



# JUICE, MANGO VEGETABLE 100% VITAMIN A C & E ADDED WANGO CARTON FROZEN

vegetable/fruit juice blend 100%

Product Last Saved Date: 11 June 2021

## Nutrition Facts

70 Servings per container

**Serving Size** **4 oz**

**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** 30 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 100 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
45711	510562	40039614457113	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, IN, 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 Pineapple juice concentrates, less than 2% of Mango Puree and Carrot juice concentrates, natural flavors, Ascorbic Acid (Vitamin C), malic acid, celery, kale, broccoli, lettuce and spinach juice concentrates, d-alpha Tocopheryl Acetate (Vitamin E), Vitamin A Palmitate and Beta Carotene (Color)

**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 USDA Vegetable requirement for the National School Lunch and Breakfast program Fortified with Vitamins A, C and E

### Serving Suggestions :

Any single serve opportunity

### Prep & Cooking Suggestions :

Thaw when ready to use keeping used portion in refrigeration upto 14 days

### More Information :



## 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 VBlend Wango Mango Code 45711  
 Manufacturer Country Pure Foods Serving Size 4 fl oz

### 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/Servings Per Unit	Creditable Amount (quarter cups)	
100% Juice	"Additional"	4	x	.5	2	
<b>Total Creditable Vegetable Amount:</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. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG.</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>Total Cups Dark Green</b>	
					<b>Total Cups Red/Orange</b>	
					<b>Total Cups Starchy</b>	
					<b>Total Cups Other</b>	1/2

I certify that the above information is true and correct and that 4 ounce serving of the above product contains 1/2 cup(s) of "Additional" vegetable.  
 (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/Servings Per 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 \_\_\_\_\_ 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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