



November 28, 2007

To: **National School Lunch Program Participants**

Subject: **Kellogg's® Worthington® Saucettes
28989 23103**

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. Worthington Saucettes contain protein that meets these requirements from soy and egg whites.

Soy protein is provided by soy flour chunks and soy protein isolate. 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 chunks are hydrated with 1.9 parts of water and soy protein isolate with 3.77 parts of water.

Egg white solids have water and fat removed. Data from FAO/WHO (1990) assigns egg whites an EAA score of 121 and digestibility of 98%, resulting in a PDCAAS of 1. Egg white solids are 80% protein and can be hydrated with 3.5 parts of water to achieve 18% protein when hydrated.

The combined soy sources provide 14.8 grams hydrated soy protein per link. The egg whites provide 9.5g hydrated protein per link. Total protein content from these combined sources is 24.3g. Therefore, each link provides 3/4 meat equivalent.

I certify the above information to be true and correct.

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Kellogg Company