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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:	IW WG Cheese Pizza Pocket	Code Number:827
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	1.53	Х	16/16	1.53
		Х		
		Х		
A. Total Creditable M/MA				1.53

^{*}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	0.103	Х	84.8	÷ 18	0.48
		Х		÷ 18	
		Х		÷ 18	
B. Total Creditable APP Amount ¹					0.48
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>5oz.</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.

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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



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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 Vegeta	bles per Portion	l					

^{*}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

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I certify that the above information is true as product (ready for serving) contains 2 according to directions.		
I certify that the above information is true a product (ready for serving) contains2		·
I certify that there are no non-creditable gra	ins above 3.99 grams or .24 ou	nce equivalents per portion.****
I further certify that any APP used in this pro CFR Parts 210, 220, 225, 226, Appendix A) as		
If 14.75 grams per creditable portion of grain and I understand that effective July 1, 2013 accurate and that a revised product analysis using 16.0 grams per creditable portion of g	that the product analysis provides will need to be provided to the	ded above will no longer be
f four Cargo. C	Quality Managar	
Signature	Quality Manager Title	
<u>Keven Clawson</u>	01/02/2025_	<u>989-732-2800</u>
Printed Name	 Date	Phone Number



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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:	duct Name: IW WG Cheese Pizza Pocket					Code: <u>827</u>	
Manufacturer:	Albie's	Food Prod	ucts, LLC		Serving Size <u>:</u>	5.0 oz.	-
Vegetable Comp			rmine the creditabl	e amount of ve	getables.		
Description of Creditable Ingredient per Food Buying Guid (FBG)	. ,	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)	
Canned Tomato F	Paste	Red/Orange Vegetables	0.31	Х	27.60/16	0.53	
				Х			
				Х			
	,	Total Cred	litable Vegetable A	mount:			
quarter cup to Vegetables and	cup cor d vegeta	nversions. able purees (re in quarter cups.	erved.	ollowing page for wards the vegetable	Total Cups Beans/Peas (Legumes)	
component or The other vege green, red/ora	a specif etable si inge, an	fic vegetable ubgroup ma d beans/pea	e subgroup. y be met with any a is (legumes) vegeta	additional amou ble subgroups.	unts from the dark	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	
as both in the legumes into t to show how le	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 ______ ounce serving of the above product contains _______ 1/8 cup(s) of ______ regetables. (vegetable subgroup)



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Fruit Component

Please 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/ Purchase Unit	Creditable Amount ¹ (quarter cups)
			Х		
			Х		
			X		
	Tota	 Creditable Fruit Amount	:		
At least ¼ c Please note fruit). certify the ab	ruit purees credit on volume cup of recognizable fruit is re- e that dried fruits credit as do pove information is true and	quired to contribute towards ouble the volume served in so	chool meals (Fo	or example, ½ cup raisir	
run(s) at truit			•	ene abore product com	tains
cup(s) of fruit		Quarter Cup to Cup Cor	nversions*		tains
cup(s) of fruit.		Quarter Cup to Cup Cor le = 1/4 Cup vegetable or 0.5 o		<u> </u>	tains
cup(s) of fruit.	0.5 Quarter Cups vegetab		unces of equiv	alent meat alternate	cains
cup(s) of fruit.	0.5 Quarter Cups vegetab 1.0 Quarter Cups vegetab	le = ½ Cup vegetable or 0.5 o	unces of equiva	alent meat alternate lent meat alternate	tains
cup(s) of fruit.	0.5 Quarter Cups vegetab1.0 Quarter Cups vegetab1.5 Quarter Cups vegetab	le = ¼ Cup vegetable or 0.5 o	unces of equiva	alent meat alternate lent meat alternate alent meat alternate	tains
cup(s) of fruit.	0.5 Quarter Cups vegetab1.0 Quarter Cups vegetab1.5 Quarter Cups vegetab2.0 Quarter Cups vegetab	le = ½ Cup vegetable or 0.5 o le = ½ Cup vegetable or 1.0 c le = ½ Cup vegetable or 1.5 o	unces of equiva nunce of equiva unces of equiva nunces of equiv	alent meat alternate lent meat alternate alent meat alternate alent meat alternate	tains
cup(s) of fruit.	0.5 Quarter Cups vegetab 1.0 Quarter Cups vegetab 1.5 Quarter Cups vegetab 2.0 Quarter Cups vegetab 2.5 Quarter Cups vegetab	le = ½ Cup vegetable or 0.5 o le = ½ Cup vegetable or 1.0 o le = ½ Cup vegetable or 1.5 o le = ½ Cup vegetable or 2.0 o	unces of equiva nunce of equiva unces of equiva nunces of equiva unces of equiva	alent meat alternate lent meat alternate alent meat alternate alent meat alternate alent meat alternate	tains
cup(s) of fruit.	0.5 Quarter Cups vegetab 1.0 Quarter Cups vegetab 1.5 Quarter Cups vegetab 2.0 Quarter Cups vegetab 2.5 Quarter Cups vegetab 3.0 Quarter Cups vegetab	le = ½ Cup vegetable or 0.5 o le = ½ Cup vegetable or 1.0 o le = ½ Cup vegetable or 1.5 o le = ½ Cup vegetable or 2.0 o le = ½ Cup vegetable or 2.5 o	unces of equiva nunce of equiva unces of equiva nunces of equiva unces of equiva nunces of equiva	alent meat alternate lent meat alternate alent meat alternate alent meat alternate alent meat alternate	tains
cup(s) of fruit.	0.5 Quarter Cups vegetab 1.0 Quarter Cups vegetab 1.5 Quarter Cups vegetab 2.0 Quarter Cups vegetab 2.5 Quarter Cups vegetab 3.0 Quarter Cups vegetab 3.5 Quarter Cups vegetab	le = ½ Cup vegetable or 0.5 o le = ½ Cup vegetable or 1.0 o le = ½ Cup vegetable or 1.5 o le = ½ Cup vegetable or 2.0 o le = ½ Cup vegetable or 2.5 o le = ¾ Cup vegetable or 3.0 o	unces of equiva nunce of equiva unces of equiva nunces of equiva unces of equiva nunces of equiva	alent meat alternate lent meat alternate alent meat alternate	tains

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