



**United States
Department of
Agriculture**

Food and
Nutrition
Service

3101 Park
Center Drive
Alexandria, VA
22302-1500

Child Nutrition Labeling for Nonmeat Products

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Introduction

This publication has been prepared for food manufacturers. It contains instructions on how to apply for and obtain approval of a label with a Child Nutrition (CN) statement. It also contains instructions for calculating the contribution that a nonmeat product makes toward meeting meal pattern requirements for the Child Nutrition Programs.

A CN labeled nonmeat product:

- ◆ must contain a minimum of 0.50 ounce of equivalent meat alternate per serving,
- ◆ may contain cheese/cheese substitutes, cooked dry beans or peas, eggs, nut/seed butters, alternate protein product, protein fortified macaroni, or any combination of these, and
- ◆ must be produced under Federal inspection.

Products contributing only to the bread/bread alternate and/or vegetable/fruit components are not eligible for the CN label.

These procedures supersede all other instructions, written or oral, which the Food and Nutrition Service (FNS) of the U.S. Department of Agriculture (USDA) may have provided.

CN Label Application Materials

What to Submit

Submit the following information collated and stapled in the order listed below:

- ◆ FSIS Form 7234-1 (10/03/2002) *Application for Approval of Labels, Marking or Device* - 4 copies (or 5 copies of Specifications for USDC Inspected Products with NOAA Form 89-819).
- ◆ Product Label - 4 copies.
- ◆ Alternate Protein Product (APP) documentation – 4 copies. (if applicable)
- ◆ Enriched Macaroni with Fortified Protein approval letter from FNS - 4 copies. (if applicable)
- ◆ Confirmation of Inspection for products inspected by FSIS – 4 copies. (if applicable)

**FSIS FORM
7234-1
(10/03/2002) or
Specifications
for USDC
Inspected
Products with
NOAA form
89-819**

- ◆ Complete all portions of the form.
- ◆ List all ingredients in descending order of predominance.
- ◆ Ingredients must match a description in the Food Buying Guide for Child Nutrition Programs¹ (Program Aid Number 1331).
- ◆ Indicate the raw weight of the product portion.
- ◆ Indicate the maximum cooking yield (for bulk items) or cooked weight of the product portion if a product is precooked.
- ◆ Include fill specifications per serving when a product consists of two or more major components. For example:

Cheese Pizza

Fill Specification

<u>Component</u>	<u>Weight (ounces)</u>
Crust (baked)	1.60
Cheese	2.00
Tomato Sauce	<u>1.40</u>
	5.00 oz portion

- ◆ For items produced in USDA inspected plants, indicate whether FSIS or AMS will do the inspection. If it is AMS, specify which commodity division.
- ◆ Submit manufacturer's documentation with the following information when claiming bread alternate credit for battered and/or breaded products:
 - a) Percentage breakdown of the whole-grain, enriched flour or meal, bran, and/or germ contained in the batter/breader; and
 - b) Percentage breakdown of added water and/or any other liquid used in the batter/breader.

Product Label

- ◆ For sketch approval, submit a legible draft of the label as it will appear on the package.
- ◆ For final approval, submit the label that will appear on the package or a clear printer's proof with colors indicated and no corrections to be made.

¹ The 2001 Food Buying Guide and Pen and Ink Changes (for the 2001 FBG) are available online at <http://schoolmeals.nal.usda.gov/FBG/buyingguide.html>.

The following information must be printed on the label (It is the responsibility of the manufacturer to check with FDA to verify legality of the product name, ingredient listing, type of print and other FDA labeling requirements. FNS may request a letter indicating FDA's labeling recommendations.)

- ◆ Product name
- ◆ Federal inspection legend
- ◆ Name and address of manufacturer or distributor or space to be filled in at time of packing product.
- ◆ Ingredient statement. Ingredients listed on the product label must match ingredients listed on the application form.
- ◆ CN label statement. This statement must be an integral part of the product label and must include:
 - * CN logo
 - * Product identification number assigned by FNS
 - * Statement of credit (see below)
 - * Authorization statement
 - * Approval date (month/year label is approved in final by FNS)

The statement of credit identifies the contribution of a specific portion of a nonmeat product toward the meat alternate, bread/bread alternate, and/or vegetable/fruit component of the meal pattern requirements. The following criteria apply:

- ◆ A product serving must provide a minimum of 0.50 oz equivalent meat alternate. Ounce equivalents should be expressed as a decimal in increments of 0.25 ounce, e.g., 0.50, 0.75, 1.00, etc., oz equivalent meat alternate. Ounce should be abbreviated as "oz".
- ◆ In order to receive a bread/bread alternate credit, a product must provide a minimum of 1/4 serving. Larger servings must be expressed in increments of 1/4 serving of bread/bread alternate, e.g.; 1/4, 1/2, 3/4, 1, etc., servings of bread/bread alternate.
- ◆ In order to receive a vegetable/fruit credit, a product must provide a minimum of 1/8-cup serving. Larger servings must be expressed as a fraction in increments of 1/8-cup servings, e.g., 1/8, 1/4, 3/8, 1/2, etc., servings of vegetable/fruit.

The CN statement must accurately reflect the product. For example:

A product that contains only a meat alternate such as cheese and dry beans should state "provides ___oz equivalent meat alternate."

Alternate Protein Products (APP) Alternate Protein Products (APP) may be used to meet all or part of the meat alternate component when it is used as an integral part of the entrée. Only products meeting the requirements in 7 CFR 210, 220, 225, 226 (Appendix A) may be used as APPs to contribute to the meal pattern requirements. Attach documentation (see pages 17 and 18) for each APP used to each copy of the application form. Write the manufacturer's name and product code number, and indicate "no substitutions" for the sources of APP used.

Enriched Macaroni Products with Fortified Protein Enriched macaroni products with fortified protein may be used to meet part of the meat alternate component. Attach one copy of the FNS approval letter for each enriched macaroni with fortified protein product that will be credited toward the meal pattern requirements to each copy of the application form. Write the manufacturer's name, product name, and identification number on all four copies of the application form.

Additional information about FNS-approved enriched macaroni products with fortified protein is available from the Child Nutrition Division, FNS.

Confirmation Of Inspection For products cross inspected by USDA, Food Safety and Inspection Service (FSIS) personnel, there needs to be confirmation of inspection for nonmeat CN labeled products produced in a meat/poultry establishment. This is typically achieved by submitting a cross utilization letter. See pages 8 and 9 for information on obtaining a cross utilization letter and see page 39 for an example of a typical cross utilization letter. Attach a cross utilization letter to each copy of the transmittal. If you are unable to obtain a cross utilization letter, contact FNS to discuss possible alternatives.

Samples (Upon Request Only) FNS may request a sample of the product as part of the review process. If a sample is requested, final label approval may be delayed until the sample is received and reviewed. Label applications must be for products that have been made and tested in a pilot plant or on an assembly line.

Procedures for Submitting CN Labels

Where to Submit For products that will be inspected by AMS or FSIS, submit all label applications to:

U.S. Department of Agriculture
Food and Nutrition Service
Child Nutrition Division, Room 632
3101 Park Center Drive
Alexandria, VA 22302
Attn: Label Reviewer

Further information and answers to questions can be obtained by calling the FNS Technical Assistance Section staff at (703) 305-2609; ask to speak to a CN label reviewer.

For products under USDC inspection, submit all label applications to:

Approving Officer
Documentation Approval and Supply Services Section (DASS)
USDC Inspection Program
P.O. Drawer 1207
Pascagoula, MS 39568-1207

If a PO Box is not acceptable for delivery, send to:

Approving Officer
Documentation Approval and Supply Services Section (DASS)
3207 Frederic Street
Suite B
Pascagoula, MS 39567

Further information and answers to questions can be obtained by calling (228) 762-1892.

Procedures for Reviewing CN Labels

Queuing System When FNS receives a label, the label is dated and placed in a queuing system. Each label is reviewed in turn based on the date received. Exceptions to the queuing system will not be granted except in extreme emergencies. The review time in FNS will be approximately 3 weeks; however, this may vary depending on the volume of labels. In addition, label approval for products that are exceptionally complex may take longer.

Once a label has been reviewed and approved by FNS, it is forwarded to the Agency responsible for inspection of that product. (See routing charts pages 13-16.)

Identification Numbering System FNS will assign a 6-digit identification number to each label. This system will help FNS keep track of label approvals and will provide this information to regional, State, and local Child Nutrition Program staff. FNS will also use identification numbers to notify the appropriate manufacturers when circumstances require them to resubmit labels. When a label is submitted in sketch, FNS assigns an identification number to it. Before a label is submitted in final without prior sketch approval, the manufacturer must call FNS for an identification number before printing the label.

