

When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program

Child and Adult Care Food Program (CACFP) facilities must be able to document that commercial grain products meet the crediting requirements of the U.S. Department of Agriculture's (USDA) CACFP meal patterns. A manufacturer's product formulation statement (PFS) is required when a commercial product's ingredients statement and packaging do not provide sufficient information to determine if the grain product meets the CACFP crediting or whole grain-rich (WGR) criteria.

Overview of Crediting Requirements for Grains

To credit as the grains component, grain foods must contain creditable grains and meet the applicable meal pattern requirements for each school nutrition program. Creditable grains include whole grains, enriched grains, bran (such as oat bran, wheat bran, corn bran, rice bran, and rye bran), and germ (such as wheat germ).



For additional guidance on creditable grains, refer to the Connecticut State Department of Education's (CSDE) resources, [How to Identify Creditable Grains in the CACFP](#), [Whole Grain-rich Criteria for the CACFP](#), [Crediting Breakfast Cereals in the CACFP](#), [Crediting Whole Grains in the CACFP](#), and [Crediting Enriched Grains in the CACFP](#).

Overview of Product Formulation Statement (PFS)

A PFS is a document developed by manufacturers that provides specific information about how a product credits toward the USDA's meal patterns for Child Nutrition Programs. The information on PFS forms can vary among manufacturers because the USDA does not approve or monitor PFS forms for compliance with the product's actual formulation or the stated meal pattern contribution.

To be acceptable as crediting documentation for the grains component of the CACFP meal patterns, a PFS must contain the required information in the USDA's [Product Formulation Statement for Documenting Grains in Child Nutrition Programs](#). The PFS must indicate the product's specific crediting information, including the weight (grams) of each creditable grain per serving and how the product provides that amount according to the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG) or USDA's regulations, guidance, or policies.

CACFP facilities must verify the accuracy of the PFS before including the commercial grain product in reimbursable meals and snacks, and request supporting documentation from the manufacturer if needed. CACFP facilities must maintain PFS forms and crediting documentation on file. The CSDE will review this information during the Administrative Review of the CACFP.

If the manufacturer will not supply a PFS or the PFS does not provide the appropriate documentation, the product cannot credit as the grains component in the CACFP meal patterns.

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For more information on PFS forms, refer to the CSDE's resources, [Using Product Formulation Statements in the CACFP](#) and [Accepting Processed Product Documentation in the CACFP](#), and the USDA's [Tips for Evaluating a Manufacturer's Product Formulation Statement](#).

Overview of Grain Products that Require a PFS

CACFP facilities must use method 2 and obtain a PFS from the manufacturer if the product's ingredients statement and packaging do not provide sufficient information to determine if the product meets the CACFP crediting requirements or WGR criteria. A PFS is required for commercial products when any of the situations below apply. For combination foods such as pizza or breaded chicken nuggets, these requirements apply only to the grain portion.

1. The first ingredient is not a creditable grain, but the product contains more than one creditable grain.
2. *Applies only to WGR foods:* The first ingredient is not a whole grain, but the product contains more than one whole grain.
3. *Applies only to WGR foods:* The first ingredient is a whole grain, and the product contains two or more enriched grains.
4. *Applies only to WGR foods:* The first ingredient is a flour blend of whole and enriched flour.
5. A commercial combination food that contains a grain portion does not have a Child Nutrition (CN) label.
6. The manufacturer claims that the product's serving size is less than the required weight or volume in the USDA's chart, [Exhibit A: Grain Requirements for Child Nutrition Programs](#) (Exhibit A).
7. The product is not listed in the USDA's Exhibit A chart.

The specific considerations and examples for each type of grain product that requires a PFS begin on page 3. These considerations are different for commercial grain products (such as breads, rolls, muffins, and waffles) and combination foods (such as pizza, lasagna, and breaded chicken nuggets).

Guidance on how to review a grain product's PFS begins on page 8.

