Reviewer Checklist for Evaluating Manufacturer Filled in Sample Product Formulation Statements (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Circle Y or N		Steps for Evaluation Page 1
		GENERAL INFORMATION
Y	N	A copy of the product label is attached The label should have the product name, ingredients statement, net weight, manufacturer/distributor name and address, and for meat/poultry products an inspection legend. The nutrition facts panel is voluntary for institutional product labels, unless a nutrition or health claim is made.
Y	N	Product Name is provided and matches the name on the product label
Y	N	Product Code Number is provided and matches the code number on the product label
Y	N	Manufacturer name is provided
Y	N	case/ pack/ count/ portion/ size are included as applicable
		MEAT/ MEAT ALTERNATE
Y	N	I have my copy of the Food Buying Guide for Child Nutrition Programs (FBG) and it has the written in corrections as noted in the Pen & Ink Changes document provided by FNS Available at http://teamnutrition.usda.gov/Resources/foodbuyingguide.html
Y	N	The food items in section I. Meat/Meat Alternate match a description in Column 1 (Food As Purchased) of the FBG Example: "*Beans, Kidney, dry*" matches a description in Col 1 of the FBG, but "*Kidney Beans*" does not match a description in Col 1 of the FBG (you don't know if the kidney beans are dry, canned, or frozen).
Y	N	The description doesn't match Column 1, but it does match a description in Column 4 (Serving Size Per Meal Contribution) or Column 6 (Additional Information) of the FBG If the answer is Y, then you will need to convert the yield data from column 6, see examples for black beans, drained and tuna, drained.
Y	N	The FBG Yield (servings per purchase unit) provided aligns with the correct description in Column 1, the description of how the food is served in Column 4, and the correct unit for the serving size in Column 4 to provide answers in units of 1 ounce. For meat/poultry, use the percent yield in Column 6. Example 1: A burrito is being evaluated. *Kidney beans, dry, canned, whole (pg 1-7 FBG)* matches a description in Column 1, the product is served heated which matches a description as served in Column 4; therfore the FBG yield that should be used is 38.9 ¼ cups heated beans for 108 oz No. 10 can (38.9/108). The yield for drained beans (which is unheated) should not be used. For dry beans/legumes/peas/lentils, keep in mind that ¼ cup cooked drained beans/legumes/peas/lentils is equivalent to 1.0 oz meat alternate Example 2: A sandwich is being evaluated. *Peanut butter (pg 1-40 FBG)* matches a description in Column 1, and 2 tbsp (1 oz meat alternate) matches the unit we want our answer in. For this example, there are three acceptable yield ratios 1) 97.5 1-oz servings per 108 oz, or 2) 28.8 1-oz servings per 28 oz, or 3) 14.4 1-oz servings per 16 oz. When purchase units are 1 lb, always use 16 oz in the yield ratio. Do not use the yield ratios for 3 tbsp peanut butter, since this will put the answer in units of 1½ oz.

Circle Y or N		Steps for Evaluation Page 2
		Continued from page 1 Example 3: A chicken patty is being evaluated. *Chicken, boneless, raw (pg 1-31FBG)* matches a description in Column 1, cooked matches a description in Column 4. The yield in Column 6 is 70% (you will multiply using the decimal form which is 0.70)
Y	N	The answer provided in the Creditable Amount column for each separate ingredient has been verified using a calculator and the answer was not rounded up
Y	N	The total creditable amount for the meat/meat alternate section, Total A, is correct and the answer was not rounded up
Y	N	All of the creditable ingredients listed on the form match ingredients listed in the ingredients statement on the product label Example: it is not acceptable for the documentation to list "*ground beef (not more than 30% fat)*" if the label only lists "*beef.*" This means that the manufacturer does not have to actually use ground beef (not more than 30% fat) but can use any type of beef. "Beef" is not creditable since there is no one single FBG yield that can cover all beef items. Because the correct description is not on the label the product cannot be accepted with the documentation.
		ALTERNATE PROTEIN PRODUCT (APP)
Y	N	The APP's listed are single ingredients such as soy flour, soy protein concentrate, soy protein isolate, whey protein concentrate, and non-fat dry milk Examples of ingredients that do not meet the APP requirements are: wheat proteins, tofu, surimi, soy burgers, soy crumbles.
Y	N	The product itself is an entrée item or an integral part of an entrée item Example: entrée items **are** sandwich patties, meat fillings or crumbles, pizzas, burritos, etc. Entrée items are **not** drinks, smoothies, desserts, muffins, cakes, protein bars, bread, chips, etc.
		Documentation (refer to the sample documentation letter)
Y	N	The APP documentation is on letterhead of the manufacturer that actually makes the APP Documentation should not be accepted on distributor letterhead or from the food company making your purchased product (except in the rare case that the food company making the finished product actually manufacturers the APP itself.)
Y	N	a) The documentation states that the APP meets requirements found in 7CFR Parts 210, 220, 225, and 226
Y	N	b) The documentation indicates that non-protein constituents have been removed
Y	N	c) The PDCAAS (Protein Corrected Amino Acid Score) is provided and the score is greater than 0.80 (80) The PDCAAS score should be provided in decimal form (ie, 0.92), but sometimes the PDCAAS is reported as a whole number (ie, 92) instead. If the PDCAAS is less than 0.8 (80), then the product does not meet the protein quality requirements and cannot be used for credit even if the percent as-is protein is greater than 18%.
Y	N	d) The hydration ratio is provided in the documentation and was calculated correctly: (percent protein as-is divided by 18) minus 1 part dry APP = parts water Example, if the percent as-is protein is 64.8, the calculation is as follows: [(64.8 ÷ 18) – 1 part dry APP] = 2.6 parts water to hydrate the product down to 18% protein. The ratio of dry APP:water for this example will be 1:2.6.