Label Applications Returned

Label applications that are incorrect, illegible, or lacking appropriate information will be returned to the applicant with notations of the errors. FNS will keep one copy of every label application submitted for review. Labels that are resubmitted for review will be placed in the queuing system based on the date of resubmittal.

Label Applications Resubmitted

Resubmit labels through FNS and receive a new identification number when there is a(an):

- ◆ Newly assigned or revised establishment number
- ◆ Change in the plant location where product is produced
- ◆ Change in the listing of ingredients
- ◆ Addition of a quality or nutritional claim
- ◆ Change in the product name
- ◆ Change in formula

If a CN label has FNS final approval, certain label changes may be made at the plant level. Approve label changes at the plant level when:

- ◆ All features are proportionally enlarged or reduced
- ◆ Abbreviations are substituted for words i.e., lbs for pounds
- ◆ Wrappers are changed for holidays
- ◆ Directions for opening the container or package are changed
- ◆ Coupons are added/deleted
- ◆ Net weights are changed
- ◆ Recipes are added/deleted
- ◆ Punctuation changes are made
- ◆ Package open date is added/deleted
- ◆ Packaging materials are changed
- ◆ Color changes are made
- ◆ Illustration or vignette changes are made
- ◆ Code numbers are changed
- ◆ Name & address are added to approved master label
- ◆ Signature line is changed
- ◆ Brand name is changed
- ◆ The word "new" is deleted
- ◆ Special handling instructions are added/deleted
- ◆ Safe Handling Instructions are added
- ◆ Certain changes are made to a Nutrition Facts panel
- ◆ Translations of the English language are added/deleted

For all approvals made at the plant level, send one copy of the new label to FNS noting the changes that were made. This label will be attached to the original label approval in our files.

Quality Control Program

A quality control (QC) program is required for all CN labeled products. For products produced under FSIS cross utilization inspection, the QC program is written by the company following guidelines provided by FNS. For AMS inspected products, AMS provides the QC requirements.

Additional information on QC program requirements is available from the Technical Assistance Section of the Child Nutrition Division, FNS.

Federal Inspection for Nonmeat Processed Products

Inspection for nonmeat processed products may be performed by a Food Safety and Inspection Service (FSIS) or U.S. Department of Commerce (USDC) Seafood Inspection Program inspector available at the plant or on call, under a process of cross utilization.

When FSIS inspects nonmeat products under cross utilization, it will perform the inspection in accordance with the quality control procedures established. When FSIS is cross utilized to inspect nonmeat products, the AMS Processed Products Branch (PPB) fee shall apply.

When USDC inspects nonmeat products under cross utilization, USDC inspection guidelines will be followed.

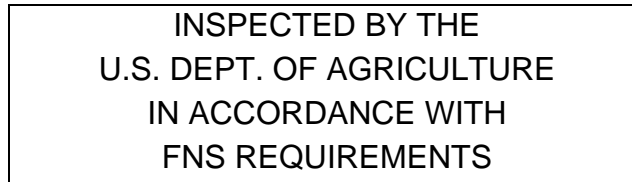
All cross utilization will be subject to the availability of FSIS and USDC inspection. In FSIS and USDC inspected plants where cross utilization is not available, or in plants not under FSIS or USDC inspection, the following will apply:

- ◆ Agricultural Marketing Service (AMS) units, which provide grading and/or acceptance services to firms, are responsible for performing the inspection services associated with the CN Labeling Program. For firms which do not currently receive AMS grading and/or acceptance services on a regular basis, the Fruit and Vegetable Programs (FVP) of AMS is responsible for assigning appropriate inspection personnel.

The FVP is designated as the unit responsible for coordinating AMS activities relating to the CN Labeling program. For nonmeat products inspected by AMS, inspection procedures established by FVP will be followed. The fee charged shall be that of the commodity division performing the inspection. Billing will be made by the individual inspection service.

Inspection procedures applied in each of the above cases (FSIS, USDC, AMS) will be used to ensure compliance with the approved CN label product formulation.

The inspection mark used for nonmeat products will be a rectangular box that contains the statement "Inspected by the U.S. Dept. of Agriculture in Accordance with FNS Requirements." This mark may change in size, but otherwise will appear exactly as follows:



The above marking does not prohibit the use of additional inspection markings where appropriate.

Fishery products must bear the appropriate USDC Inspection Marks for approval. See NOAA Seafood Inspection Manual 25 for USDC Inspection Marks.

Each shipping container shall be coded to identify each lot from any other lot produced by the contractor.

Plants that wish to be under Federal inspection by FSIS, AMS, or USDC must meet the minimum sanitation requirements established by the respective agency.

How to Request Federal Inspection or Acceptance Service for Nonmeat Products

Cross Utilization (FSIS)

This inspection service may be used for nonmeat products produced in meat or poultry plants that are under the Federal Meat and Poultry Inspection Program. The following apply when requesting inspection of nonmeat products under cross utilization by FSIS:

- ◆ Before submitting your CN label applications for nonmeat products, submit the request for inspection to your District Office for Meat and Poultry Inspection through your frontline supervisor.
- ◆ The plant and the inspector in charge (IIC) at your plant should be notified of the District Office's decision on the request.
- ◆ If the request is approved, you should receive a letter from your District Office Director stating that your request for inspection of nonmeat products under cross utilization by FSIS has been approved. A copy of this letter should be

attached to each copy of the CN label application for each product to which it applies. See example of an acceptance letter on page 39.

- ◆ If the request is denied, you may contact FNS (see pages 4 and 5 for FNS contact information) to discuss possible alternatives, or you may request inspection from AMS.

Cross Utilization (USDC)

This inspection service may be used for nonmeat products produced in fish establishments that are under Federal Inspection by the Seafood Inspection program of USDC. The following applies when requesting inspection of nonmeat products under cross utilization by USDC.

- ◆ Submit the request to your USDC plant inspector, if a type 1 continuous inspected facility, along with the 89-819 form, product specifications, and labels for the nonmeat products. The plant inspector will forward the label applications to the Approving Officer at DASS. Type I HACCP facilities may submit directly to DASS, see page 5.

AMS Acceptance Service

- 1) In plants that currently receive AMS grading and/or acceptance services on a regular basis, the AMS personnel responsible for performing this service may inspect the nonmeat products under the CN Labeling Program. The following applies when requesting this type of inspection:
 - ◆ Before submitting your CN label applications for nonmeat products, contact your in-plant AMS inspector to request inspection for these products. He or she will direct your request to the appropriate person for approval.
 - ◆ Specify on all CN label applications for nonmeat products that the inspection will be performed by your in-plant AMS inspector. Also specify the commodity division that he or she works under. This latter information is essential in order to allow for proper routing of the label applications.
- 2) Inspection of CN labeled nonmeat products by AMS is also available through the Fruit and Vegetable Programs (FVP) of AMS. The following applies when requesting inspection through FVP:
 - ◆ Before submitting your CN label applications for a nonmeat product, contact the Officer in Charge, Processed Products Branch, Fruit and Vegetable Programs, AMS, U.S. Department of Agriculture, at the field office nearest you (see pages 10 - 12) to obtain information on inspection services and to discuss your inspection needs.
 - ◆ Specify on your final CN label approval for nonmeat products that the inspection will be performed by FVP of AMS.

- ◆ After receiving final CN label approval for nonmeat products, direct requests for inspection of the products to: Officer in Charge, Processed Products Branch, Fruit and Vegetable Programs, AMS, U.S. Department of Agriculture, at the field office nearest you (see following address list). This request should be made well in advance of the scheduled production of the product.

AMS FIELD OFFICES

WESTERN REGION

5635 Stratford Circle
Suite 11
Stockton, CA 95207-5055
Phone: (209) 946-6301
Fax: (209) 476-8919
Hours: 8:00 – 4:30 PT

32 North 3rd St.
Suite 212
Yakima, WA 98901-2791
Phone: (509) 575-5869
Fax: (509) 575-5881
Hours: 8:00 – 4:30 PT

720 E. Arrow Highway
Suite F
Covina, CA 91722-2103
Phone: (626) 732-9178
Fax: (626) 732-0159
Hours: 7:30 – 4:00 PT

State of Hawaii
Dept. of Agriculture
1851 Auiki St.
Honolulu, HI 96819-3100
Phone: (808) 832-0713
Fax: (808) 832-0683
Hours: 7:45 – 4:30 HIT

2202 Monterey St.
Suite 102-A
Fresno, CA 93721-3175
Phone: (559) 487-5210
Fax: (559) 485-5914
Hours: 8:00 – 4:30 PT

For up to date contact information for AMS, go online to <http://www.ams.usda.gov/fv/ppboffices.html>

EASTERN REGION

98 Third St., S.W.
Winter Haven, FL 33880-2905
Phone: (863) 294-7416
Fax: (863) 294-4219
Hours: 8:00 – 4:30 EST

Phoenix Center Office Park
1651 Phoenix Blvd., Suite 1
College Park, GA 30349-5552
Phone: (770) 909-6780
Fax: (770) 909-7540
Hours: 8:00 – 4:30 EST

