|  | $\begin{gathered} \text { Ages } \\ 1-2 \end{gathered}$ | $\begin{gathered} \text { Ages } \\ 3-5 \end{gathered}$ | $\begin{aligned} & \text { Ages } \\ & 6-12 \end{aligned}$ |  | Adult |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Food Components and Food Items ${ }^{1}$ | Minimum Quantities |  |  |  |  |
| Fluid milk ${ }^{3}$ | 4 fl oz | 6 fl oz | 8 fl oz | 8 fl 0 z | 8 fl 0 O |
| Vegetables, fruits, or portions of both ${ }^{4}$ | $1 / 4$ cup | $1 / 2$ cup | $1 / 2$ cup | $1 / 2$ cup | 1/2 cup |
| Grains (0z eq) ${ }^{56,7,8}$ | $1 / 20 z$ eq | $1 / 20 z$ eq | 1 oz eq | 1 oz eq | 2 oz eq |

${ }^{1}$ Must serve all 3 components for a reimbursable meal. Offer versus serve is an option for at-risk afterschool and adult participants.
${ }^{2}$ Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.
${ }^{3}$ Must be unflavored whole milk for children age 1. Must be unflavored low-fat ( $1 \%$ ) or unflavored fat-free (skim) milk for children 2 through 5 years old. Must be unflavored low-fat (1\%), flavored low-fat (1\%), unflavored fat-free (skim), or flavored fat-free (skim) milk for children 6 years old and older and adults. For adult participants, 6 ounces (oz) (weight) or $3 / 4$ cup (volume) of yogurt may be used to meet the equivalent of 8 oz of fluid milk once per day when yogurt is not served as a meat alternate in the same meal.
${ }^{4}$ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at 1 meal, including snack, per day.
${ }^{5}$ At least 1 serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.
${ }^{6}$ Meat and meat alternates may be used to meet the entire grains requirement a maximum of 3 times a week. One ounce of meat and meat alternates is equal to 1 ounce equivalent ( oz eq ) of grains.
${ }^{7}$ Refer to FNS guidance for additional information on crediting different types of grains.
${ }^{8}$ Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

## LUNCH AND SUPPER

Meal Pattern for Children and Adults

|  | $\begin{gathered} \text { Ages } \\ 1-2 \end{gathered}$ | $\begin{gathered} \text { Ages } \\ 3-5 \end{gathered}$ | Ages 6-12 | Ages 13-18 ${ }^{2}$ <br> (at-risk afterschool programs and emergency shelters) | Adult |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Food Components and Food Items ${ }^{1}$ | Minimum Quantities |  |  |  |  |
| Fluid milk ${ }^{3}$ | 4 fl oz | 6 fl oz | 8 fl oz | 8 fl oz | $8 \mathrm{fl} \mathrm{oz}{ }^{4}$ |
| Meats/meat alternates Edible portion as served: |  |  |  |  |  |
| Lean meat, poultry, or fish | 1 oz eq | $11 / 20 z$ eq | 2 oz eq | 20 eq | 2 oz eq |
| Tofu, soy products, or alternate protein products ${ }^{5}$ | 1 oz eq | $11 / 20 z$ eq | 2 oz eq | 2 oz eq | 2 oz eq |
| Cheese | 1 oz eq | $11 / 20 z$ eq | 2 oz eq | 2 oz eq | 2 oz eq |
| Large egg | 1/2 | 3/4 | 1 | 1 | 1 |
| Cooked dry beans or peas | $1 / 4$ cup | $3 / 8$ cup | $1 / 2$ cup | $1 / 2$ cup | $1 / 2$ cup |
| Peanut butter or soy nut butter or other nut or seed butters | 2 Tbsp | 3 Tbsp | 4 Tbsp | 4 Tbsp | 4 Tbsp |
| Yogurt, plain or flavored, unsweetened or sweetened ${ }^{6}$ | $\begin{gathered} 4 \text { oz } \\ \text { or } 1 / 2 \text { cup } \end{gathered}$ | $\begin{gathered} 6 \mathrm{oz} \\ \text { or } 3 / 4 \text { cup } \end{gathered}$ | $\begin{gathered} 80 z \\ \text { or } 1 \text { cup } \end{gathered}$ | $\begin{gathered} 80 z \\ \text { or } 1 \text { cup } \end{gathered}$ | $\begin{gathered} 80 z \\ \text { or } 1 \text { cup } \end{gathered}$ |
| The following may be used to meet no more than 50 percent of the requirement: <br> Peanuts, soy nuts, tree nuts, or seeds, as listed in program guidance, or an equivalent quantity of any combination of the above meat/meat alternates (1 oz of nuts/seeds = 1 oz of cooked lean meat, poultry, or fish) | $\begin{gathered} 1 / 20 z \text { eq }= \\ 50 \% \end{gathered}$ | $\begin{gathered} 3 / 40 z \text { eq }= \\ 50 \% \end{gathered}$ | $\begin{gathered} 1 \mathrm{oz} \mathrm{eq}= \\ 50 \% \end{gathered}$ | $\begin{gathered} 1 \mathrm{oz} \mathrm{eq}= \\ 50 \% \end{gathered}$ | $\begin{gathered} 1 \mathrm{oz} \mathrm{eq}= \\ 50 \% \end{gathered}$ |
| Vegetables ${ }^{7,8}$ | 1/8 cup | $1 / 4$ cup | 112 cup | 112 cup | 1⁄2 cup |
| Fruits ${ }^{7,8}$ | 1⁄8 cup | $1 / 4$ cup | $1 / 4$ cup | $1 / 4$ cup | $1 / 2$ cup |
| Grains (oz eq) ${ }^{9,10,11}$ | $1 / 20 \mathrm{oz} \mathrm{eq}$ | $1 / 20 \mathrm{oz} \mathrm{eq}$ | 1 oz eq | 1 oz eq | 2 oz eq |

