



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**

Child Nutrition (CN) 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. Vegetable Component**

Please 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	MULTIPLY	FBG YIELD <sup>1</sup>	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT <sup>2</sup> (QUARTER CUPS)
		x		÷		
		x		÷		
		x		÷		
Total Creditable Vegetable Amount:						

<sup>1</sup>FBG yield = either Servings per Purchase Unit Column or Additional Information Column, as applicable.

<sup>2</sup>FBG calculations for vegetables are in quarter cups. See Attachment C 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.
- Please note that raw leafy green vegetables credit as half the volume served in the Child and Adult Care Food Program (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 Program Operator will decide how to incorporate legumes into the 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.

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

## II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruit.

DESCRIPTION OF CREDITABLE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT	MULTIPLY	FBG YIELD <sup>1</sup>	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT <sup>2</sup> (QUARTER CUPS)
		x		÷		
		x		÷		
		x		÷		
Total Creditable Fruit Amount:						

<sup>1</sup>FBG yield = either Servings per Purchase Unit Column or Additional Information Column, as applicable.

<sup>2</sup>FBG calculations for vegetables are in quarter cups. See Attachment C 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 the Child and Adult Care Food Program.  
(For example, 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 = 1/8 Cup vegetable/fruit
1.0	Quarter Cups = 1/4 Cup vegetable/fruit
1.5	Quarter Cups = 3/8 Cup vegetable/fruit
2.0	Quarter Cups = 1/2 Cup vegetable/fruit
2.5	Quarter Cups = 5/8 Cup vegetable/fruit
3.0	Quarter Cups = 3/4 Cup vegetable/fruit
3.5	Quarter Cups = 7/8 Cup vegetable/fruit
4.0	Quarter Cups = 1 Cup vegetable/fruit

\*The result of 0.9999 equals 1/8 cup  
but a result of 1.0 equals 1/4 cup

Signature

Title

Printed Name

Date

Phone Number



2026

<b>Product Name</b>	Blue Machine
<b>Net Contents</b>	10 fl oz (295mL)
<b>Brand Owner</b>	Tropicana Brands Group
<b>Brand Name</b>	Naked
<b>Manufacturer</b>	Tropicana
<b>Volume</b>	.016 cubic foot
<b>Minimum Lifespan (Days)</b>	Arrival: 45 From Production: 90
<b>Storage and Handling Temperatures</b>	Minimum: 33F Maximum: 38F
<b>Ingredients</b>	APPLE JUICE FROM CONCENTRATE (WATER, APPLE JUICE CONCENTRATE), BANANA PUREE, BLUEBERRY PUREE, INULIN, NATURAL FLAVOR, FRUIT AND VEGETABLE JUICE FOR COLOR, ASCORBIC ACID (VITAMIN C), VITAMIN E ACETATE, NIACINAMIDE, D-CALCIUM PANTOTHENATE (VITAMIN B5), PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), CYANOCOBALAMIN (VITAMIN B12).

<b>Features and Benefits</b>	Blue Machine, 10 fl oz 100% Juice
<b>Instructions</b>	Keep Refrigerated
<b>Nutritional Claims</b>	Gluten Free, Kosher, No Sugar Added* *Not a low calorie food. See nutritional panel for information on sugar and calorie content. Vegan.

GTIN	Level	QTY	HxWxD	Net Wt	Gross Wt	Ti x Hi
00082592010179	Each	1	5.166 x 2.34 x 2.34 inches	10 fl oz	10 fl oz	
00082592010377	Case	8	5.166 x 4.728 x 9.452 inches	5 pounds	6.014 pounds	36 x 6

<b>Nutrition Facts</b> Serving size 1 bottle	
<b>Amount Per Serving</b>	<b>Calories 160</b> , Total Fat 0g (0% DV), Sat. Fat 0g (0% DV), Trans Fat 0g, Cholesterol 0mg (0% DV), Sodium 30mg (1% DV), Total Carb. 41g (15% DV), Fiber 4g (13% DV), Total Sugars 35g (incl. 0g Added Sugars, 0% DV), Protein 1g, Vit. D 0mcg (0% DV), Calcium 20mg (2% DV), Iron 0.4mg (2% DV), Potas. 300mg (6% DV), Vit. C 70mg (80% DV), Vit. E 6mg (40% DV), Niacin 6mg (40% DV), Vit. B6 0.6mg (35% DV), Vit. B12 1.8mcg (80% DV), Pantothenic Acid 3mg (60% DV).

*Kathryn Enright*

Katy Enright

Senior Manager Regulatory and Nutrition

Katy.enright@tropicana.com

Product formulation, packaging and promotions may change. For current information, refer to packaging. Information may also differ from package labels because of the limited space on some packages.

## Smart Snacks Product Calculator Results

Brand:  
**Naked**

Product Name:  
**Blue Machine**

Serving Size:  
**10.00 oz**

Servings Per Container:  
**1**

✔ Your product is compliant!

### Nutrition Facts

Total Volume in Container 10 fluid oz

Total Calories in Container NA

*The person or group responsible for the point of sale to students on campus should verify a product's compliance and print their own Calculator results for documentation intended for compliance purposes. Results from this calculator have been determined by the USDA to be accurate in assessing product compliance with the Federal requirements for Smart Snacks in Schools provided the information is not misrepresented when entered into the Calculator.*