

PRODUCT FORMULATION STATEMENTS

Q & A from May 9 Webinar

QUESTION #1

Is a PFS or CN label necessary for serving a fresh fruit? Or do these guidelines only apply to grains and protein?

Answer #1

A PFS or CN label is only necessary when processing has been applied to a fresh or raw product.

Therefore, schools serving a fresh piece of fruit do not need documentation from the manufacturer as how this contributes to the meal pattern. These can determine the yield using the count size Food Buying Guide instead.

QUESTION #2

Do you need a PFS for fruit/vegetable juices?

Answer #2

If it is labeled as 100% fruit/vegetable juice on the product packaging, the juice credits “per volume served” as stated in the Food Buying Guide.

PFSs may be necessary if there is a blend of fruit juice and vegetable juice of varying subgroups. The school would benefit from knowing the breakdown of quantities of the different fruit/vegetable juice so they can plan their menus to meet all meal pattern requirements.

Of note: if you are marketing your product as a “great way to meet Red/Orange vegetable subgroup” manufacturers should provide the documentation to back up this claim.