



36/4 OZ MIXED FRUIT IN JUICE

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Product Last Saved Date:10 August 2017

Nutrition Facts

Serving Size: 113 GRM

Number of Servings per 36

Amount Per Serving

Calories: 80 Calories from Fat: 0

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 0 mg 0%

Total Carbohydrate 19 g 6%

Dietary Fiber 1 g 4%

Sugars 18 g

Protein 1 g

Vitamin A 0% Vitamin C 45%

Calcium 0% Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie intake.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram

Fat 9 Carbohydrate 4 Protein 4

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
03065	171165	10038900030657	36 X 4 ONZ	

Brand	Brand Owner	GPC Description
DOLE	DOLE PACKAGED FOODS COMPANY	Fruit – Prepared/Processed (Shelf Stable)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.85 LBR	9 LBR	THA	Yes	No

Shipping Information

Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To
12.813 INH	9.688 INH	6.375 INH	0.458 FTQ	15x7	365 Days	64 FAH / 78 FAH

Ingredients :

White Grape Juice from Concentrate (Water, White Grape Juice Concentrate), Pineapple, Peaches, Pears, Lemon Juice from Concentrate (Water, Lemon Juice Concentrate), Natural Flavors, Ascorbic Acid (To Promote Color Retention), and Citric Acid.

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 :

Store at ambient temperatures

Benefits :

Great Snack Shelf Stable Ready to Eat

Serving Suggestions :

Great Snack, Dessert or Grab N'Go Treat

Prep & Cooking Suggestions :

Ready to Eat

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: 4 oz. Mixed Fruit in 100% Juice Code: 38900 03065

Manufacturer: Dole Packaged Foods, LLC

Serving Size: 1 container (113g) 4oz

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)	
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none"> 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 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 Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that _____ ounce serving 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)
Peaches	0.9	X	0.9/1	0.5
Pineapple	1.2	X	1.2/1	0.8
Pears	0.5	X	0.5/1	0.3
Fruit Juice	1.3	x	1.3/1	0.6
Total Creditable Fruit Amount:				2.2
<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 $\frac{1}{8}$ 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, $\frac{1}{2}$ cup raisins credits as 1 cup fruit). 				

I certify the above information is true and correct and that 4.0 ounce serving of the above product contains $\frac{1}{2}$ cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = $\frac{1}{8}$ 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 = $\frac{3}{8}$ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = $\frac{1}{2}$ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = $\frac{5}{8}$ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = $\frac{3}{4}$ 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

Vice President, Quality & Regulatory Affairs

Signature

Title

Hany Farag, BS., JD.

6/21/2017

1 805 601 5611

Printed Name

Date

Phone Number