4318 N. Technology Dr.
South Bend, IN 46628-9752
Phone: (574) 287-5407
Fax: (574) 287-5456
Hours: 8:00 – 4:30 CT A-O
(Daylight Savings Time not observed)

3622 Moreland Drive
Weslaco, TX 78596-9131
Phone: (956) 514-5562
Fax: (956) 825-7296
Hours: 8:00 – 4:30 CT

Park Plaza Prof. Bldg.
Suite 304
622 George Rd.
North Brunswick, NJ 08902-3377
Phone: (732) 545-0939
Fax: (732) 545-1909
Hours: 8:00 – 4:30 EST

165 Lancaster St.
Portland, ME 04101-2499
Phone: (207) 772-1588
Fax: (207) 780-3243
Hours: 8:00 – 4:30 EST

Hunt Valley Prof. Bldg.
Suite 213
9 Schilling Road
Hunt Valley, MD 21031-8604
Phone: (410) 527-0400
Fax: (410) 527-0402
Hours: 8:00 – 4:30 EST

742 E. Fond du Lac St.
Ripon, WI 54971-9555
Phone: (920) 748-2287
Fax: (920) 748-5828
Hours: 8:00 – 4:30 CT

600 North 5th Street
Room B38
Richmond, VA 23219
Phone: (804) 786-2422
Fax: (804) 786-7130
Hours: 8:00 – 4:30 EST

PUERTO RICO OFFICE
GSA Center
651 Federal Drive
Suite 103-05
Guaynabo, PR 00965-5703
Phone: (787) 783-2230
Fax: (787) 782-3768
Hours 7:30 – 4:00 EST

For up to date contact information for AMS, go online to <http://www.ams.usda.gov/fv/ppboffices.html>

THE BRANCH ADMINISTRATIVE OFFICES ARE:

**EASTERN REGIONAL
OFFICE**

800 Roosevelt Road
Building A, Suite 380
Glen Ellyn, IL 60137-5839
Phone: (630) 790-6937
Fax: (630) 469-5162

**WESTERN REGIONAL
OFFICE**

2202 Monterey St.
Suite 102-C
Fresno, CA 93721-3129
Phone: (559) 487-5891
Fax: (559) 487-5900

NATIONAL OFFICE

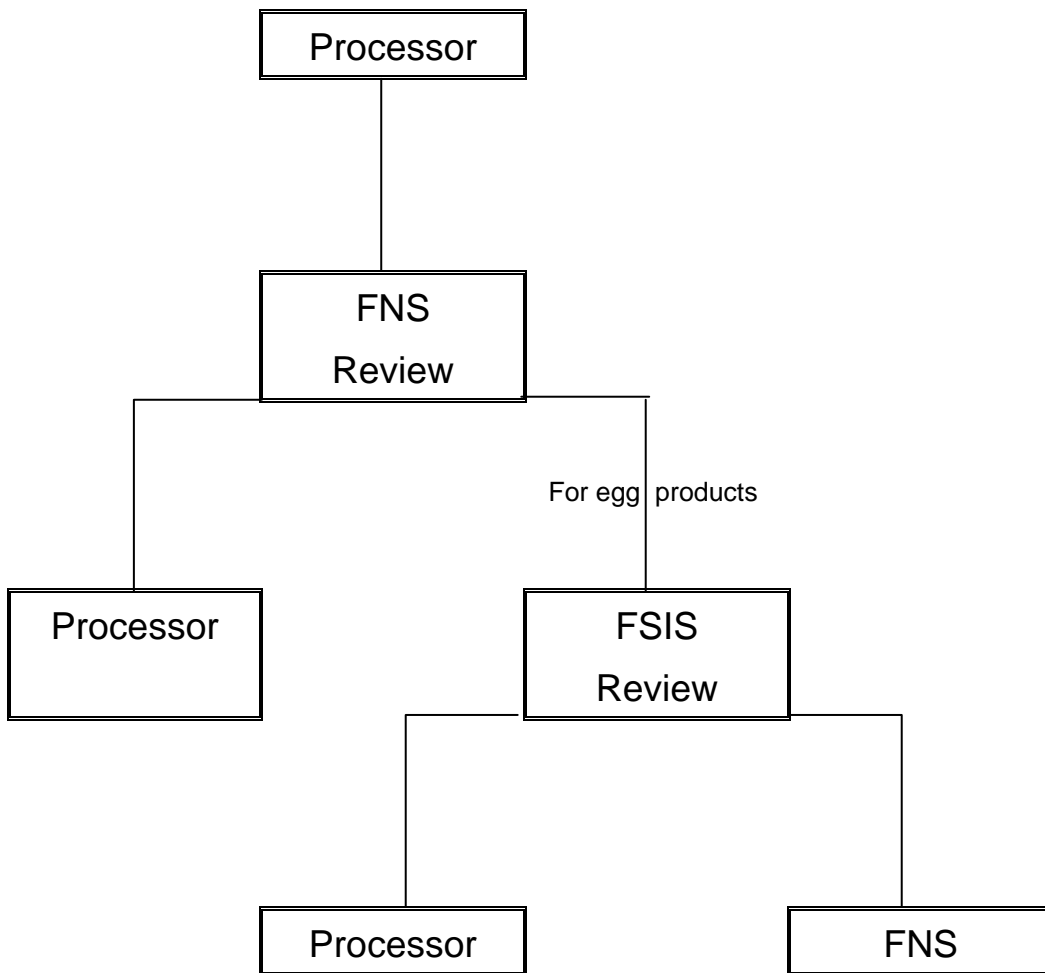
Processed Products Branch
Fruit and Vegetable Programs, AMS
U.S. Dept. of Agriculture
1400 Independence Ave., SW
Room 0726-S
Washington, D.C. 20250-0247
Phone: (202) 720-4693
Fax: (202) 690-1527

For up to date contact information for AMS, go online to <http://www.ams.usda.gov/fv/ppboffices.html>

