

CACFP Meat/Meat Alternate Minimum Serving Chart

Based on product yield: 14.99 oz serving = 2.5 oz creditable Meat/Meat Alternate (MMA)

Yield & Conversion

- **Product yield:** 14.99 oz product → 2.5 oz MMA
- **Conversion factor:** ($\frac{14.99}{2.5} = 6.00$)

Meaning: For every 1.0 oz of required MMA, you need **6.00 oz of this product**.

Minimum Creditable MMA Requirements by CACFP Age Group

Age Group	Required MMA (oz)	Product Ounces Needed (oz)
1-2 years	1.0 oz	6.0 oz
3-5 years	1.5 oz	9.0 oz
6-12 years	2.0 oz	12.0 oz
13-18 years	2.0 oz	12.0 oz
Adults	2.0 oz	12.0 oz



6 CONAGRA DRIVE
OMAHA, NE 68102

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: Dennison Chili with Beans

Code No.: 6414402115

Manufacturer: Conagra Brands

Serving Size: 1 can (425 g)

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 ¹ B	CREDITABLE AMOUNT A x B
Pork, Ground Frozen 30% Fat	0.67	x	0.70	0.46
		x		
		x		
C. Total Creditable Meats Amount ⁵				0.46

¹ 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 ² E	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT ² D x E ÷ F
Pinto Beans	2.57	x	14.00	÷	16.00	2.25
		x		÷		
		x		÷		
G. Total Creditable Meat Alternates Amount ⁵						2.25

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.

DESCRIPTION OF APP, MANUFACTURER'S NAME, AND CODE NUMBER	OUNCES DRY PER APP PORTION H	MULTIPLY	% OF PROTEIN AS IS ³ I	DIVIDE ⁴	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					2.50

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 1 can (425 g)

Total creditable amount of product (per portion). (Reminder: total creditable amount (per portion) cannot exceed the total weight (per portion).) 2.50

I certify that the above information is true and correct and that a 14.99 ounce serving of the above product (ready for serving) contains 2.50 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.

Kasia Burton MS RD

Signature

Principal Nutritionist, Conagra Brands

Title

Kasia Burton MS RD

Printed Name

08/25/2026

Date

Phone Number



6 CONAGRA DRIVE
OMAHA, NE 68102

Product Formulation Statement for Documenting Vegetables and Fruits in School Meal 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: Dennison Chili with Beans

Code No.: 6414402115

Manufacturer: Conagra Brands

Serving Size: 1 can (425 g)

I. Vegetables Component

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

DESCRIPTION OF CREDITABLE INGREDIENT PER FOOD BUYING GUIDE (FBG)	VEGETABLE SUBGROUP	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	
Tomato Paste	Red/Orange	0.34	x	27.60	÷	16	0.59	
Pinto Beans	Beans	2.57	x	14.00	÷	16	2.25	
			x		÷			
Total Creditable Vegetables Amount:							2.84	
¹ FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable. ² 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 ½ cup of recognizable vegetable is required to contribute toward a specific vegetable subgroup. • Pasta made from vegetable flour(s) may credit as a vegetable even if the pasta is not served with another recognizable vegetable. • The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. • Program operators may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. • Raw leafy green vegetables credit as half the volume served in school meals (example: 1 cup raw spinach credits as ½ cup dark green 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 school 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.							Total Cups Beans/Peas (Legumes)	1/2
							Total Cups Dark Green	
							Total Cups Red/Orange	1/8
							Total Cups Starchy	
							Total Cups Other	

I certify the above information is true and correct and that 14.99 ounce serving of the above product contains

1/8 cup(s) of Red/Orange vegetables.
(vegetable subgroup)

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 ¹	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT ² (QUARTER CUPS) $A \times B \div C$
A	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 $\frac{1}{8}$ cup of recognizable fruits are required to contribute toward the fruits component.
- Dried fruits credit double the volume served in school meals (example: $\frac{1}{2}$ 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 = $\frac{1}{8}$ Cup vegetable/fruit
- 1.0 Quarter Cups = $\frac{1}{4}$ Cup vegetable/fruit
- 1.5 Quarter Cups = $\frac{3}{8}$ Cup vegetable/fruit
- 2.0 Quarter Cups = $\frac{1}{2}$ Cup vegetable/fruit
- 2.5 Quarter Cups = $\frac{5}{8}$ Cup vegetable/fruit
- 3.0 Quarter Cups = $\frac{3}{4}$ Cup vegetable/fruit
- 3.5 Quarter Cups = $\frac{7}{8}$ Cup vegetable/fruit
- 4.0 Quarter Cups = 1 Cup vegetable/fruit

*The result of 0.9999 equals $\frac{1}{8}$ cup
but a result of 1.0 equals $\frac{1}{4}$ cup

Kasia Burton MS RD
Signature

Kasia Burton MS RD
Printed Name

Principal Nutritionist, Conagra Brands
Title

08/25/2026
Date

Phone Number