



Sabra® Classic Hummus – 30 oz.

NUTRITION FACTS	
about 28 servings per container	
Serving Size	2 tbsp (30g)
Amount per serving	
Calories	70
% Daily Value*	
Total Fat 6g	7%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 130mg	6%
Total Carbohydrate 5g	2%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 80mg	2%
*The % Daily Value (DV) 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.	

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

CONTAINS: SESAME.

Case UPC	20040822014681
Package UPC	040822014687
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
Vegetable Servings (Legumes)	0 cups per 1.06 oz serving 1/8 cup per 2.12 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.

Table with 5 columns: DESCRIPTION OF CREDITABLE MEAT INGREDIENT PER FOOD BUYING GUIDE (FBG), OUNCES PER RAW PORTION OF CREDITABLE MEAT INGREDIENT A, MULTIPLY, FBG YIELD¹ B, CREDITABLE AMOUNT A x B. Includes a total row for C. Total Creditable Meats Amount⁵.

¹ FBG yield = Additional Information column.

II. Meat Alternates

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

Table with 7 columns: DESCRIPTION OF CREDITABLE MEAT ALTERNATE INGREDIENT PER FOOD BUYING GUIDE (FBG), OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT D, MULTIPLY, FBG YIELD² E, DIVIDE, PURCHASE UNIT IN OUNCES F, CREDITABLE AMOUNT² D x E ÷ F. Includes a total row for G. Total Creditable Meat Alternates Amount⁵.

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.

Table with 6 columns: DESCRIPTION OF APP, MANUFACTURER'S NAME, AND CODE NUMBER, OUNCES DRY PER APP PORTION H, MULTIPLY, % OF PROTEIN AS IS³ I, DIVIDE⁴, CREDITABLE AMOUNT APP H x I ÷ 18. Includes a total row for J. Total Creditable APP Amount⁵ and a final row for 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.

Traci Sample

Digitally signed by Traci Sample
Date: 2024.10.10 09:23:02 -06'00'

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.

Table with 7 columns: Description of Creditable Ingredient, Ounces per Raw Portion, Multiply, FBG Yield, Divide, Purchase Unit, Creditable Amount. Includes a total row at the bottom.

- Footnote 1: FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable.
Footnote 2: FBG calculations for vegetables are in quarter cups. See next page for Quarter Cup to Cup Conversions.
List of 7 bullet points regarding vegetable crediting rules.

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 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 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 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: 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

Traci Sample

Signature

Digitally signed by Traci Sample
Date: 2024.10.16 14:05:19 -06'00'

Title

Printed Name

Date

Phone Number