[^0]old and older and adults. For adult participants, 6 ounces (weight) or $3 / 4$ cup (volume) of yogurt may be used to meet the equivalent of 8 ounces of fluid milk once per day when yogurt is not served as a meat alternate in the same meal.
${ }^{4}$ A serving of fluid milk is optional for suppers served to adult participants.
${ }^{5}$ Alternate protein products must meet the requirements in Appendix A of 7 CFR Part 226.
6 Yogurt must contain no more than 23 grams of total sugars per 6 ounces.
7 Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.
${ }^{8}$ A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.
${ }^{9}$ At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards the grains requirement.
${ }^{10}$ Refer to FNS guidance for additional information on crediting different types of grains.
${ }^{11}$ Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

## SNACK

Meal Pattern for Children and Adults
(Select 2 of the 5 components for a reimbursable snack)

|  | $\begin{gathered} \text { Ages } \\ 1-2 \end{gathered}$ | $\begin{gathered} \text { Ages } \\ 3-5 \end{gathered}$ | $\begin{aligned} & \text { Ages } \\ & 6-12 \end{aligned}$ | Ages $13-18^{2}$ $\qquad$ programs and emergency shelters) | Adult |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Food Components and Food Items ${ }^{1}$ | Minimum Quantities |  |  |  |  |
| Fluid Milk ${ }^{3}$ | 4 fl oz | 4 fl oz | 8 fl oz | 8 fl oz | 8 fl oz |
| Meats/meat alternates |  |  |  |  |  |
| Lean meat, poultry, or fish | $1 / 20 \mathrm{eq}$ eq | $1 / 20 \mathrm{oz} \mathrm{eq}$ | $10 z$ eq | 1 oz eq | 10 eq eq |
| Tofu, soy product, or alternate protein products ${ }^{4}$ | $1 / 20 z$ eq | $1 / 20 z$ eq | 10 eq | $10 z$ eq | 10 eq |
| Cheese | $1 / 20 \mathrm{eq}$ eq | $1 / 20 \mathrm{oz} \mathrm{eq}$ | 10 eq | 10 eq | 10 eq |
| Large egg | 1/2 | 1/2 | 1/2 | 1/2 | 1/2 |
| Cooked dry beans or peas | $1 / 8$ cup | $1 / 8$ cup | $1 / 4$ cup | $1 / 4$ cup | $1 / 4$ cup |
| Peanut butter or soy nut butter or other nut or seed butters | 1 Tbsp | 1 Tbsp | 2 Tbsp | 2 Tbsp | 2 Tbsp |
| Yogurt, plain or flavored unsweetened or sweetened ${ }^{5}$ | $\begin{aligned} & 2 \text { oz or } \\ & 1 / 4 \text { cup } \end{aligned}$ | $\begin{aligned} & 2 \text { oz or } \\ & 1 / 4 \text { cup } \end{aligned}$ | $\begin{aligned} & 4 \text { oz or } \\ & 1 / 2 \text { cup } \end{aligned}$ | $\begin{aligned} & 4 \text { oz or } \\ & 1 / 2 \text { cup } \end{aligned}$ | $\begin{aligned} & 4 \text { oz or } \\ & 1 / 2 \text { cup } \end{aligned}$ |
| Peanuts, soy nuts, tree nuts, or seeds | $1 / 20 \mathrm{oz} \mathrm{eq}$ | $1 / 20$ eq | 10 eq | 10 eq | 1 oz eq |
| Vegetables ${ }^{6}$ | $1 / 2$ cup | $1 / 2$ cup | $3 / 4$ cup | $3 / 4$ cup | $1 / 2$ cup |
| Fruits ${ }^{6}$ | $1 / 2$ cup | $1 / 2$ cup | $3 / 4$ cup | $3 / 4$ cup | 1⁄2 cup |
| Grains (oz eq) ${ }^{7,8,9}$ | $1 / 2 \mathrm{oz} \mathrm{eq}$ | $1 / 2 \mathrm{oz} \mathrm{eq}$ | $10 z \mathrm{eq}$ | $10 z \mathrm{eq}$ | 1 oz eq |

