OREGON DEPARTMENT OF EDUCATION

MANUFACTURER'S PRODUCT FORMULATION STATEMENTS for Child Nutrition Programs- *At A Glance*

WHAT IS A PFS?

- Manufacturer's Product Formulation Statements (PFS) informs Child Nutrition Program sponsors how a processed product may contribute to USDA meal pattern requirements.
- Manufacturers are responsible for ensuring the product is processed to meet the contribution as stated on the PFS.
- Child Nutrition Program sponsors are responsible for verifying and keeping records of the PFS.
- PFS are not "Approved" by USDA.

A PFS MUST INCLUDE THE FOLLOWING:

- Product name
- Product code
- Serving or portion size
- Creditable ingredients with similar description to a food item listed in the Food Buying Guide
- Information to determine how a product contributes towards meal pattern requirements

EXAMPLE PFS:

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**

* Creditable grains are whole-grain meal/flour and enriched meal/flour.
[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
[2] 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

I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. 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.

Signature Title

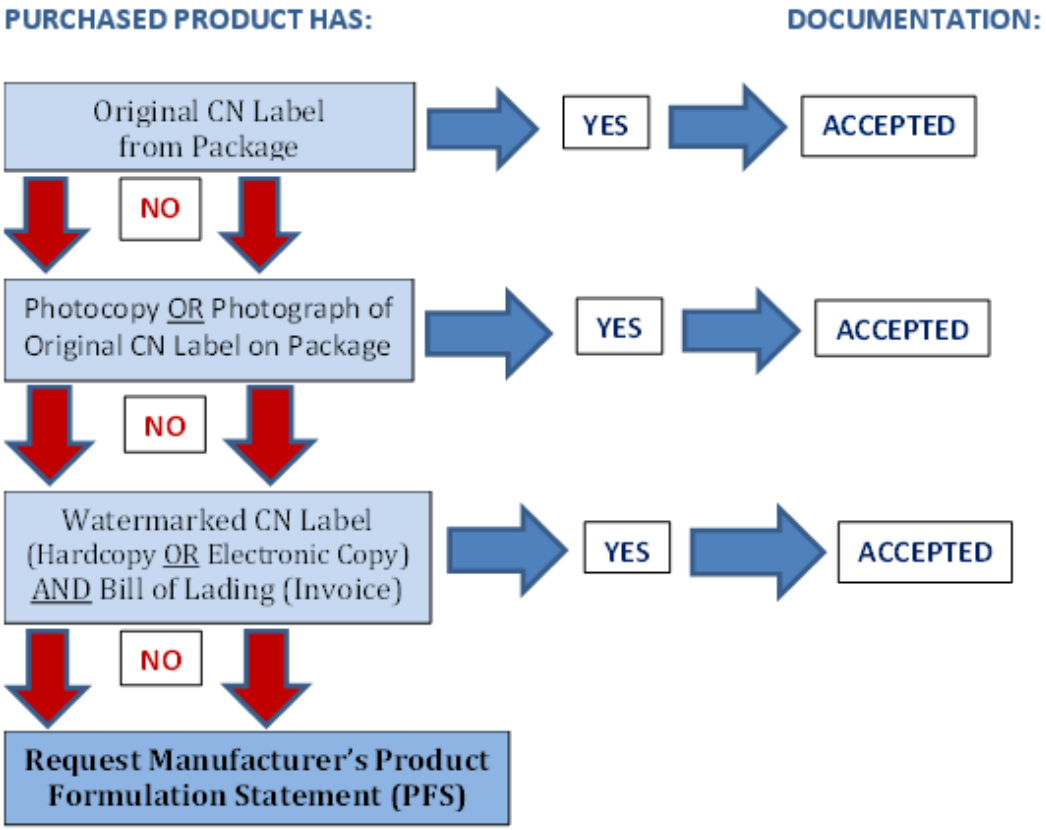
WHAT MUST A PFS LOOK LIKE?

- A PFS must be on the company's letterhead.
- It must be signed by person of authority (e.g. QC manager, sales manager, nutrition, research and development)
  The signature may be handwritten, stamped or electronic.
- Format and design may be different or vary from USDA or local state templates.
- The form must include information needed to document meal pattern compliance.
- Manufacturers may use one PFS to document the crediting information for each meal component. Manufacturers must clearly identify how each component contributes to the meal pattern requirements.
- Creditable components must be visible in the finished product. To claim a meat or meat alternate contribution, the product must have a visible meat or meat alternate such as a sausage link, beans, cheese or peanut butter, and the method for crediting these items must be specified in the PFS.
- **Always review the PFS prior to purchasing processed products.**

POINTS TO REMEMBER:

- The total creditable amount should never be rounded up. The total creditable amount must round down to the nearest 0.25 oz. (i.e. total creditable amount of 0.99 oz. must **round down** to 0.75 oz.).
- The meat/meat alternate credit cannot exceed the total serving size of the product (i.e. a 2.15 oz. beef patty may not credit more than 2.00 oz. meat/meat alternate).
- Fruits and vegetables (including purées) credit on the volume served (cup servings) (i.e. ½ cup red/orange vegetables is served, then the contribution towards the red/orange vegetables subgroup is ½ cup credit.
  - The only exceptions are:
    - Tomato paste and tomato purée are credited based on their whole food equivalency using the percent natural tomato soluble solids in the paste or purée. See FBG for additional information on calculated volume.
    - Dried fruits credit as double the volume served in school meals only (i.e. ¼ cup raisins credit as ½ cup fruit). All other CN Programs credit dried fruit on the volume served (CACFP, SFSP).
- Raw leafy vegetables credit as half the volume served in school meals only (i.e. 1 cup raw spinach credits as ½ cup dark-green vegetable). All other CN Programs credit as volume served (CACFP, SFSP).
- A PFS may include crediting information for more than one meal component (i.e. a cheese pizza may credit towards the meat/meat alternate, grains, and the red/orange vegetable subgroup). The crediting information for each meal component may be documented on the same PFS.

WHEN IS A PFS NEEDED?



TIPS TO EVALUATE A PFS:

- Is the PFS on signed company letterhead? The signature on the PFS can be handwritten, stamped, or electronic.
- Does the PFS include product name, product code number, and serving/portion size?
- Do the creditable ingredients listed on the PFS match or have a similar description as the ingredients listed on the product label?
- Do the creditable ingredients listed on the PFS match or have a similar description to a food item listed in the Food Buying Guide (FBG)?
- Is the total creditable amount of any component greater than the serving size?
- Program sponsors are encouraged to review product literature carefully, since sponsors are responsible if the meals they serve do not meet meal pattern requirements.

RESOURCES:

USDA Memo - TA 07-2010 (v.3) Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements
Product Formulation Statement templates for documenting the meat/meat alternates (M/MA), grains and fruits/vegetables components

Individual training and additional resources for Manufacturer's Product Formulation Statements can be found on the ODE Child Nutrition training webpage.