

19802 G. H. Circle Waller, TX 77484 (936) 372-5858 (800) 733-3535 (936) 372-1341 fax

## Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

Product Name: Alpha Code: #7007		ice (Crushed To	omatoes in	Puree) with Al	oha Italian Seas	soning
Manufacturer: Alpha Foods Co.			Serving Size: 1.11 oz (sauce on 1/8 <sup>th</sup> sl of pizza)			
I. Vegetable Componen	ıt					
Please fill out the chart belo	ow to determine t	he creditable amo	unt of vegeta	ıbles.		
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 (quarter cups)	
Tomato, in Puree 8% to 24% NTSS	Red/Orange	1.11 oz	X	14.40/16	.999	
Total Creditable Vegetable Amount:					.999	
FBG calculations for vegetables are in quarter cups. See chart below for quarter cup to cup conversions.  Vegetables and vegetable purees credit on volume served  At least ½ cup of recognizable vegetable is required to contribute towards the vegetable component or a					Total Cups Beans/Peas (Legumes)	
specific vegetable subgroup  The other vegetable subgroup ma and beans/peas (legumes) veget	Total Cups Dark Green					
School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup					Total Cups Red/Orange	1/8 cup
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 a both in the same meal. The school menu planner will					Total Cups Starchy	
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 Other	

I certify the above information is true and correct and that <u>1.11</u> ounce serving of the above product contains <u>1/8</u> cup(s) of <u>red/orange</u> vegetables.

## **Quarter Cup to Cup Conversions\***

0.5 Quarter Cups = ½ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate 1.0 Quarter Cups = ½ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

Signature: <u>George A. Sarandos</u> Title: <u>CEO</u>

Printed Name: George A. Sarandos Date: 7-21-23 Phone Number: 936-372-5858



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## Alpha Gold Pizza Sauce (Crushed Tomatoes in Puree) With Alpha Italian Seasoning Code 700720

NUTRITIONAL DATA:						
Nutritio	n Facts					
Serving Size 1/2 cu Servings Per Conta	ıp (110g) ainer about 27					
Amount Per Serving						
	alories from Fat 0					
	% Dally Value*					
Total Fat Og	0%					
Saturated Fat Og	0%					
Trans Fat 0g						
Cholesterol Omg	0%					
Sodium 180mg 8%						
Total Carbohydrate 6g 2%						
Dietary Fiber 2g 89						
Sugars 4g						
Protein 2g						
Vitamin A 10% •	Vitamin C 40%					
Calcium 0%						
	Iron 4%					
*Percent Daily Values a calorie diet. Your daily v or lower depending on y Calories	alues may be higher					
Total Fat Less the Saturated Fat Less the Cholesterol Less the Sodium Less the Total Carbohydrate Dietary Fiber  Calories per gram:	an 65a 80a					

BIOENGINEERED FOOD: NO

INGREDIENTS: Tomatoes: Vine ripened fresh tomatoes, tomato puree, salt, ascorbic acid (vitamin C), Seasoning: Sugar, granulated garlic, salt, oregano, granulated onion, basil, black pepper, red pepper, parsley flakes.