



TODD STAPLES, COMMISSIONER

POLICY ALERT

Date: June 1, 2009

Reference: # CACFP DCH 2009-17

To: Child and Adult Care Food Program-Day Care Homes (CACFP DCH) Sponsors

Subject: Product Formulation Statements, and Review Checklist for Meat/Meat Alternates

Effective Date: Immediately

Purpose

ADD DCH Handbook Items:

- 4114.4, Product Formulation Statements
- 11560, Sample Product Formulation Statements
- 11561, Prepared Grain/bread
- 11562, Meat/Meat Alternate
- 11562.1, Review Checklist for Meat/Meat Alternates

RENUMBER DCH Handbook Items:

- 11538, Sample Product Formulation Statement: Prepared Grain/Bread to 11562, Prepared Grain/bread
- 11539, Sample Household Contact Form to 11538, Sample Household Contact Form

Implementation

Immediately

Procedure

Add the following items to your DCH Handbook:

4114.4, Product Formulation Statements

Product formulation statements can be used for items not found in the *Food Buying Guide* (FBG) and for products that do not have a CN label to document the product's contribution toward meeting the meal pattern requirements.

Currently there are two available sample product formulation statements that have been developed to assist sponsors when documenting the creditable amount of food in products to meet meal pattern requirements. Both samples are located in Section 11000, Resources of your CACFP DCH Handbook:

- 11561, Prepared Grain/Bread
- 11562, Meat/Meat Alternates

continued

This Policy Remains in Effect Until Further Notice

Procedure continued 11560, Sample Product Formulation Statements

Currently there are two sample product formulation statements available, Grains/bread and meat/meat alternates. Below are the two statements that sponsors can use to determine a products contribution toward meeting meal pattern requirements.

11561, Sample Product Formulation Statement: Prepared Grain/Bread

(Place information on company letterhead with signature of a legally authorized representative of the company)

SAMPLE PRODUCTION FORMULATION STATEMENT: PREPARED GRAIN/BREAD

Product Name: _____

Code No.: _____

Case Weight and Pack/Count: _____

Total weight (grams or ounces) of one ready to eat serving of product: _____

List the exact types and weights of each enriched and/or whole grain meal, flour, brand or germ per product serving:

I certify that the above information is true and correct and that one _____ (specify serving weight) ready to eat serving of the specified product contains _____ serving(s) of Grains/Breads* for the USDA Child Nutrition Programs.

SIGNATURE

TITLE

PRINTED NAME

DATE

PHONE NUMBER: _____

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Procedure
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* For crediting as a Grain/Bread Component, Food and Nutrition Services (FNS) Child Nutrition Programs require: 1) all grains/breads items must be enriched or whole grain, made from enriched or whole-grain and/or flour. If using a cereal, it must be whole-grain, enriched or fortified. Bran and germ are credited the same as enriched or whole-grain meal or flour; 2) the exact or minimum amount of creditable grains must be documented to assure that 14.75 grams of creditable grains equals one grains/breads serving. Grains/Breads may be credited in ¼ serving increments. See FNS Food Buying Guide: revised November 2001.

11562 Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Provide a copy of the label in addition to the following information on company letterhead signed by an official representative of the company.

Product Name: _____ Code No.: _____

Manufacturer: _____ Case/Pack/Count/Portion/Size: _____

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	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
		X		
		X		
		X		
A. Total Creditable Amount¹				

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

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, manufacture'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 Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ 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.

Procedure
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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 both M/MA and 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)

I certify that the above information is true and correct and that a _____ ounce serving of the above product (ready for serving) contains _____ ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation..

Signature

Title

Printed Name

Date

Phone Number

Example:

Soy Company X
Soy Protein Concentrate
Product Y

Documentation for Company X Products Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a) Company X certifies that Product Y meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225 and 226.
- b) Company X certifies that product Y has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c) The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80%) of casein).

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Procedure
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- d) The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
- e) The protein level of Product Y is certified to be at least 61.8% on an “as-is” basis for the as-purchased product. *(Note: Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.)*

All of the above information is required for APP and must be presented for approval.

