



Sabra® Classic Hummus – 2 oz. Minicup

Nutrition Facts	
X servings per container	
Serving size	1 minicup (57g)
Amount per serving	
Calories	140
% Daily Value*	
Total Fat 10g	13%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 260mg	11%
Total Carbohydrate 9g	3%
Dietary Fiber 3g	12%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	7%
Vitamin D 0mcg	0%
Calcium 24mg	2%
Iron 1mg	6%
Potassium 158mg	4%
<small>*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.</small>	

INGREDIENTS: CHICKPEAS, WATER, TAHINI (SESAME), SOYBEAN AND/OR SUNFLOWER OIL, LESS THAN 2% OF: GARLIC, SPICES, SALT, NATURAL FLAVOR, CITRIC ACID, POTASSIUM SORBATE TO MAINTAIN FRESHNESS.

CONTAINS: SESAME.

Case UPC	1004082201111-9
Package UPC	0408221111-2
Case Pack	48/2 oz. containers
Kosher Status	Kosher Pareve
Meat/Meat Alternates	1.0 oz per minicup (2 oz) serving
Vegetable Servings (Legumes)	1/8 cup per minicup (2 oz) serving



I verify the above information is accurate as of October 2024.

Traci Sample, RDN

Sr. Manager, Nutrition & Regulatory Affairs

All products are labeled with the most current information, however, since formulations can change, we recommend checking the specific product label for the most current and accurate information.

Sabra Dipping Company, LLC
White Plains, NY 10601



Food and Nutrition Service

**Product Formulation Statement for Documenting Meats/Meat Alternates (M/MA)
in Child Nutrition Programs**

Program operators 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.

Product Name: _____ Code No.: _____

Manufacturer: _____ Serving Size: _____

I. Meats

Fill out the chart below to determine the creditable amount of Meats.

DESCRIPTION OF CREDITABLE MEAT INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT INGREDIENT A	MULTIPLY	FBG YIELD ¹ B	CREDITABLE AMOUNT A x B
		x		
		x		
		x		
C. Total Creditable Meats Amount ⁵				

¹ FBG yield = Additional Information column.

II. Meat Alternates

Fill out the chart below to determine the creditable amount of Meat Alternates.

DESCRIPTION OF CREDITABLE MEAT ALTERNATE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT D	MULTIPLY	FBG YIELD ² E	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT ² D x E ÷ F
		x		÷		
		x		÷		
		x		÷		
G. Total Creditable Meat Alternates Amount ⁵						

² FBG yield = Servings per Purchase Unit column.

III. Alternate Protein Products (APP)

Fill out the chart below to determine the creditable amount of APP. Documentation must be provided as described in Attachments A and B for each APP used.

DESCRIPTION OF APP, MANUFACTURER'S NAME, AND CODE NUMBER	OUNCES DRY PER APP PORTION H	MULTIPLY	% OF PROTEIN AS IS ³ I	DIVIDE ⁴	CREDITABLE AMOUNT APP H x I ÷ 18
		x		÷ 18	
		x		÷ 18	
		x		÷ 18	
J. Total Creditable APP Amount ⁵					
K. TOTAL CREDITABLE AMOUNT (C + G + J rounded down to nearest 0.25 oz) ⁵					

³ Attached documentation provides % of Protein As-Is.

⁴ 18 is the percent of protein when fully hydrated.

⁵ Total Creditable Amount must be rounded **down** to the nearest 0.25 oz (example: 1.49 rounds down to 1.25 oz equivalent meat/meat alternate). If crediting M/MA and APP, round down after adding the Total Creditable Amount for Meats, Meat Alternates, and APP in boxes C, G, and J.

Total weight (per portion) of product as purchased _____

Total creditable amount of product (per portion). (Reminder: total creditable amount (per portion) cannot exceed the total weight (per portion).) _____

I certify that the above information is true and correct and that a _____ ounce serving of the above product (ready for serving) contains _____ 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.

Signature

Title

Printed Name

Date

Phone Number



Food and Nutrition Service

**Product Formulation Statement
for Documenting Vegetables and Fruits in the Child and Adult Care Food Program,
Summer Food Service Program, and NSLP Afterschool Snacks**

Program operators 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.

Product Name: _____ Code No.: _____

Manufacturer: _____ Serving Size: _____

I. Vegetables Component

Fill out the chart below to determine the creditable amount of vegetables.

DESCRIPTION OF CREDITABLE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT A	MULTIPLY	FBG YIELD ¹ B	DIVIDE	PURCHASE UNIT IN OUNCES C	CREDITABLE AMOUNT ² (QUARTER CUPS) A x B ÷ C
		x		÷		
		x		÷		
		x		÷		
Total Creditable Vegetables Amount:						

¹FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable.

²FBG calculations for vegetables are in quarter cups. See next page for Quarter Cup to Cup Conversions.

- Vegetables and vegetable purees credit on volume served. Tomato paste and puree credit as a calculated volume based on the yields in the FBG.
- At least 1/8 cup of recognizable vegetable is required to contribute toward the vegetables component.
- Pasta made from vegetable flour(s) may credit as a vegetable even if the pasta is not served with another recognizable vegetable.
- Raw leafy green vegetables credit as half the volume served in the Child and Adult Care Food Program (example: 1 cup raw spinach credits as 1/2 cup vegetable).
- Legumes may credit toward the vegetables component or the meat alternates component, but not as both in the same meal. The Program operator will decide how to incorporate legumes into the meal. However, a manufacturer should provide documentation to show how legumes contribute toward the vegetables component and the meat alternates component.
- The PFS for meats/meat alternates may be used to document how legumes contribute toward the meat alternates component.

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

II. Fruits Component

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 ¹	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT ² (QUARTER CUPS) $A \times B \div C$
A	B				C	
		x		÷		
		x		÷		
		x		÷		
Total Creditable Fruits Amount:						

¹FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable.

²FBG calculations for fruits are in quarter cups. See below for Quarter Cup to Cup Conversions.

- Fruits and fruit purees credit on volume served.
- At least $\frac{1}{8}$ cup of recognizable fruits are required to contribute toward the fruits component.
- Dried fruits credit double the volume served in the Child and Adult Care Food Program (example: $\frac{1}{2}$ cup raisins credits as 1 cup fruit).

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

Quarter Cup to Cup Conversions*

- 0.5 Quarter Cups = $\frac{1}{8}$ Cup vegetable/fruit
- 1.0 Quarter Cups = $\frac{1}{4}$ Cup vegetable/fruit
- 1.5 Quarter Cups = $\frac{3}{8}$ Cup vegetable/fruit
- 2.0 Quarter Cups = $\frac{1}{2}$ Cup vegetable/fruit
- 2.5 Quarter Cups = $\frac{5}{8}$ Cup vegetable/fruit
- 3.0 Quarter Cups = $\frac{3}{4}$ Cup vegetable/fruit
- 3.5 Quarter Cups = $\frac{7}{8}$ Cup vegetable/fruit
- 4.0 Quarter Cups = 1 Cup vegetable/fruit

*The result of 0.9999 equals $\frac{1}{8}$ cup
but a result of 1.0 equals $\frac{1}{4}$ cup

Signature

Title

Printed Name

Date

Phone Number