When reviewing the first ingredient on the product's label, water is ignored. For combination foods, these requirements apply only to the grain portion.

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Guidance for Grain Products That Require a PFS


The specific considerations for each type of grain product that requires a PFS are summarized below. The examples indicate if a PFS is required and what it must indicate. Enriched grains are indicated in *italics*, whole grains are indicated in *green italics*, and noncreditable grains are indicated in *red italics*.

1 The first ingredient is not a creditable grain, but the product contains more than one creditable grain.

- **Grain product:** To credit as the grains component, the PFS must indicate that the combined weight of all creditable grains is the greatest ingredient by weight.

Example: corn muffin (grain product)

Ingredients: Water, sugar, *whole-grain corn flour*, *whole-wheat flour*, *enriched flour (wheat flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid)*, eggs, soybean/canola oil, milk whey, leavening (sodium acid pyrophosphate, baking soda), vital wheat gluten, sugar, nonfat milk, guar gum.




The first ingredient after water is sugar. However, the product contains three creditable grains, including two whole grains (whole-grain corn flour and whole-wheat flour) and enriched flour. To credit as the grains component, the PFS must indicate that the combined weight of the three creditable grains is more than the weight of the sugar.

- **Combination food:** To credit the grain portion as the grains component, the PFS must indicate that the combined weight of all creditable grains in the grain portion is the greatest ingredient by weight in the grain portion.

Example: Breaded chicken nuggets (combination food with grain portion)

Ingredients: Chicken, water, salt, and natural flavor. **Breaded with:** *cornmeal*, water, *white whole-wheat flour*, salt, *whole-grain corn flour*, dried onion, dried garlic, dried yeast, brown sugar, extractives of paprika, and spices. Breading set in vegetable oil.



The first ingredient in the breading (grain portion) is cornmeal. Cornmeal is not a creditable grain because it is not enriched or whole grain. However, the breading also contains two whole grains (white whole-wheat flour and whole-grain corn flour). To credit the breading as the grains component, the PFS must indicate that the combined weight of the two whole grains is more than the weight of the cornmeal.

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Applies only to WGR foods: The first ingredient is not a whole grain, but the product contains more than one whole grain.

- **Grain product:** To credit as a WGR food, the PFS must indicate that the combined weight of all whole grains is the greatest ingredient by weight.

Example: Oat bread (grain product)

Ingredients: *Unbleached enriched wheat flour [flour, malted barley flour, reduced iron, niacin, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid], water, whole-wheat flour, whole oats, sugar, yeast, soybean oil, salt.*



The first ingredient (unbleached enriched wheat flour) is not a whole grain, but the product contains two whole grains (whole-wheat flour and whole oats). To credit as a WGR food, the PFS must indicate that the combined weight of the two whole grains is equal to or more than the weight of the enriched flour.

- **Combination food:** To credit the grain portion as a WGR food, the PFS must indicate that the combined weight of all whole grains in the grain portion is the greatest ingredient by weight in the grain portion.

Example: Breaded chicken nuggets (combination food)

Ingredients: Chicken, water, salt, and natural flavor. **Breaded with:** *enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, white whole-wheat flour, salt, whole-grain corn flour, dried onion, dried garlic, dried yeast, brown sugar, extractives of paprika, and spices. Breading set in vegetable oil.*




The first ingredient in the breading (grain portion) is enriched flour. The breading also contains two whole grains (white whole-wheat flour and whole-grain corn flour). To credit as a WGR food, the PFS must indicate that the combined weight of the two whole grains in the breading (grain portion) is equal to or more than the weight of the enriched flour.

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Applies only to WGR foods: The first ingredient is a whole grain, and the product contains two or more enriched grains.

- **Grain product:** To credit as a WGR food, the PFS must indicate that the weight of the whole grain is equal to or more than the combined weight of the enriched grains.

