Vegetables Component**

Fill out the chart below to determine the creditable amount of vegetables.

DESCRIPTION OF CREDITABLE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT A	MULTIPLY	FBG YIELD <sup>1</sup> B	DIVIDE	PURCHASE UNIT IN OUNCES C	CREDITABLE AMOUNT <sup>2</sup> (QUARTER CUPS) A x B ÷ C
		x		÷		
		x		÷		
		x		÷		
Total Creditable Vegetables Amount:						

<sup>1</sup>FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable.

<sup>2</sup>FBG calculations for vegetables are in quarter cups. See next page for Quarter Cup to Cup Conversions.

- Vegetables and vegetable purees credit on volume served. Tomato paste and puree credit as a calculated volume based on the yields in the FBG.
- At least 1/8 cup of recognizable vegetable is required to contribute toward the vegetables component.
- Pasta made from vegetable flour(s) may credit as a vegetable even if the pasta is not served with another recognizable vegetable.
- Raw leafy green vegetables credit as half the volume served in the Child and Adult Care Food Program (example: 1 cup raw spinach credits as 1/2 cup vegetable).
- Legumes may credit toward the vegetables component or the meat alternates component, but not as both in the same meal. The Program operator will decide how to incorporate legumes into the meal. However, a manufacturer should provide documentation to show how legumes contribute toward the vegetables component and the meat alternates component.
- The PFS for meats/meat alternates may be used to document how legumes contribute toward the meat alternates component.

I certify the above information is true and correct and that \_\_\_\_\_ ounce serving of the above product contains  
\_\_\_\_\_ cup(s) of vegetables.

## II. Fruits Component

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 <sup>1</sup>	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT <sup>2</sup> (QUARTER CUPS) $A \times B \div C$
	A		B		C	
		x		÷		
		x		÷		
		x		÷		
Total Creditable Fruits Amount:						

<sup>1</sup>FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable.

<sup>2</sup>FBG calculations for fruits are in quarter cups. See below for Quarter Cup to Cup Conversions.

- Fruits and fruit purees credit on volume served.
- At least  $\frac{1}{8}$  cup of recognizable fruits are required to contribute toward the fruits component.
- Dried fruits credit double the volume served in the Child and Adult Care Food Program (example:  $\frac{1}{2}$  cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that \_\_\_\_\_ ounce serving of the above product contains \_\_\_\_\_ cup(s) of fruit.

### Quarter Cup to Cup Conversions\*

0.5	Quarter Cups = $\frac{1}{8}$ Cup vegetable/fruit
1.0	Quarter Cups = $\frac{1}{4}$ Cup vegetable/fruit
1.5	Quarter Cups = $\frac{3}{8}$ Cup vegetable/fruit
2.0	Quarter Cups = $\frac{1}{2}$ Cup vegetable/fruit
2.5	Quarter Cups = $\frac{5}{8}$ Cup vegetable/fruit
3.0	Quarter Cups = $\frac{3}{4}$ Cup vegetable/fruit
3.5	Quarter Cups = $\frac{7}{8}$ Cup vegetable/fruit
4.0	Quarter Cups = 1 Cup vegetable/fruit

\*The result of 0.9999 equals  $\frac{1}{8}$  cup  
but a result of 1.0 equals  $\frac{1}{4}$  cup

Signature \_\_\_\_\_

Title \_\_\_\_\_

Printed Name \_\_\_\_\_

Date \_\_\_\_\_

Phone Number \_\_\_\_\_