



ACCEPTABLE DOCUMENTATION OF COMBINATION FOODS

OPTION 1a:
 Original CN Label from the package

OPTION 1b:
 Photocopy OR Photograph of Original CN Label on Package

OPTION 1c:
 Watermarked CN Label (Hardcopy OR Electronic Copy) AND Bill of Lading (invoice)

OPTION 2:
 Request Manufacturer's Product Formulation Statement (PFS)

OPTION 3:
 Standardized Recipe

Attachment A

Soy Company X
 Soy Protein Concentrate
 Product Y

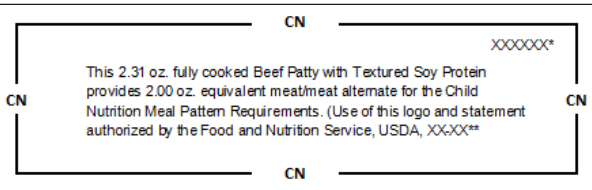
EXAMPLE

Documentation for Company X Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- Company X certifies that Product Y meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210.220, 225, and 228.
- Company X certifies that Product Y has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non-protein constituents.
- The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-6, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casesin).
- The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2:43 parts water to one part product.
- The protein level of Product Y is certified to be at least 61.8% on an "as-is" basis for the as-purchased product. (Note: Protein is often provided on a moisture free basis (mtb) which is not the information FNS requires.)

All of the above information is required for APP and must be presented for approval.

Note: It is also helpful to have the ingredient statement for product Y. For example, if the product is uncolored and unflavored the ingredient statement might be "soy protein concentrate" or if the product is colored and textured the ingredient statement might be "textured vegetable protein (soy flour, caramel color)".



Bean Soup

Heat/Meat Alternate-Vegetable		Sops		HGI
Ingredients	100 Servings	100 Servings	Measures	Directions
Chicken or lean stock, non-fat	2 gal 1 qt	4 gal 2 qt		1. Combine stock, beans, tomato paste, onion, celery, carrots, pepper, parsley, and bean substitute. Bring to boil. If needed, liquid from cooked beans may be used as part of the stock.
Textured dry Navy beans (see Note 1)	10 lb 2 qt	20 lb 4 qt	3 gal 1 qt	
Ground tomato paste	7 oz	1 1/2 cup 1 Tbsp	1 1/2 cups 2 Tbsp	
Yeast extract, chopped	1/2 oz	1 Tbsp	1 1/2 Tbsp	
Onion	2 1/2 oz	1 1/2 cups	2 1/2 cups	
Dehydrated onion	2 1/2 oz	1 1/2 cups	2 1/2 cups	
Yeast extract, chopped	1/2 oz	1 1/2 cups 2 Tbsp	1 1/2 cups	
Yeast extract, chopped	1/2 oz	1 1/2 cups	2 1/2 cups	
Ground black or white pepper	1/2 oz	1 Tbsp	2 Tbsp	
Dried parsley	1/2 oz	1 Tbsp	1 1/2 cups	
Cooked ham, sliced (optional)	1 lb	3 cups	2 lb	2. Reduce heat. Cover. Simmer for 20 minutes or until vegetables are tender. CDP: Heat to 165° F or higher for at least 15 seconds.
Enriched all-purpose flour	4 1/2 oz	1 cup 1 Tbsp	8 oz	3. Combine flour and water. Mix until smooth.
Water	1 cup	2 cups	2 cups	4. Add to stock mixture. Stir well and cook over medium heat until thickened, 10-15 minutes. 5. Place 1/2 cup (1/2 oz) into each medium serving bowl (12" x 20" x 4"). For 50 servings, add 1/2 cup (1/2 oz) for 50 servings. 6. CDP: Serve hot or serve at 135° F or higher. 7. Portion into 1/2 cup (1/2 oz).

Comments:
 *See Marketing Guide.

Marketing Guide for Selected Items	Food as Purchased for	50 Servings	100 Servings
Dry Navy Beans	4 lb 4 oz	8 lb 8 oz	17 lb 6 oz
Onion	3 lb 4 oz	6 lb 8 oz	13 lb 6 oz
Carrots	3 lb 4 oz	6 lb 8 oz	13 lb 6 oz

SERVING: 1 cup (8 oz total) provides 2 or equivalent meal/meat alternate and 1/2 cup of vegetable.

YIELD: 50 Servings: about 25 lb 6 oz

VOLUME: 50 Servings: about 3 gallons 2 cups

100 Servings: about 50 lb 12 oz

100 Servings: about 6 gallons 1 quart

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Special Tip:
 SOAKING BEANS

Overnight method: Add 1 1/2 qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Drain the water. Proceed with recipe.

Quick-soak method: Soak 1 1/2 qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Drain the water. Proceed with recipe.

COOKING BEANS

Once the beans have been soaked, add 1/2 tsp salt for every 1 lb of dry beans. Boil gently with lid tilted until tender, about 2 hours.

Use hot beans immediately.

CDP: Hold for hot service at 135° F.

Chill for later use. If chilling:
 CDP: Cool to 70° F within 3 hours and to 41° F or lower within an additional 4 hours.

1 lb dry Navy beans = about 2 1/2 cups dry or 5 1/2 cups cooked beans.

Heat/Meat Alternate-Vegetable	Sops				HGI
Ingredients	100 Servings	100 Servings	Measures	Measures	
Calories	1174	2348	2348	2348	2348
Protein	11.9 g	23.8 g	23.8 g	23.8 g	23.8 g
Carbohydrate	20.0 g	40.0 g	40.0 g	40.0 g	40.0 g
Total Fat	0.88 g	1.76 g	1.76 g	1.76 g	1.76 g

Product Formulation Statements can be requested by calling the toll-free number on the product label or by emailing the company through their website.