Label Routing Process

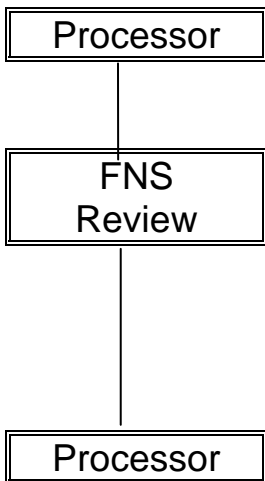
FSIS Cross Utilization Inspection

Sketch and Final Labels

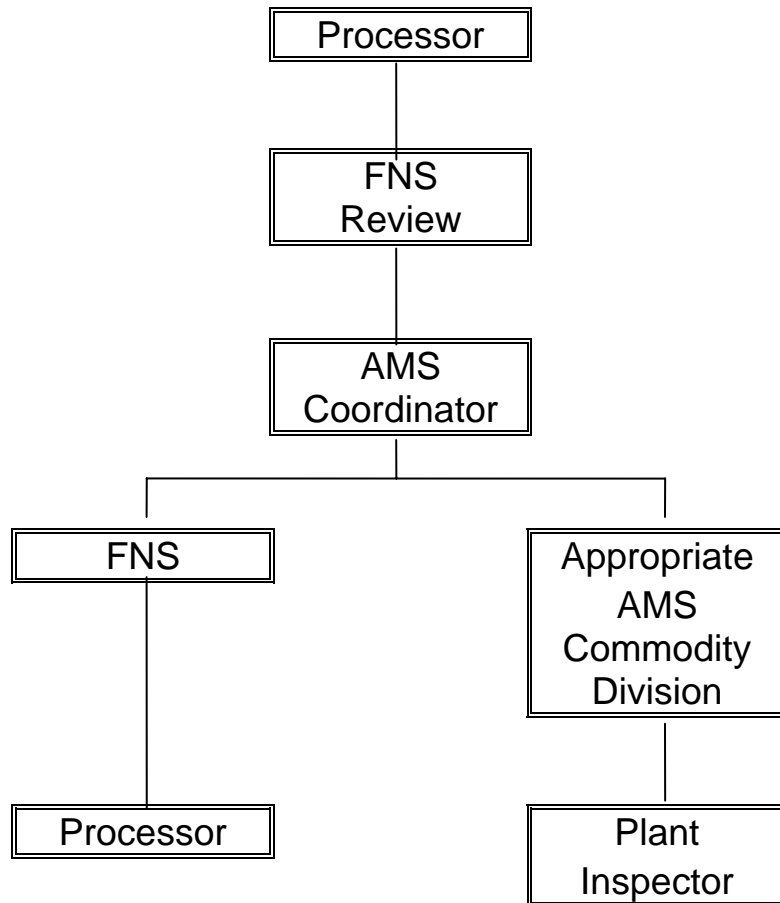


Label Routing Process AMS In-Plant Inspection

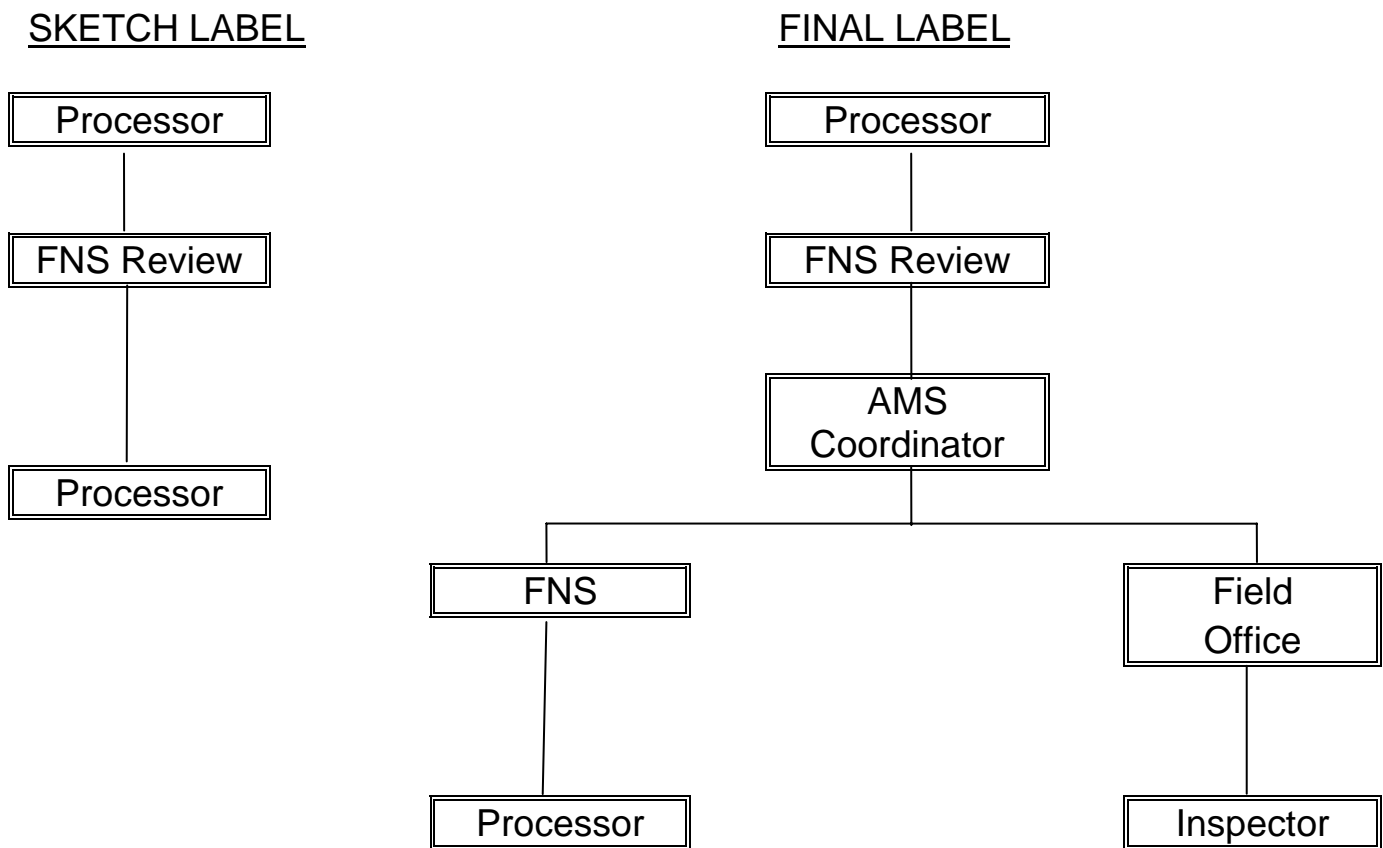
SKETCH LABEL



FINAL LABEL



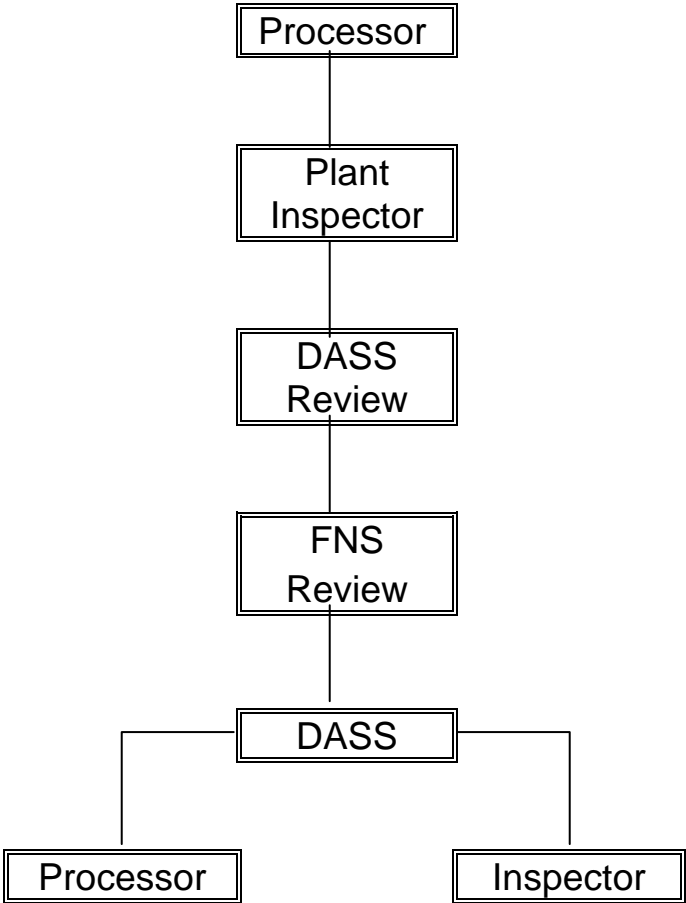
Label Routing Process
AMS - FVP Inspection
(Fruit and Vegetable Programs)



Label Routing Process
USDC Inspection

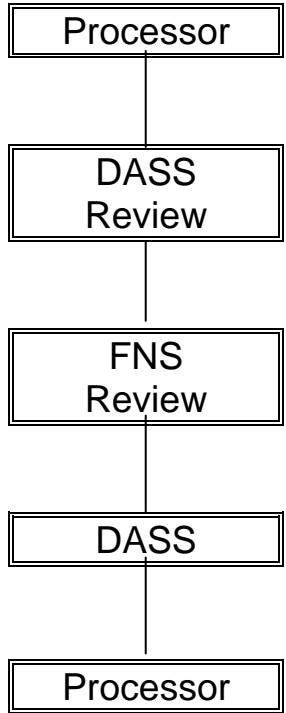
Type I Continuous
Inspection

SKETCH & FINAL



Type I HACCP
Inspection

SKETCH & FINAL



Procedures for Determining Equivalent Meat Alternates

The unit of measure for the meat alternate component is "oz equivalents." To be CN labeled, a serving of a product must provide a minimum of 0.50 oz equivalent meat alternate. Any of the following can contribute to the meat alternate component of the Child Nutrition meal pattern requirements: cheese, eggs, cooked dry beans or peas, peanut butter, cottage cheese, cheddar cheese, alternate protein product, or any combination of these. Enriched macaroni with fortified protein when made and used according to USDA regulations may also be used to meet part of the meat alternate component. Additional information on the use of alternate food products is available from the Child Nutrition Division, FNS.

There are four general steps used in determining the total ounces of equivalent meat alternate in a serving of a product:

Step 1: Determine which allowable meat alternates are used in the product being labeled.

Step 2: Calculate the oz equivalent meat alternate in each category.
(Procedures for determining this are on the following pages).

Step 3: Total the oz equivalent meat alternate calculated under each category.

Step 4: Round down to the nearest 0.25 oz equivalent meat alternate.

Calculating the Contribution of Alternate Protein Product (APP)

Before starting the calculation, check to make sure that the APP documentation attached with your application shows that the APP you are using meets ALL of the following criteria:

- a) A statement that the APP meets the requirements found in Appendix A of 7 CFR Parts 210, 220, 225, and 226.
- b) Show that the product has been processed so that some portion of the nonprotein constituents has been removed.
- c) Provide the Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS is required to be greater than 80 percent of casein. Please show how the PDCAAS was determined.
- d) Show that the protein level is at least 18 percent by weight when fully hydrated or formulated. (Show the ratio of dry APP to water to provide a product hydrated to 18 percent protein.)

e) Provide the protein level of the APP on an “as-is” basis for the as-purchased product. Protein is often provided on a moisture free basis “mfb” which is not the information FNS requires.

