

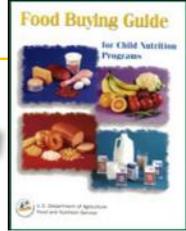
Start Here

Does the menu item or ingredient have a **standard of identity**? These are regulated by the Food and Drug Administration (FDA). To determine this, use the USDA Food Buying Guide. If the product's name can be found in Column 1, then it **has a standard of identity**.

Yes

Yes

Use the **USDA Food Buying Guide** to determine purchase units, preparation guides, and cooking yields. This will help determine As Purchased amounts and Edible Portions yields.



Is it a meat/meat alternate, fruit, vegetable or milk item?

No

If it's a grain item, you can credit three different ways.

Use the **Grain section of the USDA Food Buying Guide**

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
		X		
		X		
		X		

A. Total Creditable M/M/A Amount¹
*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)
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 in 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 APP***
		X		+ by 18	
		X		+ by 18	
		X		+ by 18	

B. Total Creditable APP Amount¹
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/2 oz)
*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.
¹Total 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 crediting M/M/A and APP, you do not need to round down in box A (Total)

No

Is there a CN Label on the outside of the product's packaging?

Yes

Take a photo, photocopy, or cut around the actual **CN Label**. If you have a **watermarked CN Label**, keep your invoices handy to match with product codes



No

Contact the manufacturer for a **Product Formulation Statement (PFS)**

Once received, evaluate for:

1. Company letterhead
2. Product Name
3. Code number
4. Serving/ Portion Size
5. Creditable Ingredients, weight of each, FBG yields
6. Signature of a company representative
7. Date

Use the Grain/Bread Chart to credit:

1. What is your product?
2. Which group is your product in (A,B,C,etc.)?
3. What is the weight of your serving (in grams or ounces)?
4. Compare the weight of your serving to the minimum portion size equivalents in the chart.
5. Determine if it meets the minimum portion size, if not you may need to adjust the serving size to meet requirements.

Grain/Bread Chart

GROUP A	MINIMUM SERVING SIZE FOR GROUP A
<ul style="list-style-type: none"> Bread type coating Bread sticks (hard) Chow mein noodles Crackers (saltines and snack crackers) Croissants Pretzels (hard) Stuffing (dry) <small>Note: weights apply to bread in stuffing</small> 	<ul style="list-style-type: none"> 1 serving = 20 gm or 0.7 oz 1/2 serving = 15 gm or 0.5 oz 1/3 serving = 10 gm or 0.4 oz 1/4 serving = 5 gm or 0.2 oz
GROUP B	MINIMUM SERVING SIZE FOR GROUP B
<ul style="list-style-type: none"> 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 	<ul style="list-style-type: none"> 1 serving = 25 gm or 0.9 oz 1/2 serving = 19 gm or 0.7 oz 1/3 serving = 13 gm or 0.5 oz 1/4 serving = 6 gm or 0.2 oz
GROUP C	MINIMUM SERVING SIZE FOR GROUP C