Example: Wheat roll (grain product)	
<p>Ingredients: <i>Whole-wheat flour, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), enriched corn meal (corn meal, ferrous sulfate, niacin, thiamin mononitrate, riboflavin, folic acid), yeast, wheat gluten,</i> contains less than 2% of each of the following: soybean oil, sugar, salt, calcium propionate (preservative), baking soda.</p>	
<p>The first ingredient is whole-wheat flour. The product contains two enriched grains (enriched flour and enriched corn meal). To credit as a WGR food, the PFS must indicate that the weight of the whole-wheat flour is equal to or more than the combined weight of the two enriched grains.</p>	

- **Combination food:** To credit the grain portion as a WGR food, the PFS must indicate that the weight of the whole grain in the grain portion is equal to or more than the combined weight of the enriched grains in the grain portion.

Example: Breaded chicken nuggets (combination food with grain portion)	
<p>Ingredients: Chicken, water, salt, and natural flavor. Breaded with: <i>whole-grain cornmeal, water, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, salt, enriched corn flour, dried onion, dried garlic, dried yeast, brown sugar, extractives of paprika, and spices.</i> Breading set in vegetable oil.</p>	
<p>The first ingredient is whole-grain cornmeal. The product contains two enriched grains (enriched flour and enriched corn flour). To credit as a WGR food, the PFS must indicate that the weight of the whole-grain cornmeal is equal to or more than the combined weight of the two enriched grains.</p>	

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Applies only to WGR foods: The first ingredient is a flour blend of whole and enriched flour, e.g., “flour blend (whole-wheat flour, enriched flour).”

To credit as a WGR food, the PFS must indicate one of the following:

- the whole grain content is at least 8 grams per oz eq (groups A-G of Exhibit A); or
- the weight of the whole grain in the flour blend is more than the first ingredient (excluding water) listed *after* the flour blend.

A PFS is required because flour blends do not indicate if the whole grain is the greatest grain ingredient by weight. For example, if the flour blend is 40 percent of the product’s weight (25 percent whole-wheat flour and 15 percent enriched flour) and the first ingredient after the flour blend is sugar (30 percent of the product’s weight), the sugar weighs more than the whole-wheat flour.

Note: A PFS is not required for flour blends that contain only whole grains, such as “flour blend (whole-wheat flour, whole-grain oats).”

Example: Blueberry muffin (grain food)

Ingredients: Water, **flour blend** (*whole grain wheat flour, enriched bleached flour [wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid]*), sugar, egg, soybean/canola oil, blueberries, leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), milk whey, wheat gluten, salt.



The first ingredient after water is a flour blend of whole grain wheat flour and enriched bleached flour. To credit as a WGR food, the PFS must indicate that the whole-wheat flour in the flour blend is at least 8 grams per oz eq or weighs more than the sugar (first ingredient after flour blend).

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A commercial combination food that contains a grain portion (such as pizza or breaded chicken nuggets) does not have a Child Nutrition (CN) label.

To credit the grain portion as the grains component, the PFS must indicate that creditable grains are the greatest ingredient by weight in the grain portion. For additional guidance on CN labels, refer to the CSDE's resource, [Child Nutrition \(CN\) Labeling Program](#), and visit the "Crediting Commercial Processed Products" section of the CSDE's [Crediting Foods in School Nutrition Programs](#) webpage.



6

The manufacturer claims that the product's serving size is less than the required weight or volume in the USDA's [Exhibit A: Grain Requirements for Child Nutrition Programs](#) (Exhibit A chart). For example, a manufacturer claims a $\frac{3}{4}$ -ounce enriched bagel credits as 1 oz eq of the grains component.

To credit as the grains component, the PFS must indicate the weight (grams) of each creditable grain per serving and how the product provides that amount according to the FBG or USDA's regulations, guidance, or policies. The required amounts for the grains component in the USDA's Exhibit A chart are not the same for all Child Nutrition Programs because these programs have different meal patterns. The CSDE's resource, [Grain Ounce Equivalents for the CACFP](#), indicates the applicable weight or volume required for each grain group to credit as 1 ounce equivalent (oz eq) of the grains component in the CACFP.

