Ph: 989.732.2800 • Fax: 989.732.3112

Product Analysis Worksheet Form

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 official company representative.

Product Name:	WG Pepperoni-Style Turkey Pizza Pocket	_ Code Number: _	814	
Manufacturer: _	Albie's Food Products, LLC	Case/Pack/Count	/Portion Size:	48/5oz.

Directions to Manufacturers:

- 1. Complete Section A for crediting of Meat/Meat Alternate (if appropriate).
- 2. Complete Section B for crediting of Grains (if appropriate).
- 3. Complete Section C for crediting of Fruits & Vegetables (if appropriate).
- 4. Complete Section D for verification and statement of understanding. Any product analysis without this section completed and signed will not be accepted by Child Nutrition Program operator.

Section A: Meat/Meat Alternates

I. Please complete the chart below to determine the creditable amount of Meat/Meat Alternate

• • • • • • • • • • • • • • • • • • •				
Description of Creditable Ingredients per USDA Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield/ Servings per Unit	Creditable Amount *
100% Mozzarella	0.97	Х	16/16	0.97
Turkey Pepperoni	0.59	Х	12.12/16	0.44
		Х		
A. Total Creditable M/MA		•		1.41

^{*}Creditable Amount- Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. 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 by *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 of APP***
Soy	0.127	Х	84.8	÷ 18	0.59
		Х		÷ 18	
		Х		÷ 18	
B. Total Creditable APP Amount ¹					0.59
C. Total Creditable Amount (A + B rou	2.00				

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

Total weight (per portion) of product as purchased:	<u>50z.</u>
Total creditable amount of product (per portion):	2oz.
(Reminder: Total creditable amount cannot count for	or more than the total weight of the product)

^{**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 .25 oz (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.

Ph: 989.732.2800 • Fax: 989.732.3112



1391 Timberlake Manor Pkwy Chesterfield, MO 63017 314.292.2000 | bunge.com

August 21, 2023

Bunge PUREPRO® SOY 90N Vegetable Protein

This letter contains documentation for Bunge PUREPRO® SOY 90N Vegetable Protein used as Alternate Protein Products (APP) for USDA Child Nutrition Programs.

Bunge PUREPRO® SOY 90N Vegetable Protein is a soy protein isolate possessing clean flavor.

Bunge PUREPRO® SOY 90N Vegetable Protein ingredients: soy protein isolate.

Supporting APP documentation:

- a) Bunge certifies that Bunge PUREPRO® SOY 90N Vegetable Protein 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) Bunge certifies that Bunge PUREPRO® SOY 90N Vegetable Protein is produced from soybeans by removing the majority of the non-protein constituents. Bunge certifies that Soy 90N Vegetable Protein has been processed so that some portions of the non-protein constituents have been removed. This product is produced from soybeans by removing most of the soybean oil and some of the other non-protein constituents.
- c) The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Bunge PUREPRO® SOY 90N Vegetable Protein is 1.00. This was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d) The protein level of Bunge PUREPRO® SOY 90N Vegetable Protein is at least 18% by weight when fully hydrated at a ratio of 2.55 parts water to one part SOY 90N Vegetable Protein.
- e) The protein level of SOY 90N Vegetable Protein is certified to be at least 84.8% on an "as-is" basis for the aspurchased vegetable protein ingredient.

Sincerely,

Steve Vlock

Steve Vlock

Director Quality & Food Safety, Protein



Ph: 989.732.2800 • Fax: 989.732.3112

Section B: Grains

Description of Creditable Grain Ingredients per USDA Food Buying Guide (FBG)*	Weight in Grams of Creditable Grains per Portion	Divide number of grams of creditable grains per portion by 16***	Creditable Grain Amount per Portion
Whole Grain Flour	18	÷ 16	1.12
Wheat Flour Enriched	17	÷ 16	1.06
		÷ 16	
		÷ 16	
		÷ 16	
D. Total Creditable Grain per Portion**	2.00		

^{*}All grains must be enriched or whole grain, made from enriched or whole grain meal or flour, or if it is cereal, the product must be whole grain, enriched or fortified. Bran and germ are not creditable.

Section C: Fruits & Vegetables

Description of Creditable Fruit and/or Vegetable Ingredients per USDA Food Buying Guide (FBG)	Vegetable Sub Group, if applicable	Production Unit*	Cups EP per recipe or production unit from FBG**	Multiply by crediting factor***	Creditable cups	Servings per recipe or production unit	Cups Creditable Fruit or Vegetable Amount per Portion
E. Total Cups of Creditable Fruits per Portion							
F. Total Cups of Creditable Vegetables per Portion							

^{*}Production unit is the basis for calculating servings – recipe, pizza pie, individual sandwich, gallon etc.

