



JUICE, FRUIT VEGETABLE PUNCH 100% VITAMIN A C & E ADDED DRAGON CARTON FROZEN

vegetable/fruit juice blend 100%

Product Last Saved Date: 11 June 2021

Nutrition Facts

70 Servings per container

Serving Size **4oz**

Amount Per Serving
Calories **50**

% Daily Value*

Total Fat 0 g **0%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 35 mg **1%**

Total Carbohydrates 13 g **4%**

Dietary Fiber 0 g **0%**

Total Sugars 12 g

Includes Added Sugars **%**

Protein 0 g

Vitamin D **%**

Calcium 0 mg **0%**

Iron 0 mg **0%**

Potassium 90 mg **3%**

* The % Daily Values (DV) 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.

Product Specifications :

Code	Dist Prod Code	GTIN	Pack Description
45710	510571	40039614457106	70 x 4FL OZ

Brand	Brand Owner	GPC Description
VBLEND	Country Pure Foods	Vegetable Juice - Not Ready to Drink (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
22 LBR	17.5 LBR	US, MX, CL, CN, PH, PL, TH, TR	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.125 INH	12.125 INH	6.5 INH	0.7811 FTQ	8x10	360 Days	-10 FAH / 15 FAH

Ingredients :

Water, Sweet Potato, Jujube, Apple and Pear juice concentrate. Less than 2% of Dragon fruit, carrot and aronia juice concentrates, natural flavors, ascorbic acid (Vitamin C), malic acid, celery, Beta Carotene (Color), Kale, Broccoli, Lettuce and Spinach juice concentrates, d-alpha Tocopheryl Acetate (Vitamin E), Vitamin A Palmitate

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions :

Frozen

Benefits :

Meets the USDA Vegetable requirement for the National School Lunch and Breakfast program
Fortified with Vitamins A, C and E
Meets Alliance for a Healthier Generation Guidelines

Serving Suggestions :

Any single serve opportunity

Prep & Cooking Suggestions :

Thaw before serving. Any unused thawed portions can be refrigerated for upto 14 days

More Information :

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/Servings Per Unit	Creditable Amount ¹ (quarter cups)
		X		
		X		
		X		
Total Creditable Fruit Amount:				
<ul style="list-style-type: none"> ▪ 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 1/8 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, 1/2 cup raisins credits as 1 cup fruit). 				

I certify the above information is true and correct and that _____ 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

Susan Woods

Signature

Director of Product Innovation

Title

Susan Woods

Printed Name

1/1/21

Date

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