Circle Y or N		Steps for Evaluation Page 3
Y	N	e) The percent protein is provided on an as-is basis and is greater than 18% If the documentation states MFB or moisture free basis – you cannot use this protein value. The as-is protein value must be used in calculating the meat alternate credit for APP.
Y	N	APP documentation meeting all of the above requirements is provided for each separate APP listed on the product analysis form
		Check the calculation for each APP ingredient used
Y	N	The whole number percent protein (not the decimal form of the percent) is used in the calculation Example: if the percent as-is protein is 64.8%, use 64.8 in the calculation not 0.648
Y	N	The answer for each separate APP calculation is correct and was not rounded up
Y	N	The amount of credit from APP, total B, is correct and was not rounded up
		TOTAL CREDITABLE AMOUNT
Y	N	The sum of Total A (meat/meat alternate) plus Total B (APP credit) is correct and was not rounded up
Y	N	The total weight per portion of the product is provided and matches portion information provided on the label
Y	N	The total credit is rounded down to the nearest 0.25 ounce
Y	N	The Total Creditable Amount is not greater than the total weight of the portion of the product. (The credit may be equal to or less than the portion weight served.) When using APP with high concentrations of protein, sometimes the calculation provides an answer that is greater than the weight of the product served, in this case you must reduce the credit so that it is equal or less than the weight of the product served. Example, if a soy burger uses soy isolate and whey protein concentrate, and the weight of the heated burger weighs 1.75 oz but the calculations show a total of 2.3 oz meat alternate, you can only count a maximum of 1.75 oz meat alternate for the burger because that is the weight of the meat alternate food being served.
		AUTHORIZATION INFORMATION
Y	N	The phone number was called and the number is valid for the company that manufacturers the food product purchased, and it is the correct contact number for the name of the person who signed the documentation Ask for clarifications if needed.
Y	N	Overall – the product analysis form is acceptable without further information <u>Do not accept products that do not have acceptable documentation.</u>

I. EXAMPLE Meat/Meat Alternate (M/MA) and APP Calculations

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Beans, black (turtle), dry, canned, whole	1.0 oz	X	27.8/110	0.252
Beans, black (turtle), dry, canned, whole, drained (Column 6 conversion)	1.0 oz	X	27.8/62.0	0.44
Beans, kidney, dry, whole	1.0 oz	X	24.8/16	1.55
Beef Ground (not more than 18% fat) raw	1.0 oz	X	0.74	0.74
Beef Brisket, without bone, practically free of fat, raw	1.0 oz	X	0.69	0.69
Cheese, Mozzarella	1.0 oz	X	16/16	1.0
Cheese, Cottage	1.0 oz	X	8/16	0.5
Chicken, boneless, fresh	1.0 oz	X	0.70	0.7
Chicken, drumstick with bone, fresh	2.0 oz	X	0.49	0.98
Egg, frozen whole, pasteurized, liquid	1.0 oz	X	18/16	1.125
Egg, whole, dried	0.25 oz	X	64/16	1.0
Fish fillet, fresh	1.0 oz	X	0.70	0.7
Ham water added	1.0 oz	X	0.82	0.82
Nuts, almonds	1.0 oz	X	16/16	1.0
Peanut butter	1.0 oz	X	14.4/16	0.9
Pork Ground (not more than 30% fat)	1.0 oz	X	0.70	0.7
Tuna, chunk style, water packed	1.0 oz	X	51.2/66.5	0.769
Tuna, chunk style, drained (Column 6 conversion)	1.0 oz	X	51.2/51.2	1.0
Turkey, cooked, diced, light and dark meat in natural proportions (no skin, wing meat, neck meat, giblets, or kidneys)	1.0 oz	X	16/16	1.0
Turkey ham, fully cooked	1.0 oz	X	0.70	0.7
Turkey ham, 15% water added	1.0 oz	X	0.59	0.59
Yogurt, plain	1.0 oz	X	8/32	0.25

II. Alternate Protein Product (APP)

Products containing APP must also provide the documentation described in Attachment A

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Soy flour, ABComp 1234	0.25 oz	X	52.0*	÷ by 18	0.72
Soy protein concentrate, ABComp 45	0.25 oz	X	64.8*	÷ by 18	0.9
Soy protein isolate, XYComp 333	0.25 oz	X	85.0*	÷ by 18	1.18
Whey protein concentrate, Dairy 3	0.25 oz	X	45.0*	÷ by 18	0.625
Nonfat dry milk, Dairy 789	0.25 oz	X	21.0*	÷ by 18	0.29

* Percent of Protein As-Is is provided 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 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased _____

Total creditable amount of product (per portion) _____
(**Reminder**: Total creditable amount cannot count for more than the total weight of product)