^{**}Round down to the nearest ¼ grain serving.

^{***}Previous calculations using 14.75 grams per grain/bread serving can be used only for SY 12-13.

^{****} Products with more than 3.99 grams or .24 ounce equivalents of non-creditable grains do not qualify after SY 2013.

^{**}Cups listed per EP purchase unit in Food Buying Guide

^{***} Crediting factor: Paste: multiply by 4; Green leafy vegetables: multiply by .5; Dried fruit: multiply by 2; All others: multiply by 1

Ph: 989.732.2800 • Fax: 989.732.3112

Section D: I certify that the above information is true product (ready for serving) contains2 according to directions.		
I certify that the above information is true product (ready for serving) contains2_	· · · · · · · · · · · · · · · · · · ·	
I certify that there are no non-creditable g	grains above 3.99 grams or .24 or	unce equivalents per portion.****
I further certify that any APP used in this p CFR Parts 210, 220, 225, 226, Appendix A)		
If 14.75 grams per creditable portion of grand I understand that effective July 1, 201 accurate and that a revised product analysusing 16.0 grams per creditable portion of	.3 that the product analysis prov sis will need to be provided to th	ided above will no longer be
Kpain Clasen	Quality Managar	
Signature	Quality Manager_ Title	
Jightune	Title	
Keven Clawson	01/02/2025	989-732-2800
Printed Name	Date	Phone Number



Ph: 989.732.2800 • Fax: 989.732.3112

Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

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. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm.

Product Name: WG Pepperoni-Style Turkey Pizza Pocket					Code: <u>814</u>	
Manufacturer: <u>A</u>	bie's Food Prod	ucts, LLC		Serving Size <u>:</u>	5.0 oz.	
Vegetable Compo		rmine the creditabl	le amount of ve	egetables.		
Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)	
Canned Tomato Pa	Red/Orange Vegetables	0.31	Х	27.60/16	0.53	
			Х			
			Х			
	Total Cred	ditable Vegetable A	mount:	-		
 ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. Vegetables and vegetable purees credit on volume served. 					Total Cups Beans/Peas (Legumes)	
 At least ½ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. 				Total Cups Dark Green		
 School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes 				Total Cups Red/Orange	1/8	
may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat					Total Cups Starchy	
 alternate component. See chart on the following page for conversion factors The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 					Total Cups	

I certify the above information is true and correct and that <u>5.0</u> ounce serving of the above product contains <u>1/8</u> cup(s) of <u>Red/Orange</u> vegetables.

(vegetable subgroup)



Ph: 989.732.2800 • Fax: 989.732.3112

Fruit Component

Please fill out th	ne chart below to determin	e the creditable amount of fi	ruits.	T	
	of Creditable Ingredient per uying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
			х		
			х		
			Х		
	Tota	l Creditable Fruit Amount	:		
☐ Please note t fruit). I certify the abo	hat dried fruits credit as do	quired to contribute towards puble the volume served in so correct and that ou	chool meals (F	or example, ½ cup raisir	
cup(s) of fruit.		Quarter Cup to Cup Cor	nversions*		
	0.5 Quarter Cups vegetab	le = ½ Cup vegetable or 0.5 o		valent meat alternate	
	1.0 Quarter Cups vegetab	le = ¼ Cup vegetable or 1.0 c	ounce of equiv	alent meat alternate	
	1.5 Quarter Cups vegetab	le = % Cup vegetable or 1.5 o	unces of equiv	alent meat alternate	
	2.0 Quarter Cups vegetab	le = ½ Cup vegetable or 2.0 c	ounces of equi	valent meat alternate	
	2.5 Quarter Cups vegetab	le = % Cup vegetable or 2.5 o	unces of equiv	alent meat alternate	
	3.0 Quarter Cups vegetab	le = 3/4 Cup vegetable or 3.0 c	ounces of equi	valent meat alternate	
	3.5 Quarter Cups vegetab	le = % Cup vegetable or 3.5 or	unces of equiv	alent meat alternate	
	4.0 Quarter Cups vegetab	le = 1 Cup vegetable or 4.0 o	unces of equiv	valent meat alternate	
	*The result of 0.9999 equ	als % cup but a result of 1.0	equals ¼ cup		

ا ا	Quality Manager	r	
Signature	Title		
Keven Clawson	01/02/2025	989-732-2800	
Printed Name	Date	Phone Number	

Lacur Casen