Albie's Food Products, LLC ● 1534 O'Rourke Blvd. ● Gaylord, MI 49735 ● www.albie's.com
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 Cheese Pizza Pocket_____ Code Number: ___816_____

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	X	16/16	1.53
		X		
		X		
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	X	84.8	÷ 18	0.48
		X		÷ 18	
		X		÷ 18	
B. Total Creditable APP Amount[1]					0.48
C. Total Creditable Amount (A + B rounded down to the nearest ¼ oz)					2.00

*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. [1]Total 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.

Total weight (per portion) of product as purchased: ___5oz._____
Total creditable amount of product (per portion): __2oz._____
(Reminder: Total creditable amount cannot count for more than the total weight of the product.)

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BUNGE
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 as-purchased 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.
**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.

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.
**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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Section D:

I certify that the above information is true and correct and that a __5_____ ounce serving of the above product (ready for serving) contains ___2_____ ounces of equivalent meat/meat alternate when prepared according to directions.

I certify that the above information is true and correct and that a ___5_____ ounce portion of the above product (ready for serving) contains ___2_____ ounces of creditable grains.

I certify that there are no non-creditable grains above 3.99 grams or .24 ounce equivalents per portion.****

I further certify that any APP used in this 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.

If 14.75 grams per creditable portion of grain is used then this document is null and void after June 30, 2013 and I understand that effective July 1, 2013 that the product analysis provided above will no longer be accurate and that a revised product analysis will need to be provided to the Child Nutrition Program operator using 16.0 grams per creditable portion of grain.



_____ ___Quality Manager_____

Signature Title

__Keven Clawson_____ __02/10/2026____ __989-732-2800_____

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: WG Cheese Pizza Pocket Code: 816

Manufacturer: Albie's Food Products, LLC Serving Size: 5.0 oz.

Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

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 Paste	Red/Orange Vegetables	0.31	X	27.60/16	0.53
			X		
			X		
Total Creditable Vegetable Amount:					

- [1]FBG 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.
- At least ⅛ 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.
- 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 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 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 Beans/Peas (Legumes)	
Total Cups Dark Green	
Total Cups Red/Orange	1/8
Total Cups Starchy	
Total Cups Other	

I certify the above information is true and correct and that 5.0 ounce serving of the above product contains 1/8 cup(s) of Red/Orange vegetables.
(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)
		X		
		X		
		X		
Total Creditable Fruit Amount:				

- [1]FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least ⅛ cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, ½ cup raisins credits as1 cup fruit).

I certify the above information is true and correct and that _____ ounce serving of the above product contains ____ cup(s) of fruit.

Quarter Cup to Cup Conversions*
0.5 Quarter Cups vegetable = ⅛ Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups vegetable = ⅜ Cup vegetable or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups vegetable = ⅝ Cup vegetable or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups vegetable =⅞ Cup vegetable or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals ⅛ cup but a result of 1.0 equals ¼ cup

Signature | Title: Quality Manager

Printed Name: Keven Clawson | Date: 02/10/2026 | Phone Number: 989-732-2800