Calculate the contribution of alternate protein products as follows:

1. Multiply the serving size (in ounces) by the percent of dry alternate protein product to obtain the ounces of dry alternate protein product per portion:

$$\text{oz/serving} \times \% \text{ dry APP} = \text{oz dry APP/serving}$$

2. Divide the percent protein as-is basis (from documentation) by 18 to determine the hydration factor to fully hydrate the APP to 18 percent protein:

$$\frac{\% \text{ as-is protein}^2 \text{ of dry alternate protein product}}{18\% \text{ minimum protein}^3} = \text{hydration factor}$$

3. Multiply the ounces of dry alternate protein product per serving by the hydration factor to obtain the unrounded ounces equivalent meat alternate per serving:

$$\text{oz dry APP/serving} \times \text{hydration factor} = \text{oz unrounded equivalent meat alternate/serving}$$

4. Round down to the nearest 0.25 oz equivalent meat alternate per serving.

² As-is/as-purchased; including added flavors, colors, or other added substances.

³ The regulations provided for appropriate hydration of alternate protein products by setting quantity requirements for a product when hydrated at 18 percent by weight.

NOTE:

You can determine the ratio of dry APP to liquid (allowed for full hydration) by using the following formula:

a.
$$\frac{\% \text{ as-is protein in dry alternate protein product}}{18\% \text{ minimum protein}} = \frac{\text{total parts hydrated product}}{\text{product}}$$

b.
$$\text{total parts hydrated product} \text{ MINUS } 1 \text{ part APP} = \text{parts liquid allowed for full hydration}$$

c. The ratio allowed for full hydration is:

$$\text{"1 part dry APP"} : \text{"total parts hydrated product} - 1"$$

To obtain the percent of water allowed for full hydration, multiply the percent of dry APP in the formula by the parts liquid for full hydration:

$$\% \text{ APP} \times \text{parts liquid for full hydration} = x^4 \text{ (total percentage of liquid allowed for full hydration)}$$

⁴ The percentage of liquid in the formula in excess of "x" will not be given credit toward the meal pattern requirement.

Calculating the Contribution of Dry Beans or Peas

1. Multiply the raw serving size⁵ (in ounces) by the percent dry beans or peas in the raw formula:

$$\text{oz raw serving} \times \% \text{ dry beans} = \text{oz dry beans/serving}$$

2. Convert the ounce dry beans/serving to pound dry beans/serving by dividing by 16 ounces/pound:

$$\text{oz dry beans/serving} \div 16 \text{ oz/lb} = \text{lb dry beans/serving}$$

3. Multiply the pound dry beans per serving by the number of 1/4-cup servings per purchase unit (for example, one pound as purchased = 21.0 1/4-cup servings cooked dried pinto beans - FBG yield). One-fourth cup cooked dry beans = 1.00 oz equivalent meat alternate:

$$\begin{array}{l} \text{lb dry beans/} \\ \text{serving} \end{array} \times \begin{array}{l} 1/4 \text{ cup servings/} \\ \text{lb} \end{array} = \begin{array}{l} 1/4 \text{ cup serving cooked dry beans/} \\ \text{serving or oz equivalent meat} \\ \text{alternate/serving} \end{array}$$

NOTE: Cooked dried beans or peas may be counted as a meat alternate or vegetable but not as both components in the same product.

Calculating the Contribution of Dry Beans or Peas, Canned

1. Multiply the raw serving size (in ounces) by the percent canned dry beans or peas in the raw formula:

$$\text{oz raw serving size} \times \% \text{ canned beans} = \text{oz canned beans/serving}$$

2. Divide the ounce canned beans/serving by the numbers of ounces in the size can you are using (for example, a No. 10 can of pinto beans = 108 oz):

$$\text{oz canned beans/serving} \div \text{oz/can} = \text{the portion of beans in the can used}$$

3. Multiply the portion of beans in the can used by the number of 1/4-cup servings per purchase unit (for example, No. 10 can pinto beans provides 37.2 1/4-cup servings heated, drained pinto beans - FBG yield):

$$\begin{array}{l} \text{lb dry beans/} \\ \text{serving} \end{array} \times \begin{array}{l} 1/4 \text{ cup servings/} \\ \text{lb} \end{array} = \begin{array}{l} 1/4 \text{ cup serving cooked dry beans/} \\ \text{serving or oz eq mt alternate/serving} \end{array}$$

⁵ For cooked products, determine the ounce raw serving by dividing the oz cooked serving by the manufacturer's cooking yield.

Calculating the Contribution of Cheese/Cheese Substitutes

1. Multiply the raw serving size (in ounces) by the percent of cheese or cheese substitute to determine the ounces of cheese per serving:

$$\frac{\text{oz raw}}{\text{serving}} \times \% \text{ cheese} = \frac{\text{oz cheese/serving or oz equivalent meat alternate}}{\text{serving}}$$

NOTE: Cheese and cheese substitutes are calculated based on a 100 percent yield. Cottage cheese, ricotta cheese, cheese foods and their substitutes are calculated based on a 50 percent yield. Imitation cheeses and cheese products make no contribution.

Calculating the Contribution of Dried Whole Eggs

1. Multiply the raw serving size (in ounces) by the percent of dried whole eggs in the formula to obtain the ounces of available dried whole eggs:

$$\text{oz raw serving} \times \% \text{ dried whole eggs} = \text{oz dried whole eggs/serving}$$

2. Convert ounce dried whole eggs per servings to pound dried whole eggs per serving by dividing by 16 ounces per pound:

$$\text{oz dried whole eggs/serving} \div 16 \text{ oz/lb} = \text{lb dried whole eggs/serving}$$

3. Multiply the pound dried whole eggs per serving by the servings per pound as found in the FBG (one pound dried whole eggs = 32 large eggs or 64 ounce equivalent meat):

$$\text{lb dried whole eggs/serving} \times 64 = \text{oz equivalent meat alternate/serving}$$

Calculating the Contribution of Frozen Whole Eggs

1. Multiply the raw serving size (in ounces) by the percent of frozen whole eggs in the formula to obtain the ounce available frozen whole eggs per serving:

$$\text{oz raw serving} \times \% \text{ frozen whole eggs} = \text{oz frozen whole eggs/serving}$$

2. Convert ounce frozen whole eggs per serving to pound frozen whole eggs per serving by dividing by 16 ounces per pounds:

$$\text{oz frozen whole eggs/serving} \div 16 \text{ oz/lb} = \text{lb frozen whole eggs/serving}$$

3. Multiply the pound frozen whole eggs per serving by the servings per pound as found in the FBG (one pound frozen whole eggs = 9.00 large eggs or 18 ounce equivalent meat):

$$\text{lb frozen whole eggs/serving} \times 18 = \text{oz equivalent meat alternate/serving}$$

Procedures for Determining Servings of Bread/Bread Alternate

The unit of measure for bread/bread alternate under the Grains/Breads component is "serving." In order to state bread credit on a CN label, the product must provide a minimum of 1/4 serving and credit must be expressed in 1/4-serving increments.

In order for a product to be used as a bread/bread alternate in the Child Nutrition Labeling Program, the following two criteria must be met:

- 1) Product must be an integral part of the item being CN labeled.
- 2) The product must be made with whole grain, enriched flour or meal, bran, and/or germ.

Bread items can be categorized according to the following instruction:

FCS INSTRUCTION 783-1; REV. 2; EXHIBIT A

**GRAINS/BREADS FOR THE FOOD-BASED MENU PLANNING ALTERNATIVES
IN THE CHILD NUTRITION PROGRAMS ¹**

GROUP A	MINIMUM SERVING SIZE FOR GROUP A
Bread type coating Bread sticks (hard) Chow mein noodles Crackers (saltines and snack crackers) Croutons Pretzels (hard) Stuffing (dry) Note: weights apply to bread in stuffing	1 serving = 20 gm or 0.7 oz
GROUP B	MINIMUM SERVING SIZE FOR GROUP B
Bagels Batter type coating Biscuits Breads (white, wheat, whole wheat, French, Italian) Buns (hamburger and hotdog) Crackers (graham crackers - all shapes, animal crackers) Egg roll skins English muffins Pita bread (white, wheat, whole wheat) Pizza crust Pretzels (soft) Rolls (white, wheat, whole wheat, potato) Tortillas (wheat or corn) Tortilla chips (wheat or corn) Taco shells	1 serving = 25 gm or 0.9 oz
GROUP C	MINIMUM SERVING SIZE FOR GROUP C
Cookies ² (plain) Cornbread Corn muffins Croissants Pancakes Pie crust (dessert pies ² , fruit turnovers ³ , and meat/meat alternate pies) Waffles	1 serving = 31 gm or 1.1 oz

- ¹ Some of the following foods, or their accompaniments may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.
- ² Allowed only for desserts under the enhanced food-based menu planning alternative specified in §210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP.
- ³ Allowed for desserts under the enhanced food-based menu planning alternative specified in §210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP, and for breakfasts served under the SBP, SFSP and CACFP.

