



Sabra® Snackers Classic Hummus & Pretzels– 4.56 oz.

Nutrition Facts	
1 serving per container	
Serving size	1 unit (129g)
Amount per serving	
Calories	370
	<small>% Daily Value*</small>
Total Fat 18g	23%
Saturated Fat 3g	14%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 850mg	37%
Total Carbohydrate 45g	16%
Dietary Fiber 7g	23%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 10g	13%
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 2.5mg	15%
Potassium 325mg	6%
<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: Hummus (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), Pretzels (Enriched Wheat Flour [Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Salt, Corn Oil, Sodium Bicarbonate, Malt Syrup).
CONTAINS: SESAME, WHEAT.

Case UPC	1004082201195-9
Package UPC	04082201195-0
Case Pack	12 x 4.56oz containers
Kosher Status	Kosher Pareve
Meat/Meat Alternates	1.5 oz
Vegetable Servings (Legumes)	¼ cup
Grain Servings	2 oz eq Enriched Grains



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, Ounces per Raw Portion, Multiply, FBG Yield, Creditable Amount. Includes a total row for Meats.

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, Ounces per Raw Portion, Multiply, FBG Yield, Divide, Purchase Unit, Creditable Amount. Includes a total row for Meat Alternates.

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, Ounces Dry per APP Portion, Multiply, % of Protein, Divide, Creditable Amount. Includes a total row for APP and a grand total row for all categories.

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

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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 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.

Product Name: _____ Code No.: _____

Manufacturer: _____ Serving Size: _____ (raw dough weight may be used to calculate creditable grains)

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

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.)

Indicate which Exhibit A Group (A-I) the product belongs to: _____

Table with 4 columns: Description of Creditable Grain Ingredient, Grams of Creditable Grain Ingredient per Portion (A), Gram Standard of Creditable Grains per Oz Eq (16g or 28g) (B), and Creditable Amount (A ÷ B). Includes a Total row and a Total Creditable Amount row.

* 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 _____

Total contribution of product (per portion) _____ oz eq

I certify that the above information is true and correct and that a _____ ounce portion of this product (ready for serving) provides _____ oz eq grains. I further certify that non-creditable grains are not above 0.24 oz eq per portion.

Traci Sample
Signature

Digitally signed by Traci Sample
Date: 2024.11.02 15:56:18 -06'00'

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