



March 10, 2008

To: **National School Lunch Program Participants**

Subject: **Kellogg's® Loma Linda Big Franks
28989 02320**

According to Appendix A to 7 CFR 210, 220, 225, and 226, an Alternate Protein Product (APP) must meet the following requirements: must be processed so that some portion of the non-protein constituents of the food is removed; must have a biological quality of at least 80 percent that of casein as determined by PDCAAS; and must contain at least 18 percent protein by weight when fully formulated or hydrated. Loma Linda Big Franks contain protein that meets these requirements from soy.

Soy protein is provided by soy flour and soy protein concentrate. These forms of soy protein have fat and carbohydrate components removed. Per our supplier, the reference used to determine the EAA score is the FAO/WHO 2-5 year old amino acid pattern. Per our supplier, the EAA score of the soy proteins is 1.04 with a digestibility of 97% giving a PDCAAS of 1. To achieve 18% protein when hydrated, soy flour is hydrated with 1.9 parts of water and soy protein concentrate with 2.6 parts water.

The combined soy sources provide 8g hydrated soy protein per 51 gram link. Therefore, each link provides 1/4 meat equivalent.

I certify the above information to be true and correct.

A handwritten signature in black ink, appearing to read 'CDolven'.

Cheryl L. Dolven, MS, RD
Kellogg Company