7

A commercial grain product is not listed in the USDA's Exhibit A chart.

To credit as the grains component, the PFS must indicate the weight (grams) of each creditable grain per serving and how the product provides that amount according to the FBG or USDA's regulations, guidance, or policies.

When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program

Reviewing a Grain Product's PFS

CACFP facilities are responsible for verifying the accuracy of the commercial grain product's PFS and maintaining documentation records on file. This section provides guidance on how to evaluate a commercial grain product's PFS for accuracy.

USDA's PFS form for grain oz eq

The USDA's *Product Formulation Statement for Documenting Grains in Child Nutrition Programs* includes two versions for documenting the crediting contribution of a commercial grain products.

- Crediting Standards Based on Grams of Creditable Grains (ounce equivalent):** This version provides documentation based on the creditable grains per serving and is the most commonly required version. This PFS is required whenever the product's ingredients statement and packaging do not provide sufficient information to determine if the product meets the CACFP crediting or WGR criteria for the grains component.

USDA
United States Department of Agriculture

Food and Nutrition Service

**Product Formulation Statement for Documenting Grains
in Child Nutrition Programs**

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

Program operators should include a copy of the label on the unopened product; packaging in addition to the following information and to be signed by an official named by participating program operator who certifies the accuracy of crediting and that the product meets the program needs.

Product Name: _____ Code No.: _____
 Manufacturer: _____ Servings Per _____
 Container: _____ (Use enough weight may be used to calculate creditable grain)

I. Does the product meet the whole grain-rich criteria? Yes No

II. Does the product contain non-creditable grain? Yes No How many grams? _____
 (Products with more than 0.24 ounce equivalent per cup or 3.89 grams per 1/4 cup for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not meet based on grain requirements for school meals.)

III. Use Exhibit A Grain Requirements for Child Nutrition Programs in the *Food Buying Guide for Child Nutrition Programs (FBG)* to determine if the product fits into Groups A-G (total grains), Group H (total grains) or Group I (100% creditable grains). Different methods may be used to calculate the grain credit based on creditable grains, Groups A-G, per the minimum or 1/4 cup of whole grain per 1/4 cup, Group H, or 1/2 cup of whole grain per 1/4 cup, or volume.

Indicate which Exhibit A Group (A-G) the product belongs:

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT	WEIGHT OF CREDITABLE GRAIN INGREDIENT PER PORTION A	GRAIN STANDARDS OF CREDITABLE GRAINS PER OZ EQ PER PORTION B	CREDITABLE AMOUNT A ÷ B
Total			
Total Creditable Amount¹			

¹ Creditable grains only by Program, Section 104 for specific Program requirements.
² Serving size is 1/4 cup of whole grain or 1/2 cup of whole grain, then grams are converted to grains.
³ Standard grams of creditable grains in the corresponding group in Exhibit A.
 A total creditable amount is not an exact measure but is a lower quantity per serving. Do not round up.

Total weight per portion of product to be purchased: _____ oz/eq
 Total contribution of product per portion is _____ oz/eq

I certify that the above information is true and correct and that a _____ ounce portion of this product meets the program needs.
 (Products with more than 0.24 ounce equivalent per cup or 3.89 grams per 1/4 cup for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not meet based on grain requirements for school meals.)

Signature: _____ Title: _____
 Printed Name: _____ Date: _____ Phone Number: _____

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- Crediting Standards Based on Exhibit A Weights per Ounce Equivalent:** This version provides documentation based on the minimum weight or volume for the applicable grain group in the USDA's Exhibit A chart. For information on the required quantities for each grain group, refer to the CSDE's resource, *Grain Ounce Equivalents for the CACFP*. For guidance on how to determine a grain product's meal pattern contribution, refer to the CSDE's resource, *Calculation Methods for Grain Ounce Equivalents in the CACFP*.