Note: *It is also helpful to have the ingredients statement for Product Y. For example, if the product is uncolored and unflavored the ingredients statement might be “soy protein concentrate” or if the product is colored and textured the ingredients statement might be “textured vegetable protein (soy flour, caramel color)”.*

11562.1 Review Checklist for Meat/Meat Alternates

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

Circle Y or N		Steps for Evaluation
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

Procedure
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MEAT/ MEAT ALTERNATE (continued)		
Y	N	<p>The food items in section I. Meat/Meat Alternate match a description in Column 1 (Food As Purchased) of the FBG</p> <p style="text-align: center;">Example: “<i>Beans, Kidney, dry</i>” matches a description in Col 1 of the FBG, but “<i>Kidney Beans</i>” does not match a description in Col 1 of the FBG (you don’t know if the kidney beans are dry, canned, or frozen).</p>
Y	N	<p>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</p> <p style="text-align: center;">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.</p>
Y	N	<p>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.</p> <p style="text-align: center;">Example 1: A burrito is being evaluated. <i>Kidney beans, dry, canned, whole (pg 1-7 FBG)</i> matches a description in Column 1, the product is served heated which matches a description as served in Column 4; therefore 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</p> <p style="text-align: center;">Example 2: A sandwich is being evaluated. <i>Peanut butter (pg 1-40 FBG)</i> 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.</p> <p style="text-align: center;">Example 3: A chicken patty is being evaluated. <i>Chicken, boneless, raw (pg 1-31FBG)</i> 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)</p>
Y	N	<p>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</p>

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MEAT/ MEAT ALTERNATE (continued)		
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	<p>All of the creditable ingredients listed on the form match ingredients listed in the ingredients statement on the product label</p> <p>Example: it is not acceptable for the documentation to list "<i>ground beef (not more than 30% fat)</i>" if the label only lists "<i>beef.</i>" 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.</p>
ALTERNATE PROTEIN PRODUCT (APP)		
Y	N	<p>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</p> <p>Examples of ingredients that do not meet the APP requirements are: wheat proteins, tofu, surimi, soy burgers, soy crumbles.</p>
Y	N	<p>The product itself is an entrée item or an integral part of an entrée item</p> <p>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.</p>
DOCUMENTATION (refer to the sample documentation letter)		
Y	N	<p>The APP documentation is on letterhead of the manufacturer that actually makes the APP</p> <p>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 manufactures the APP itself.)</p>
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

continued

Procedure
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DOCUMENTATION (continued)		
Y	N	<p>c) The PDCAAS (Protein Corrected Amino Acid Score) is provided and the score is greater than 0.80 (80)</p> <p>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%.</p>
Y	N	<p>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</p> <p>Example, if the percent as-is protein is 64.8, the calculation is as follows: $[(64.8 \div 18) - 1 \text{ part dry APP}] = 2.6$ parts water to hydrate the product down to 18% protein. The ratio of dry APP:water for this example will be 1:2.6.</p>
Y	N	<p>e) The percent protein is provided on an as-is basis and is greater than 18%</p> <p>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.</p>
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	<p>The whole number percent protein (not the decimal form of the percent) is used in the calculation</p> <p>Example: if the percent as-is protein is 64.8%, use 64.8 in the calculation not 0.648</p>
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
Y	N	<p>The whole number percent protein (not the decimal form of the percent) is used in the calculation</p> <p>Example: if the percent as-is protein is 64.8%, use 64.8 in the calculation not 0.648</p>

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Procedure
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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	<p>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.)</p> <p>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.</p> <p>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.</p>
AUTHORIZATION INFORMATION		
Y	N	<p>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</p> <p>Ask for clarifications if needed.</p>
Y	N	<p>Overall – the product analysis form is acceptable without further information</p> <p><u>Do not accept products that do not have acceptable documentation.</u></p>

continued

Procedure
continued

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

continued

Procedure
continued

II. Alternate Protein Product (APP)

Products containing APP must also provide the documentation described in the checklist

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.

†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 we

Contact

If you have any questions please contact your Food and Nutrition Field Operations Office.