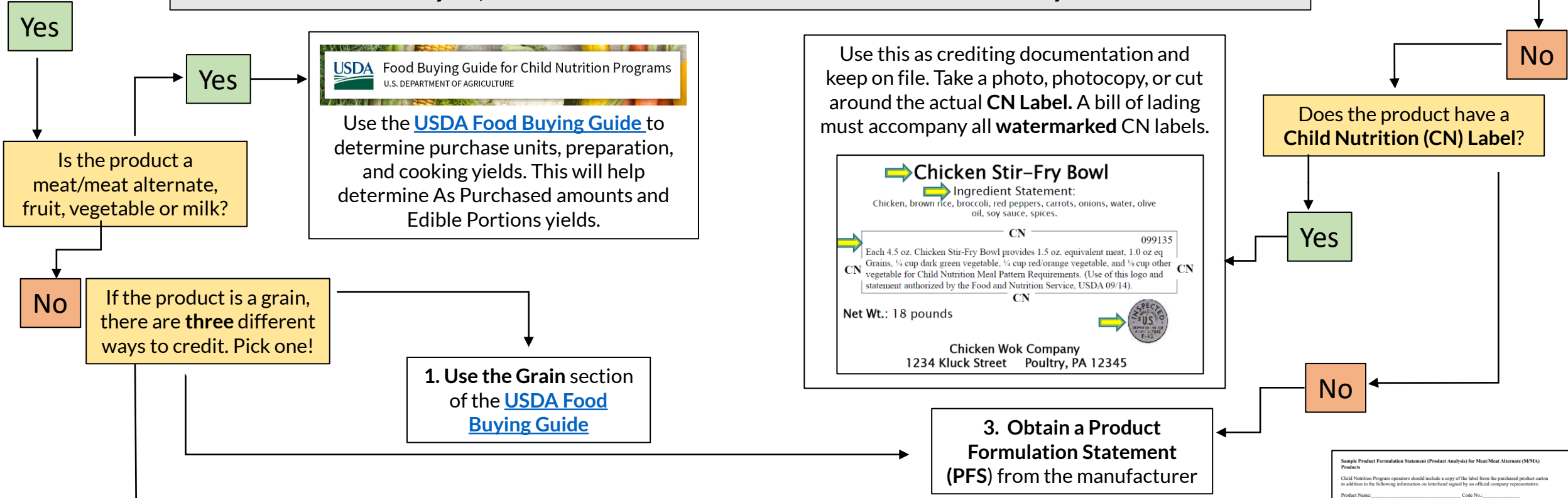


Is the product listed in the USDA Food Buying Guide for Child Nutrition Programs? If yes, this means that it has a standard of identity.



2. Use Exhibit A to credit:

- What is your product?
- Which group is your product in (A-I)?
- What is the weight of your serving (in grams or ounces)?
- Divide the product's weight by the equivalency listed on Exhibit A
- Round down to the nearest 0.25 ounce equivalent

**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	1 oz eq = 22 gm or 0.8 oz
• Bread sticks (hard)	3/4 oz eq = 17 gm or 0.6 oz
• Chow mein noodles	1/2 oz eq = 11 gm or 0.4 oz
• Savory Crackers (saltines and snack crackers)	1/4 oz eq = 6 gm or 0.2 oz
• Croissants	
• Pretzels (hard)	
• Stuffing (dry) Note: weights apply to bread in stuffing.	
GROUP B	OZ EQ FOR GROUP B
• Bagels	1 oz eq = 28 gm or 1.0 oz
• Batter type coating	3/4 oz eq = 21 gm or 0.75 oz
• Biscuits	1/2 oz eq = 14 gm or 0.5 oz
• Breads (sliced whole wheat, French, Italian)	1/4 oz eq = 7 gm or 0.25 oz
• Buns (hamburger and hot dog)	
• Sweet Crackers ³ (graham crackers - all shapes, animal crackers)	
• Egg roll skins	
• English muffins	

3. Obtain a Product Formulation Statement (PFS) from the manufacturer

- A PFS must have:**
- Company letterhead
 - Product name
 - Code number
 - Serving size
 - Creditable ingredients, weight of each, and FBG yields
 - Signature of a company representative
 - Date

Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (MMA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product container 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 MMA Amount				

*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, manufacturer'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					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 0.25 oz)					

*% of Protein As-is is provided on the attached APP documentation.
 **As-is 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.
 Total Creditable Amount must be rounded down to the nearest 0.25 or 1.00 would round down to 1.25 or more equivalent. Do not round up. If you are crediting MMA and APP, you do not need to round down in box A. Total Creditable MMA 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, 251, 256, Appendix A) as demonstrated by the attached supplier documentation.

Signature: _____ Title: _____
 Printed Name: _____ Date: _____ Phone Number: _____