The USDA does not require manufacturers to use these forms. However, manufacturers that develop their own PFS forms must include all required information from the applicable USDA form.

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Parts of the USDA's PFS form for grains

A PFS is an official certified document of the company. It must be on company letterhead and signed by a person of authority in the company, such as the quality control manager or the appropriate staff in nutrition or research and development. All PFS forms must include the five required elements below. The product's label with the ingredients statement must also be attached to the PFS.

1. **Product name:** The product name stated on the PFS must match or have a similar description to the name on the product label.
2. **Product code:** The product code number is a unique identifier assigned by the manufacturer. It may include numbers, letters, or a combination of both.
3. **Serving size:** The serving size stated on the PFS should represent the amount of the product as purchased or ready for serving. It indicates the amount needed to provide the creditable amount stated on the PFS.
4. **Creditable grain ingredients:** The PFS must list each creditable grain ingredient (whole grains, enriched grains, bran, and germ).
5. **Information to demonstrate how the creditable ingredients contribute toward the meal pattern:** The PFS must include the information needed to calculate the crediting of each ingredient. The PFS must indicate:
 - the Exhibit A grains group (A-E) for the product (**Note:** Groups F and G are grain-based desserts and do not credit as the grains component in the CACFP);
 - a description of each creditable grain ingredient;
 - the grams of each creditable grain ingredient per portion;
 - the appropriate gram standard of creditable grains per serving (16 grams for groups A-E or 28 grams for groups H-I);
 - the creditable amount (oz eq) of each ingredient (divide grams of creditable grain ingredient by the appropriate gram standard);
 - the total weight (per portion) of the product as purchased; and
 - the total contribution (oz eq) of the product per portion.

CACFP facilities should determine if the manufacturer's PFS provides the information required to document that the product meets the crediting criteria for the grains component.

Table 1 shows a completed USDA PFS form, "Crediting Standards Based on Grams of Creditable Grains (ounce equivalent)," for a sample commercial grain product, Wheat Smile Pancakes.

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Table 1. Sample PFS for grams of creditable grains



Product Formulation Statement for Documenting Grains in Child Nutrition Programs

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

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. Program operators have the option to choose the crediting method that fits their specific menu planning needs.

A Product Name: Wheat Smile Pancakes Code No.: 14005

Manufacturer: ABC Bread Company Serving Size: 2 pancakes, 50 grams (1.75 ounces)
(raw dough weight may be used to calculate creditable grains)

B I. Does the product meet the whole grain-rich criteria? Yes No

C II. Does the product contain non-creditable grains? Yes No How many grams? _____
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the *Food Buying Guide for Child Nutrition Programs (FBG)* to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate the grains contribution based on creditable grains. Groups A-G use the standard of 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)

D Indicate which Exhibit A Group (A-I) the product belongs: C

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT* E	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION ¹ F A	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) ² G B	CREDITABLE AMOUNT H A ÷ B
Whole wheat flour (30%)	15	16	0.9375
Enriched flour (22%)	11	16	0.6875
			I Total 1.625
J Total Creditable Amount ³			1.5

* Creditable grains vary by Program. See the FBG for specific Program requirements.
¹ (Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams.
² Standard grams of creditable grains from the corresponding Group in Exhibit A.
³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 50g (1.75 oz)

Total contribution of product (per portion) 1.5 oz eq

K I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 1.5 oz eq grains. I further certify that non-creditable grains are **not** above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

L John Smith President
Signature Title

M John Smith 02/01/2023 (123) 456-7890
Printed Name Date Phone Number

When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program

Steps for reviewing a PFS for creditable grains

The guidance below indicates what to review when determining if a PFS for creditable grains is accurate. The green circles refer to the applicable sections of the sample PFS for ABC Bread Company’s Wheat Smile Pancakes in table 1.

