

AMAZIN' RAISIN™ STRAWBERY-AA03A0A3E060

Date: 6/25/2022

DESCRIPTION

Amazin' Raisins are **All Natural, No Sugar Added** and Flavor Infused. Using a patented Flavor Infusion Process the raisins have the *TASTE AND AROMA OF REAL FRUIT* providing a *UNIQUE FRESH FRUIT EXPERIENCE*. The result is a *HEALTHY FOOD FOR HEALTHY KIDS* that is also *A TASTY TREAT THE KIDS WILL EAT*!

CHILD NUTRITION

SERVING SIZE: 1.3 OZ BAG = 1/4 CUP DRIED FRUIT = 1/2 CUP FRESH FRUIT EQUIVALENT

NO SUGAR ADDED ALLERGEN FREE

GLUTEN FREE

FAT FREE

GMO FREE

CERTIFIED KOSHER

PEANUT & TREE NUT FREE

ALLIANCE FOR A HEALTHIER GENERATION SMART SNACK LISTED PRODUCT

ADDITIONAL BENEFITS

Raisins are rich in iron and fight fatigue, irritability and bruising

Raisins contain many B vitamins known for boosting energy

Raisins promote good oral health by destroying bacteria

Raisins are rich in fiber and help to promote a healthy digestive system

Raisins are a great source of calcium which is essential for bone health

Raisins are rich in antioxidants

Raisins can help lower cholesterol and reduce the risk of heart disease

Raisins contain nutrients which protect your eyes and keep them healthy

Nutrition	
1 servings per contain	
Serving size	1.3 oz (37g)
Amount Per Serving	
Calories	110
	% Daily Value
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	7%
Total Sugars 22g	
Includes 0g Added S	Sugars 0%
Protein 1g	2%
Vitamin D 0mcg	0%
Calcium 26mg	29
Iron 0.72mg	49
Potassium 0mg	09

INGREDIENTS: RAISINS, ALL NATURAL FRUIT FLAVORS, CITRIC ACID

UPC 852661005036 SHELF LIFE-9 MONTHS UNIT WEIGHT-1.3 OZ PACKAGE TYPE-POUCH BAG UNITS per CASE-250 GTIN-14 10852661005033 CASE DIMENSIONS-

READY TO EAT
CASE WEIGHT-22 LBS
CASES PER PALLET-60
PALLET WEIGHT-1,360 LBS
PALLET TI HI-TI 10 HI 6
PALLET DIMENSIONS67" H X 40" W X 48" L

10.5" H X 10" W X 16"" L **MADE IN THE USA**

PRODUCT PICTURE





501 Airport Road W Fort Payne, Al 35968 Ph: (256) 273-5363

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Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm.

Product Name:	Amazin' Raisin		AA03A0A3E060, AA13A0A3E060, AA02A0A3E060, AA05A0A3E060, Code: AA18A0A3E060, AA19A0A3E060, AA20A0A3E	
Manufacturer:	Amazing Fruit Products-US	Serving Size	1.3 oz	
Manufacturer.				

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables

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 ¹ (quarter cups)
			X		
		İ	X		
			X		
	Total Cre	ditable Vegetable A	mount:	1	
■ IEBC colculations t	S		2 1	11	Total Cups

¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.

- Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG.
- At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- · School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.
- Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show

Total Cups Beans/Peas (Legumes)	
Total Cups Dark Green	
Total Cups Red/Orange	
Total Cups Starchy	

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
Otl	her

Ιc	ertify the above information is true and correct and that	ounce servi	ng of the above product	contains	cup(s
of	vegetables.				
	(vegetable subgroup)				

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
raisins	1.3 ounces	X	1.3 ounces	2
		X		
		X		

Total Creditable Fruit Amount:

- ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least ½ cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, ½ cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that ______ ounce serving of the above product contains ______ cup(s) of fruit.

Quarter Cup to Cup Conversions*

- 0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
- 1.0 Quarter Cups = $\frac{1}{4}$ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate
- 1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
- 2.0 Quarter Cups = ½ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
- 2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
- 3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

- 3.5 Quarter Cups = $\frac{7}{8}$ Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate
- 4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals $\frac{1}{8}$ cup but a result of 1.0 equals $\frac{1}{4}$ cup

fatt Miling	s	Sales Manager		
Signature	Title			
Scott McClung	6/25/2022	256-273-5363		
Printed Name	Date	Phone Number		