TIP Sheet for Accepting Processed Product Documentation

CN Labels, factsheets, and product labels provide a way for food manufacturers to communicate with school program operators about how their products may contribute to the meal pattern requirements for meals served under the Department of Agriculture's (USDA) Child Nutrition (CN) programs. Below are tips for acceptable documentation:

CN Labeled Products

- The CN Label provides a warranty against audit claims when the product is used according to the manufacturer's direction.
- School program operators may submit a CN Label, or a photocopy or photograph of the valid CN Label during an administrative review as acceptable documentation.
 - CN Labels that are laser printed on the product carton or cannot be easily removed may be photocopied.
 - ✓ A photograph of the CN Label while it is still attached to the product carton may be used.
 - ✓ CN Labels that are photocopied or photographed must be visible and legible.
- When a valid CN logo and crediting statement is provided, State reviewers must not request a Product Formulation Statement.

Product Formulation Statements (PFS)/Other Documentation

- PFS must be on signed letterhead that demonstrates how the processed product contributes to the meal pattern requirements.
- Templates for documenting the meat/meat alternates (M/MA), grains, fruits, and vegetables components are available on the FNS website at: <u>http://www.fns.usda.gov/cnlabeling/food-manufacturersindustry</u>.
- PFS may be modified for various products contributing to more than one meal component. For example, a cheese pizza may credit towards the M/MA, grains and the red/orange vegetable subgroup. The crediting information for each meal component may be documented on the same PFS.
- Creditable ingredients listed in the PFS must match a description in the *Food Buying Guide for School Meal Programs* available at: <u>http://www.fns.usda.gov/tn/food-buying-guide-school-meal-programs</u>.
- PFS should verify that the product's contribution to the meal pattern requirements is not greater than the serving size of the product (i.e., a 2.15 ounce beef patty may not credit more than 2.00 ounce M/MA).
- PFS should assure that the creditable components are visible in the finished product.