A	Product information: Check that the product name, code number, manufacturer, and serving size on the PFS match the information on the product packaging.
B	Part I: “Does the product meet the whole grain-rich criteria” If “Yes” is checked, review the information for noncreditable grains (C) in part II and the creditable grain ingredients (F) in part III. To be WGR, the total weight (grams) of the whole-grain ingredients (G) must be equal to or more than the weight of the enriched grain ingredients (G). <ul style="list-style-type: none">For this example, the 15 grams of whole-wheat flour is more than the 11 grams of enriched flour. If “No” is checked, products that contain creditable grains may credit as the grains component if the serving provides at least ¼ oz eq (the minimum creditable amount).
C	Part II: “Does the product contain noncreditable grains” and “How many grams” The CACFP Rule of Three states that noncreditable grains cannot be any of the first three grain ingredients. However, the CACFP WGR criteria do not require a specific limit for noncreditable grains. Note: The limit for noncreditable grains applies only to the WGR criteria for the National School Lunch Program (NSLP) and School Breakfast Program (SBP). A product that meets the NSLP and SBP WGR criteria will also comply with the CACFP WGR criteria.
D	Part III: “Indicate which Exhibit A grain group (A-I) the product belongs” Check that the PFS lists the correct Exhibit A grain group for the product (refer to the CSDE’s resource, <i>Grain Ounce Equivalents for the CACFP</i>). For example, the PFS for bread must list group B and the PFS for pancakes must list group C. <ul style="list-style-type: none">For this example, group C is the correct group for pancakes.

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E

Part III chart, first column: “DESCRIPTION OF CREDITABLE GRAIN INGREDIENT”

Review the product’s ingredients statement to identify all creditable grains (whole grains, enriched grains, bran, and germ). Check that the PFS lists the same creditable grains. For guidance on identifying creditable grains, refer to the CSDE’s resources, *Crediting Whole Grains in the CACFP* and *Crediting Enriched Grains in the CACFP*.

F

Part III chart, second column: “GRAMS OF CREDITABLE GRAIN INGREDIENTS PER PORTION”

- For this example, the creditable grains include 15 grams of whole-wheat flour and 11 grams of enriched flour.

G

Part III chart, third column: “GRAM STANDARD OF CREDITABLE GRAIN PER OZ. EQUIVALENT (16g or 28g)”

Check that the PFS uses the correct gram standard for each creditable grain ingredient (F), based on the product’s Exhibit A grain group listed above the chart (D).

- **Groups A-E (baked goods)** require 16 grams of creditable grains to credit as 1 oz eq. To credit as 1 oz eq of a WGR food, the 16 grams of creditable grains must include at least 8 grams of whole grains. **Note:** Groups F and G (grain-based desserts) do not credit as the grains component in the CACFP.
- **Group H (cereal grains)** requires 28 grams of creditable grains to credit as 1 oz eq. To credit as 1 oz eq of a WGR food, the 28 grams of creditable grains must include at least 14 grams of whole grains.
- **Group I (RTE breakfast cereals)** requires 28 grams (1 ounce) or the equivalent volume indicated in Exhibit A (1 cup for flaked and round cereals, 1¼ cups for puffed cereals, and ¼ cup for granola) to credit as 1 oz eq.

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H

Part III chart, fourth column: “CREDITABLE AMOUNT”

Check that the calculation for the creditable amount of each creditable grain ingredient is correct. For each ingredient listed in column 1 (E), divide the “GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION” in column 2 (F) by the “GRAM STANDARD OF CREDITABLE GRAIN PER OZ. EQUIVALENT” in column 3 (G).

- For this example, the calculations are correct: 15 grams of whole-wheat flour divided by 16 grams equals 0.9375 oz eq and 11 grams of enriched flour divided by 16 grams equals 0.6875 oz eq.

I

Part III chart, bottom of fourth column: “Total”

Check that the “Total” at the bottom of column 4 equals the sum of all creditable grain ingredients.