GROUP D	MINIMUM SERVING SIZE FOR GROUP D
Doughnuts ³ (cake and yeast raised, unfrosted) Granola bars ³ (plain) Muffins (all, except corn) Sweet roll ³ (unfrosted) Toaster pastry ³ (unfrosted)	1 serving = 50 gm or 1.8 oz
GROUP E	MINIMUM SERVING SIZE FOR GROUP E
Cookies ² (with nuts, raisins, chocolate pieces and/or fruit purees) Doughnuts ³ (cake and yeast raised, frosted or glazed) French toast Grain fruit bars ³ Granola bars ³ (with nuts, raisins, chocolate pieces and/or fruit) Sweet rolls ³ (frosted) Toaster pastry ³ (frosted)	1 serving = 63 gm or 2.2 oz
GROUP F	MINIMUM SERVING SIZE FOR GROUP F
Cake ² (plain, unfrosted) Coffee cake ³	1 serving = 75 gm or 2.7 oz
GROUP G	MINIMUM SERVING SIZE FOR GROUP G
Brownies ² (plain) Cake ² (all varieties, frosted)	1 serving = 115 gm or 4 oz
GROUP H	MINIMUM SERVING SIZE FOR GROUP H
Barley Breakfast cereals (cooked) ⁴ Bulgur or cracked wheat Macaroni (all shapes) Noodles (all varieties) Pasta (all shapes) Ravioli (noodle only) Rice (enriched white or brown)	1 serving = ½ cup cooked (or 25 gm dry)
GROUP I	MINIMUM SERVING SIZE FOR GROUP I
Ready to eat breakfast cereal (cold dry) ⁴	1 serving = ¾ cup or 1 oz, whichever is less

⁴ Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP; breakfasts served under the SBP; and meals served to children ages 1 through 5 and adult participants in the CACFP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

Calculating Bread/Bread Alternate Using Exhibit A

1. Determine the group that applies to your product by locating the name of the bread product being used in the left column of Exhibit A (pages 23 and 24).
2. Determine the ounces required for one serving of the bread product being used by reading the minimum serving size required located in right column of Exhibit A for the group as determined above.
3. Divide the serving size (in ounces) of bread product being used by the ounces required for one serving to obtain the unrounded servings of bread/bread alternate:

$$\text{oz bread product used} \div \text{oz/serving from Exhibit A} = \frac{\text{unrounded read/bread}}{\text{alternate servings}}$$

3. Round down to the nearest 1/4 serving.

Calculating Bread/Bread Alternate Using Grams of Creditable Grains

Creditable grains are whole grain, enriched flour or meal, bran and/or germ.
1 serving bread/bread alternate = 14.75 grams of creditable grains

1. Multiply the serving size (in ounces) by the percent of creditable grains to get the ounces of creditable grain per serving:

$$\text{oz/serving} \times \% \text{ creditable grains} = \text{oz creditable grain/serving}$$

2. Multiply the ounces of creditable grain per serving by 28.35 grams per ounce to convert to grams of creditable grains per serving:

$$\text{oz creditable grains/serving} \times 28.35 \text{ gm/oz} = \text{gm creditable grains/serving}$$

3. Divide grams of creditable grains per serving by 14.75 grams per bread/bread alternate serving to get the unrounded servings bread/bread alternate:

$$\text{gm creditable grains/serving} \div 14.75 \text{ gm} = \frac{\text{unrounded servings bread/}}{\text{bread alternate}}$$

4. Round down to the nearest 1/4 serving.

Procedures for Determining Vegetable/Fruit Credit

The vegetable/fruit component is credited on a volume measure. The unit of measure used is "cup." In order to state vegetable/fruit credit on a CN label, the product must provide a minimum of 1/8 cup and credit must be expressed in increments of 1/8 of a cup.

The four steps used to determine the cup(s) of vegetable/fruit are:

Step 1: Identify the food items that can be credited toward the vegetable/fruit requirement. Items must be described so that they match a food item in the Food Buying Guide, e.g., cabbage, fresh, cooked, shredded. (This information can be found in columns 1 and 4 of the Food Buying Guide.)

Step 2: Calculate the contribution of each food item that can be counted. (See below.)

Step 3: Add the contribution of each food item to get the total.

Step 4: Round down to the nearest 1/8 cup.

Shown below are the calculations for Step 2.

1. Multiply the serving size (in ounces) by the percent of the product that is creditable vegetable/fruit:

$$\begin{array}{r} \text{oz/serving} \times \% \text{ of creditable} \\ \text{vegetable/fruit} \qquad \qquad \text{vegetable/fruit} \end{array} = \begin{array}{r} \text{oz creditable vegetable/fruit} \\ \text{per serving} \end{array}$$

2. Divide the amount of creditable vegetable/fruit by 16 (16 oz/lb):

$$\begin{array}{r} \text{oz of creditable} \div 16 = \text{no. of lb creditable} \\ \text{vegetable/fruit} \qquad \qquad \text{vegetable/fruit per serving} \end{array}$$

3. Multiply the creditable vegetable/fruit per serving by the number of servings per pound unit from the Food Buying Guide⁶:

$$\begin{array}{r} \text{lb of vegetable/} \times \text{no. of servings} \\ \text{fruit per serving} \qquad \text{per pound unit} \end{array} = \begin{array}{r} \text{no. of 1/4 cup servings} \\ \text{vegetable/fruit} \end{array}$$

⁶ See pages 32 through 36 for yield information for commonly used vegetables.

Sample CN Label Statements

Manicotti Ricotta and Cheddar Cheese Manicotti

	CN	
		000000*
CN	Each 3.45 oz Ricotta and Cheddar Cheese Manicotti provides 2.00 oz equivalent meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 02/04**).	CN
	CN	

Lasagna Cheese Lasagna

	CN	
		000000*
CN	Each 6.75 oz (by weight) portion of Cheese Lasagna provides 2.00 oz equivalent meat alternate, 1 serving of bread alternate, and 1/8 cup serving of vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 01/03**).	CN
	CN	

Burrito Cheese and Bean Burrito

	CN	
		000000*
CN	Each 5.00 oz cheese and bean burrito provides 2.00 oz equivalent meat alternate and 1.00 serving of bread alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 03/04**).	CN
	CN	

* The 6 digit CN identification number is assigned by USDA, FNS CN labeling staff.
 ** Date is written using numbers to represent the month/year of final FNS label approval.

Pizza

Cheese Pizza

CN

000000*

CN Each 5.00 oz portion of Cheese Pizza provides 2.00 oz equivalent meat alternate, 1/4 cup serving of vegetable, and 1.50 servings of bread alternate CN for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06/04**).

CN

Item Made from APP

Patty made with Soy Protein Concentrate

CN

000000*

CN Each 2.25 oz Patty made with Soy Protein Concentrate provides 2.00 oz equivalent meat alternate for the Child Nutrition Meal Pattern Requirements. CN (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05/04**).

CN

- * The 6 digit CN identification number is assigned by USDA, FNS CN labeling staff.
- * Date is written using numbers to represent the month/year of final FNS label approval.

Selected Yield Data for Commonly Used Meat Alternates ⁷

MEAT ALTERNATES

SERVINGS PER POUND

Beans, dry ⁸

Black (Turtle)	18.3 ¼-cup cooked beans
Black-eyed beans (or peas)	28.3 ¼-cup cooked beans
Garbanzo (chickpeas)	24.6 ¼-cup cooked beans
Great Northern	25.5 ¼-cup cooked beans
Kidney	24.8 ¼-cup cooked beans
Lentils	29.6 ¼-cup cooked lentils
Lima	
baby	23.4 ¼-cup cooked beans
Ford hook	27.0 ¼-cup cooked beans
Mung	28.1 ¼-cup cooked beans
Navy (pea)	23.9 ¼-cup cooked beans
Pink	19.3 ¼-cup cooked beans
Pinto	21.0 ¼-cup cooked beans
Red, small	20.4 ¼-cup cooked beans
Soybeans	25.9 ¼-cup cooked beans

Dry Beans, Canned ⁸

Baked or in Sauce, Vegetarian	6.94 ¼-cup beans & sauce
Baked or in Sauce, w/Pork	7.10 ¼-cup beans & sauce
Beans with Bacon in Sauce	4.70 ¼-cup beans & sauce
Beans, Refried	7.08 ¼-cup cooked beans
Black (Turtle)	
drained	7.17 ¼-cup cooked beans
undrained	4.04 ¼-cup cooked, drained beans
Black-eyed beans/peas	
drained	9.28 ¼-cup cooked beans
undrained	5.58 ¼-cup cooked, drained beans
Garbanzo/Chickpeas	
drained	9.82 ¼-cup cooked beans
undrained	6.31 ¼-cup cooked, drained beans
Great Northern	
drained	7.56 ¼-cup cooked beans
undrained	4.71 ¼-cup cooked, drained beans
Kidney	
drained	8.76 ¼-cup cooked beans
undrained	5.76 ¼-cup cooked, drained beans

⁷ Data derived from the Food Buying Guide for Child Nutrition Programs, Program Aid Number 1331, November 2001 & Pen & Ink Changes May 2003.

