



## Zee Zees Hummus Cup, Red Pepper

### Product Details:

Item Number: A5100  
 Pack Size: 120/3 oz.  
 Serving Per Case: 120  
 Net Weight: 22.5 lbs.

Kosher: Yes  
 Meal Contribution: 1 M/MA 1/4c VEG  
 Class: Always Available  
 Shelf Life: 12 months  
 Temperature Class: Dry  
 Cook State: NA  
 GTIN-12 UPC: 810358030327  
 GTIN-14: 20810358030321

Sales Price Per: NA  
 Case Price: NA

### Ingredients:

Garbanzo Beans, Water, Red Bell Pepper, Pear Juice Concentrate, Contains 2% or less of the following: Olive Oil, Citric Acid, Salt, Lemon Juice Concentrate, Garlic, Spices.

### Allergen Statement:

Product and facility are free from the Top 8 Allergens.

### Benefits and Suggested Use:

Each cup meets 1 M/MA or 1/4 cup Veg (Legume) Child Nutrition requirements. Best if served at room temperature.

## Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

<b>Serving Size</b>	3 oz.
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>110</b>
% Daily Value *	
<b>Total Fat</b> 2g	<b>3%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 100mg	<b>4%</b>
<b>Total Carbohydrate</b> 18g	<b>7%</b>
Dietary Fiber 5g	<b>18%</b>
Total Sugars 4g	
Incl. Added Sugars 0g	<b>0%</b>
<b>Protein</b> 6g	-
Vitamin D 0mcg	0%
Calcium 33mg	2%
Iron 2mg	10%
Potassium 202mg	4%

\* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### National Food Group

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

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Zee Zees Red Pepper Hummus Cup Code No.: A5100

Manufacturer: National Food Group Case/Pack/Count/Portion/Size: 3oz

**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 (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Beans, Garbanzo, Canned	2.65	X	42/68.4	1.63
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				1.5

\*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

**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>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					

\*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.

<sup>1</sup>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 crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3 oz.

Total creditable amount of product (per portion) 1.5 oz M/MA  
(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 3 ounce serving of the above product (ready for serving) contains 1.5 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.

Tara Sharpe  
Signature  
Tara Sharpe  
Printed Name

Director of K12 Sales & Business Development  
Title  
4/7/2021 800-886-6866  
Date Phone Number

### 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: Zee Zees Red Pepper Hummus Cup Code: A5100  
 Manufacturer: National Food Group Serving Size: 3oz

#### 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 <sup>1</sup> (quarter cups)	
Beans, Garbanzo, Canned	Legume	2.65	X	45.5/72	1.67	
			X			
			X			
<b>Total Creditable Vegetable Amount:</b>					<b>1</b>	
<ul style="list-style-type: none"> <li>▪ <sup>1</sup>FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</li> <li>▪ Vegetables and vegetable purees credit on volume served.</li> <li>▪ At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li> <li>▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li> <li>▪ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.</li> <li>▪ 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 how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors</li> <li>▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</li> </ul>					<b>Total Cups Beans/Peas (Legumes)</b>	<b>3/8 cup</b>
					<b>Total Cups Dark Green</b>	
					<b>Total Cups Red/Orange</b>	
					<b>Total Cups Starchy</b>	
					<b>Total Cups Other</b>	

I certify the above information is true and correct and that 3 ounce serving of the above product contains 3/8 cup(s) of Legumes 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 <sup>1</sup> (quarter cups)
		X		
		X		
		X		
<b>Total Creditable Fruit Amount:</b>				
<ul style="list-style-type: none"> <li>▪ <sup>1</sup>FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.</li> <li>▪ Fruits and fruit purees credit on volume served.</li> <li>▪ At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component.</li> <li>▪ Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).</li> </ul>				

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

<u>Quarter Cup to Cup Conversions*</u>
0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups = 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 = 1/2 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 = 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 1/8 cup but a result of 1.0 equals 1/4 cup

*Tara Sharpe*

Signature

Director of K12 Sales & Business Development

Title

Tara Sharpe

Printed Name

4/7/2021

Date

800-886-6866

Phone Number