- For this example, the calculation is correct: 0.9375 oz eq of whole-wheat flour plus 0.6875 oz eq of enriched flour equals 1.625 oz eq.

J

Part III chart, bottom of fourth column: “Total Creditable Amount”

Check that the “Total Creditable Amount” at the bottom of column 4 is rounded **down** to the nearest quarter ($\frac{1}{4}$) serving. For example, 1.625 oz eq round down to 1.5 oz eq, 1.49 oz eq and 1.27 oz eq round down to 1.25 oz eq, and 1.24 oz eq round down to 1 oz eq.

- For this example, the rounding is correct: 1.625 oz eq rounds down to 1.5 oz eq.

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K

“Total weight (per portion) of product as purchased” and “Total contribution of product (per portion)”

Check that the total weight per portion as purchased in this section is the same as the serving size listed at the top of the PFS (A). Check that the total contribution per portion (oz eq) in this section is the same as the “Total Creditable Amount” (K) listed at the bottom of column 4 in the chart in part III.

- For this example, the information is correct: The serving weight is listed as 1.75 ounces in both sections and the crediting contribution is listed as 1.5 oz eq in both sections.

L

Certification statement

Check that the portion size and oz eq contribution in the certification statement is the same as the information listed just above the certification statement (L).

- For this example, the information is correct: The serving weight is listed as 1.75 ounces in both sections and the crediting contribution is listed as 1.5 oz eq in both sections.

M

Signature

Check that the manufacturer’s PFS is on company letterhead and is signed and dated by an official company representative. The signature may be handwritten, stamped, or electronic.

- For this example, the information is correct: The PFS is on company letterhead and is signed and dated by a company official.

CACFP facilities must maintain PFS forms and supporting information on file to document meal pattern compliance for auditing purposes.

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Resources

Crediting Breakfast Cereals in the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Credit_Cereals_CACFP.pdf

Crediting Enriched Grains in the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Credit_Enriched_Grains_CACFP.pdf

Crediting Whole Grains in the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Credit_Whole_Grains_CACFP.pdf

Exhibit A: Grain Requirements for Child Nutrition Programs (USDA):

<https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/ExhibitA.pdf>

Food Buying Guide Exhibit A Grains Tool (USDA):

<https://www.fns.usda.gov/tn/food-buying-guide-interactive-web-based-tool>

Grain Ounce Equivalents for the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Grain_Oz_Eq_CACFP.pdf

Grains Component for CACFP Adult Day Care Centers (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Adult-Day-Care-Centers/Documents#Grains>

Grains Component for CACFP Child Care Programs (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#Grains>

Guide to Meeting the Whole Grain-rich Requirement for the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/WGR_Requirement_CACFP.pdf

How to Identify Creditable Grains for the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Identify_Creditable_Grains_CACFP.pdf

Product Formulation Statement for Documenting Grains in Child Nutrition Programs

– Completed Sample (USDA):

https://www.fns.usda.gov/sites/default/files/resource-files/PFS_Example_Grains_Oz_Eq.pdf

Tips for Evaluating a Manufacturer’s Product Formulation Statement (USDA):

<https://www.fns.usda.gov/sites/default/files/resource-files/manufacturerPFStipsheet.pdf>

Using Product Formulation Statements in the CACFP (CSDE):

http://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Using_Product_Formulation_Statements_CACFP.pdf

When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program



For more information, visit the CSDE's [Crediting Foods in CACFP Child Care Programs](#) and [Crediting Foods in CACFP Adult Day Care Centers](#) webpages or contact the [CACFP staff](#) at the Connecticut State Department of Education, Bureau of Child Nutrition Programs, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This document is available at https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/When_Commercial_Grain_Products_Require_PFS_CACFP.pdf.

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1. mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
2. fax: (833) 256-1665 or (202) 690-7442; or
3. email: program.intake@usda.gov

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