⁸ 1/4 cup cooked beans = 1 oz equivalent meat alternate.

MEAT ALTERNATES

SERVINGS PER POUND

Dry Beans, Canned, Continued ⁸

Lima	
drained	9.56 ¼-cup cooked beans
undrained	6.46 ¼-cup cooked drained beans
Pink	
drained	7.96 ¼-cup cooked beans
undrained	4.94 ¼-cup cooked drained beans
Pinto	
drained	8.83 ¼-cup cooked beans
undrained	5.51 ¼-cup cooked, drained beans
Red	
drained	7.16 ¼-cup cooked beans
undrained	4.59 ¼-cup cooked drained beans
Soy	
drained	7.30 ¼-cup cooked beans

Dehydrated Beans ⁸

Pinto	21.7 ¼-cup reconstituted cooked
Refried	20.5 ¼-cup reconstituted cooked

Cheese

Cheese Food/Cheese Spread	8.0 1-oz servings
Cottage Cheese	8.0 1-oz servings
Ricotta Cheese	8.0 1-oz servings
American	16.0 1-oz servings
Brie	16.0 1-oz servings
Camembert	16.0 1-oz servings
Cheddar	16.0 1-oz servings
Feta	16.0 1-oz servings
Mozzarella	16.0 1-oz servings
Parmesan (grated)	16.0 1-oz servings
Pasteurized Process American	16.0 1-oz servings
Provolone	16.0 1-oz servings
Romano (grated)	16.0 1-oz servings
Swiss	16.0 1-oz servings

Cheese Substitute

Cheese Food/Cheese Spread Substitute	8.0 1-oz servings
Cheddar Cheese Substitute	16.0 1-oz servings
Mozzarella Cheese Substitute	16.0 1-oz servings

MEAT ALTERNATES

SERVINGS PER POUND

Eggs ⁹

Dried Whole Eggs 32 large eggs or 64-oz eq. mt. alternate
Frozen Whole Eggs 9 large eggs or 18-oz eq. mt. alternate

Nut & Seed Butters

Canned (almond, cashew,
peanut, reduced fat peanut
butter, sesame seed, soy nut,
sunflower seed) 14.4 oz equivalent meat alternate

Seeds (shelled)

Pumpkin, Sesame, Squash,
Sunflower 16.0 oz equivalent meat alternate

Tree Nuts & Other Nuts

(almonds, Brazil, cashew,
filberts, hazelnuts, macadamia,
pecans, pine, pistachio, walnuts,
peanuts, soy) 16 oz equivalent meat alternate

Yogurt

Plain or Flavored or Sweetened
or Unsweetened 4.0 oz equivalent meat alternate

⁹ One large egg = 2 oz equivalent meat alternate.

Selected Yield Data for Commonly Used Vegetables

VEGETABLES

SERVINGS PER POUND

Beans, Black-eyed Beans or Peas

Fresh (shelled) 10.30 ¼-cup cooked drained

Canned (drained)

9.28 ¼-cup cooked

Beans, Green

Fresh (ready-to-cook) 11.2 ¼-cup cooked drained

Canned (cut, drained) 12.08 ¼-cup cooked

Canned (French style, drained) 9.89 ¼-cup cooked

Canned (whole, drained) 10.89 ¼-cup cooked

Frozen (cut) 11.6 ¼-cup cooked drained

Frozen (French style) 12.0 ¼-cup cooked drained

Frozen (whole) 10.7 ¼-cup cooked drained

Beans, Kidney

Canned (drained) 8.76 ¼-cup cooked

Beans, Lima

Fresh (shelled) 10.8 ¼-cup cooked drained

Canned (green, drained) 9.56 ¼-cup cooked

Frozen (baby) 10.9 ¼-cup cooked drained

Frozen (Ford hook) 11.1 ¼-cup cooked drained

Beans, Pinto

Canned (drained) 8.83 ¼-cup cooked

Beans, Soy

Fresh, Edamame (shelled) 10.7 ¼-cup cooked drained

Fresh, Edamame (in pod) 6.90 ¼-cup cooked drained

Beans, Sprouts

Canned (drained) 7.89 ¼-cup cooked

Beans, Wax

Fresh (trimmed, ready-to-cook) 11.05 ¼-cup cooked drained

Canned (drained) 9.25 ¼-cup cooked drained

Beets

Canned (diced, drained) 9.06 ¼-cup cooked

Canned (sliced, drained) 8.97 ¼-cup cooked

Canned (whole baby beets,
drained) 9.17 ¼-cup cooked

VEGETABLES

SERVINGS PER POUND

Broccoli

Fresh (ready-to-cook spears)	13.0 ¼-cup cooked drained
Fresh (ready-to-cook cuts)	12.59 ¼-cup cooked drained
Frozen (spears)	10.9 ¼-cup cooked drained
Frozen (cur or chopped)	9.60 ¼-cup cooked drained

Brussels Sprouts

Fresh (trimmed, ready-to-cook)	13.4 ¼-cup cooked drained
Frozen	10.4 ¼-cup cooked drained

Cabbage, Chinese or Celery

Fresh (ready-to-cook, strips)	11.39 ¼-cup cooked drained
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Cabbage, Green

Fresh (ready-to-cook, shredded)	15.86 ¼-cup cooked drained
Fresh (ready-to-serve, shredded)	20.7 ¼-cup raw

Cabbage, Red

Fresh (ready-to-cook, shredded)	16.02 ¼-cup cooked drained
Fresh (ready-to-serve, shredded)	22.8 ¼-cup raw

Carrots

Fresh (ready-to-cook, slices)	9.83 ¼-cup cooked drained
Fresh (ready-to-serve, shredded)	19.9 ¼-cup raw
Fresh (ready-to-cook, shredded)	11.2 ¼-cup cooked drained
Canned (diced, drained)	8.19 ¼-cup cooked
Canned (sliced, drained)	8.50 ¼-cup cooked
Frozen (sliced)	9.87 ¼-cup cooked drained

Cauliflower

Fresh (trimmed, ready-to-cook, florets)	14.1 ¼-cup cooked drained
Frozen (florets)	9.20 ¼-cup cooked drained

Celery

Fresh (trimmed, ready-to-cook, diced)	10.48 ¼-cup cooked drained
Fresh (ready-to-serve, diced)	12.9 ¼ cup raw
Canned (diced, drained)	8.30 ¼-cup cooked

Collards

Fresh (ready-to-cook, trimmed leaves)	10.87 ¼-cup cooked drained
Fresh (ready-to-cook, trimmed leaves and stems)	14.18 ¼-cup cooked drained

VEGETABLES

SERVINGS PER POUND

Collards, Continued

Canned (drained)	6.55 ¼-cup cooked drained
Frozen (chopped or whole leaf)	9.20 ¼-cup cooked drained

Corn

Canned (whole kernel, vacuum-pack, drained)	8.66 ¼-cup cooked
liquid pack (whole kernel, drained)	8.64 ¼-cup cooked
frozen (whole kernel)	11.00 ¼-cup cooked drained

Kale

Fresh (ready-to-cook, trimmed, without stem)	13.7 ¼-cup cooked drained
Canned (drained)	7.36 ¼-cup cooked
Frozen (chopped)	12.1 ¼-cup cooked drained
Frozen (whole leaf)	9.50 ¼-cup cooked drained

Lettuce

Fresh (ready-to-serve, shredded)	29.2 ¼-cup raw
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Mushrooms

Fresh (ready-to-cook, sliced)	8.46 ¼-cup cooked drained
Canned (drained)	11.60 ¼-cup cooked

Mustard Greens

Fresh (ready-to-cook, Trimmed, without stems)	14.1 ¼-cup cooked drained
Canned (drained)	8.09 ¼-cup cooked
Frozen (chopped)	11.6 ¼-cup cooked drained
Frozen (leaf)	12.3 ¼-cup cooked drained

Okra

Fresh (ready-to-cook, sliced)	10.34 ¼-cup cooked drained
Canned (cut, drained)	10.34 ¼-cup cooked
Frozen (cut)	9.10 ¼-cup cooked drained

