

# Sabra® Roasted Red Pepper Hummus – 30 oz.

<b>Nutrition Factor</b>	cts
about 28 servings per conta Serving size 2 tbsp	iner <b>) (30g)</b>
	- (
Amount per serving	
Calories	<u>70</u>
% Dail	y Value*
Total Fat 5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 130mg	6%
Total Carbohydrate 5g	2%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 1mg	6%
Potassium 94mg	2%
*The % Daily Value tells you how much a nutrie serving of food contributes to a daily diet. 2,000 day is used for general nutrition advice.	

**INGREDIENTS:** CHICKPEAS, RED BELL PEPPER, TAHINI (SESAME), SOYBEAN OIL AND/OR SUNFLOWER OIL, WATER, GARLIC, SALT, CITRIC ACID, POTASSIUM SORBATE TO MAINTAIN FRESHNESS, SPICES, NATURAL FLAVOR.

## **CONTAINS: SESAME**

Case UPC	20040822301118	
Package UPC	040822301114	
Case Pack	3 x 30oz containers	
Kosher Status	Kosher Pareve	
Meat/Meat Alternates	0.5 oz per 1.06 oz serving 1.0 oz per 2.12 oz serving	
	0 cup per 1.06 oz serving	
Vegetable Servings (Legumes)	1/8 cup per 2.12 oz	
	serving	

I verify the above information is accurate as of January 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: Sabra® Roasted Red Pepper Hummus	Code No.: _30111
Manufacturer: Sabra Dipping Company, LLC	Serving Size: 2 Tbsp (60g/1.06 oz)

#### 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 <sup>1</sup> B	CREDITABLE AMOUNT A x B	
		x			
		х			
		x			
C. Total Creditable Meats Amount⁵					

<sup>1</sup> 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 <sup>2</sup>	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT <sup>2</sup> D x E ÷ F
Beans, Chickpeas, dry, whole	0.252	x	24.6	÷	16	0.38745
Sesame Seed Butter	0.145	x	14.4	÷	16	0.1305
		x		÷		
G. Total Creditable Meat Alternates Amount <sup>5</sup>						0.5

<sup>2</sup> 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 <sup>3</sup> I	DIVIDE⁴	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					

<sup>3</sup> Attached documentation provides % of Protein As-Is.

<sup>4</sup> 18 is the percent of protein when fully hydrated.

<sup>5</sup> 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 <u>30g (2 Tbsp)</u>

I certify that the above information is true and correct and that a <u>1.06</u> ounce serving of the above product (ready for serving) contains <u>0.5</u> 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.

Traci Sample	Digitally signed by Traci Sample Date: 2023.10.10 09:23:02 -06'00'	Senior Manager of Nutrition & Regulatory Affairs			
Signature		Title			
Traci Sample		01/01/2024	(970) 388-2000		
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: Sabra® Roasted Red Pepper Hummus	Code No.: 30111	

Manufacturer: Sabra Dipping Company, LLC

Serving Size: 2 Tbsp (30g/1.06 oz)

## I. Vegetables Component

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

DESCRIPTION OF CREDITABLE INGREDIENT PER FOOD BUYING	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)
GUIDE (FBG)	A		В		С	A x B ÷ C
Beans, Chickpeas, dry, whole	0.252	x	24.6	÷	16	0.38745
Pepper, Bell Fresh, cooked strips	.01855	x	9.8	÷	16	.01136
		x		÷		
Total Creditable Vegetables Amount:						0

<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 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 ½ 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  $\frac{1.06}{2}$  ounce serving of the above product contains

0\_\_\_\_\_ 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 <sup>1</sup>	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT <sup>2</sup> (QUARTER CUPS)
	А		В		С	A x B ÷ C
		x		÷		
		x		÷		
		x		÷		
Total Creditable Fruits Amount:						

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

<sup>2</sup>FBG 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 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: ½ 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.

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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 =	<sup>3</sup> ⁄ <sub>4</sub> Cup vegetable/fruit				
3.5	Quarter Cups =	% Cup vegetable/fruit				
4.0 Quarter Cups = 1 Cup vegetable/fruit						
		9999 equals ½ cup 1.0 equals ¼ cup				
Digitally signed by Traci Date: 2023.10.16 14:05:		Sr. Manager, Nutri	tion & Regulatory Affairs			
		Title				
		01/01/2024	(970) 388-2000			

Printed Name

Signature

Traci Sample

Traci Sample