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: Gourmet Mac and Cheese Code No.: 901165

Manufacturer: Taste Traditions of Omaha Case/Pack/Count/Portion/Size: 4.0 oz

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 * |
|---|---|----------|------------------------------------|------------------------|
| Cheddar Cheese | 0.25 | X | 16/16 | 0.25 |
| Cheddar Blend | 0.06 | X | 16/8 | 0.03 |
| Cheese American Spread | 0.61 | X | 16/8 | 0.31 |
| A. Total Creditable M/MA Amount ¹ | | | | |

*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, manufacture's name, and code number | Ounces Dry APP Per Portion | Multiply | % of Protein As-Is* | Divide by 18** | Creditable Amount APP*** |
|---|----------------------------------|----------|---------------------------|-------------------|--------------------------------|
| Nonfat Dry Milk, AFI, 202 | 0.05 | X | 34% | ÷ by 18 | 0.09 |
| | | X | | ÷ by 18 | |
| | | X | | ÷ by 18 | |
| B. Total Creditable APP Amount ¹ | | | | 0.09 | |
| C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¹ / ₄ oz) | | | | | 0.50 |

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 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. ¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA 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 4.0 oz

Total creditable amount of product (per portion) 0.50

(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 4.0 ounce serving of the above product (ready for serving) contains 0.50 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, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

| Kailey Parr | QA Manager | QA Manager | | | |
|--------------|------------|--------------|--|--|--|
| Signature | Title | Title | | | |
| Kailey Parr | 07/16/18 | 402-339-7000 | | | |
| Printed Name | Date | Phone Number | | | |



American International Foods, Inc. 8066 Fulton St. E. Ada, MI 49301 866-944-2434

NONFAT DRY MILK as an ALTERNATE PROTEIN PRODUCT AMPI SPRAY DRIED NONFAT DRY MILK – Formula 202

- A. Nonfat dry milk (NFDM) meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225 and 226.
- B. NFDM is processed by removal of water and fat from fluid milk.
- C. THE PDCAAS for NFDM is 1.0. (source: jn.nutrition.org)
- D. To achieve 18% protein, hydrate at a ratio of .88 parts water to 1 part NFDM by weight. (34% Protein /1.88 lbs solution = 18% protein in solution)
- E. The protein level of AMPI NFDM is 34% minimum (Kjeldahl x 6.38)

Ingredients: Pasteurized Nonfat Milk