Onions, Mature

Fresh (ready-to-cook, pieces)	8.97 ¼-cup cooked drained
Canned (drained)	7.62 ¼-cup cooked
Frozen (ready-to-cook, chopped)	5.94 ¼-cup cooked drained
Dehydrated (chopped)	49.9 ¼-cup reconstituted, cooked

Peas and Carrots

Canned (drained)	10.01 ¼-cup cooked
Frozen	10.9 ¼-cup cooked drained

VEGETABLES

SERVINGS PER POUND

Peas, Green

Fresh (shelled)	10.6 ¼-cup cooked drained
Canned (drained)	8.63 ¼-cup cooked
Frozen (shelled)	9.59 ¼-cup cooked drained

Peppers, Bell, Green or Red

Fresh (ready-to-cook, strips)	12.25 ¼-cup cooked drained
Frozen (ready-to-cook, diced)	7.30 ¼-cup cooked drained

Peppers, Green Chilies

Canned (chopped)	7.98 ¼-cup cooked
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Pimentos

Canned (chopped or diced, drained)	8.80 ¼-cup cooked
Canned (whole, drained)	8.67 ¼-cup cooked

Potatoes, White

Fresh (ready-to-cook, pared, diced)	10.98 ¼-cup cooked, drained
Fresh (ready-to-cook, pared, sliced)	12.22 ¼-cup cooked, drained
Canned (diced, drained)	8.66 ¼-cup cooked
Canned (small, whole, drained)	9.44 ¼-cup cooked
Frozen (diced)	8.97 ¼-cup cooked
Frozen (French fries, crinkle cut)	12.6 ¼-cup cooked
Frozen (mashed)	7.37 ¼-cup cooked
Frozen (rounds, regular size)	12.7 ¼-cup cooked (4 pieces)
Frozen (rounds, mini size)	12.2 ¼-cup cooked (8 pieces)
Frozen (circles)	12.6 ¼-cup cooked (5 pieces)
Frozen (wedges)	11.9 ¼-cup cooked

Potatoes, Dehydrated (low moisture)

Diced	45.1 ¼-cup reconstituted cooked
Flakes	50.5 ¼-cup reconstituted cooked
Granules	50.5 ¼-cup reconstituted cooked
Hash Browns	24.1 ¼-cup reconstituted, cooked
Slices	43.5 ¼-cup reconstituted cooked

Salsa, 100% Vegetable

Canned	7.40 ¼-cup
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Sauerkraut

Canned (drained)	10.43 ¼-cup cooked, drained
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VEGETABLES

SERVINGS PER POUND

Spinach

Fresh (ready-to-cook)	8.63 ¼-cup cooked drained
Fresh (ready-to-serve, chopped)	30.7 ¼-cup raw
Fresh (ready-to-serve, chopped)	20.4 ¼-cup raw with dressing
Canned (drained)	7.33 ¼-cup cooked
Frozen (chopped)	5.60 ¼-cup cooked, drained

Squash, Summer

Fresh, Yellow (ready-to-cook, cubed)	7.68 1/4-cup cooked drained
Fresh, Yellow (ready-to-cook, sliced)	8.86 1/4-cup cooked drained
Fresh, Zucchini (ready-to-cook, cubed)	8.00 1/4-cup cooked drained
Fresh, Zucchini (ready-to-cook, sliced)	10.62 1/4-cup cooked drained
Canned (sliced, drained)	6.95 1/4-cup cooked
Frozen, Yellow (sliced)	7.90 1/4-cup cooked drained
Frozen, Zucchini (sliced)	7.00 1/4-cup cooked drained

Succotash (Corn & Green Beans)

Canned (drained)	8.80 ¼-cup cooked
Frozen	8.76 ¼-cup cooked drained

Succotash (Corn & Lima Beans)

Canned (drained)	8.47 ¼-cup cooked
Frozen	9.25 ¼-cup cooked drained

Sweet Potatoes

Fresh (pared, whole)	6.87 ¼-cup cooked, mashed
Fresh (pared, sliced)	11.37 ¼-cup cooked, drained
Fresh (whole)	6.60 ¼-cup baked
Canned (mashed)	7.20 ¼-cup cooked
Canned-syrup pack (cut, drained)	8.88 ¼-cup cooked
Canned-syrup pack (whole, drained)	7.95 ¼-cup cooked
Frozen (mashed)	7.55 ¼-cup cooked
Dehydrated (flakes)	18.5 ¼-cup reconstituted cooked

Tomatoes

Fresh (ready-to-serve, diced)	8.74 ¼-cup raw
Fresh (ready-to-serve, diced)	6.67 ¼-cup cooked
Fresh (ready-to-serve, sliced)	9.80 ¼-cup raw
Canned (diced, with juice)	7.71 ¼-cup cooked
Canned (crushed)	7.30 ¼-cup cooked

VEGETABLES**SERVINGS PER POUND****Tomatoes, Continued**

Canned (whole, with juice)	7.13 ¼-cup cooked
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Tomato Paste

Canned, Extra Heavy 39.3% or more Natural Tomato Soluble Solids (NTSS)	45.1 ¼-cup vegetable
Canned, Heavy 32% or more, but less than 39.3% NTSS	36.8 ¼-cup vegetable
Canned, Medium 28% or more, but less than 32% NTSS	32.2 ¼-cup vegetable
canned, Regular 24% or more, but less than 28% NTSS	27.6 ¼-cup vegetable

Tomato Puree

Canned	14.4 ¼-cup cooked
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Tomato Sauce

Canned 7.65 ¼-cup vegetable
Canned (spaghetti sauce, meatless) 7.23 ¼-cup vegetable

Vegetables, Mixed (Broccoli & Cauliflower blend)

Frozen 10.7 ¼-cup cooked, drained

Vegetables, Mixed (Broccoli, Cauliflower, & Carrot blend)

Frozen 10.6 ¼-cup cooked, drained

Vegetables, Mixed (Carrot, Corn, & Green Bean blend)

Frozen 9.20 ¼-cup cooked, drained

Vegetables, Mixed (Peppers & Onions)

Frozen 7.71 ¼-cup cooked, drained

Vegetables, Mixed (Seven Vegetables)

Canned (drained) 8.68 ¼-cup cooked, drained
Frozen 8.10 ¼-cup cooked, drained

Water Chestnuts

Canned (drained) 6.70 ¼-cup cooked

Italiano's Fine Frozen Pizza

CHEESE PIZZA

CN		
	000000	
CN	Each Italiano's 5.00 oz Cheese Pizza provides 2.00 oz equivalent meat alternate, 1/4 cup serving of vegetable, and 1.50 servings of bread alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-04).	CN
CN		

INGREDIENTS

KEEP FROZEN

TOPPING: Cheddar Cheese (cultured milk, salt, enzymes, artificial color), **CRUST:** Enriched wheat flour (wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), water, soybean oil, yeast, salt, dextrose, leavening (sodium acid pyrophosphate, sodium bicarbonate), **SAUCE:** Tomato paste (not less than 28% Natural Tomato Soluble Solids), water seasoning (salt, sugar, spices).

NET WT. 35 LBS.

<p>INSPECTED BY THE U.S. DEPT. OF AGRICULTURE IN ACCORDANCE WITH FNS REQUIREMENTS</p>
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DISTRIBUTED BY: Italiano's Fine Frozen Pizza, Mt. Vernon, New York 12345

Sample Letter for FSIS Cross Utilization Inspection

00/00/2005

Plant Manager
Company ABC
123 Street
Hometown, VA 00000
Est # 0000

Dear Plant Manager,

This letter is in response to your written request, dated 00/00/2005, for the local Food Safety and Inspection Service (FSIS) Inspector-in-charge (IIC) to be cross utilized to perform Federal Inspection of non-amenable products produced by Company ABC, establishment No. 0000, as required by the Food and Nutrition Service (FNS), Child Nutrition Labeling regulation.

Your request is approved and inspection will be provided as time and resources allow and provided the following conditions are met: 1) the establishment has a quality control program meeting FNS requirements, that covers each CN labeled product produced, 2) all FNS final approved labels have a copy of this letter attached, 3) you coordinate your CN non-amenable production requirement and hours of operation with the IIC.

Your company will be charged according to FSIS Notice 00-00, dated 00,00,2005, which documents a rate of \$00.00 per hour for voluntary inspection performed by FSIS. This rate is subject to change.

If you have any questions regarding this issue, please contact me at 000-000-0000.

Sincerely,

FSIS District Manager

cc:
IIC, Est 0000
Frontline Supervisor

Notes:

- * *The letter should be on FSIS letterhead.*
- * *The company address should match the plant location where products are produced.*
- * *The establishment number should be included in the letter.*
- * *The letter should state the approval for cross utilization inspection.*
- * *The letter should be signed by an FSIS authority.*

Prepared by
Food and Nutrition Service
Child Nutrition Division
Nutrition Promotion and Training Branch
Technical Assistance Section

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April 1984
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Revised December 2004