${ }^{1}$ Select two of the five components for a reimbursable snack. Only one of the two components may be a beverage.
${ }^{2}$ Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.
${ }^{3}$ Must be unflavored whole milk for children age 1. Must be unflavored low-fat ( $1 \%$ ) or unflavored fat-free (skim) milk for children 2 through 5 years old. Must be unflavored low-fat (1\%), flavored low-fat (1\%), unflavored fat-free (skim), or flavored fat-free (skim) milk for children 6 years old and older.
${ }^{4}$ Alternate protein products must meet the requirements in Appendix A of 7 CFR Part 226.
5 Yogurt must contain no more than 23 grams of total sugars per 6 ounces.
${ }^{6}$ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.
7 At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.
8 Refer to FNS guidance for additional information on crediting different types of grains.
${ }^{9}$ Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

## FLUID MILK

Use this section as a guide to identify creditable milk and products that contain creditable milk. This is NOT an all-inclusive list. For information on creditable milk commonly served in Child Nutrition Programs, see the Food Buying Guide.

Details in the "Additional Information" column help you to determine if the product is creditable and where to go to get more information, for example the Food Buying Guide.

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| A2 Milk | X |  |  | A2 milk only contains the A2 protein. It still meets the standard of identity for milk. |
| Breastmilk | X |  |  | Breastmilk is creditable at any age. |
| Buttermilk |  | X |  | Buttermilk must be fat-free (skim) or low-fat ( $1 \%$ ) for participants 2 years of age and older. Only commercially prepared buttermilk may be offered to program participants. |
| Certified Raw Milk |  |  | X | Regulations require the use of pasteurized milk. |
| Cultured Milk (Kefir Milk, Acidified Milk, Acidophilus Milk) |  | X |  | Cultured milk is a fluid milk produced by adding selected microorganisms to fluid fat-free (skim), low-fat ( $1 \%$ ), reduced-fat (2\%), or whole milk under controlled conditions to produce a product with a specific flavor and/or consistency. Examples are cultured buttermilk, cultured kefir milk, and cultured acidophilus milk. Only commercially prepared cultured milk that meets fat standards is creditable. |
| Flavored Milks (chocolate, strawberry, etc.) |  | X |  | Flavored fat-free (skim) and low-fat (1\%) milks are creditable for children 6 years old and older and adults. Different flavors may contain differing levels of sweetener. However, as a best practice, serve flavored milks that contain no more than 22 g of sugar per 8 fl oz . |
| Goat's Milk |  | X |  | Must meet State standards for fluid milk. If goat's milk meets State standards, then it may be served in place of cow's milk with no additional documentation. All milk must be fat-free (skim) or low-fat (1\%) when served to children 2 years of age or older. Unflavored and flavored fat-free (skim) and low-fat (1\%) flavored milks are creditable for children 6 years and older and adults. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Lactose-Free Milk, Lactose-Reduced Milk | X |  |  | Lactose-free and lactose-reduced milks are fluid milks that have been modified by the addition of lactase enzymes. The lactose (milk sugar) in this milk has been broken down into simple sugars. Children or adults who cannot digest lactose may benefit from the use of lactose-free or lactose-reduced milk. Children 1 year of age must be served whole milk. Children 2 years through 5 years of age must be served only unflavored fat-free (skim) or low-fat (1\%) milk. Fat-free (skim) and low-fat (1\%) unflavored and flavored milks are creditable for children 6 years and older and adults. |
| Reduced-fat (2\%) Milk |  | X |  | May be served to children during the 1 -month transition period between 24 months through 25 months of age or if there is a special medical need. |
| Low-fat (1\%) Milk | X |  |  | Low-fat (1\%) unflavored milk may be served to children 2 years through 5 years of age. Low-fat (1\%) unflavored and flavored milks may be served to children 6 years and older and adults. |
| Skim Milk, Nonfat Milk, Fat-free Milk | X |  |  | Fat-free (skim) milk is creditable for children 2 years and older and adults. Flavored fat-free (skim) milk is creditable for children 6 years and older and adults. |
| UHT (Ultra High Temperature) Milk or Shelf Stable Milk | X |  |  | UHT is a Grade A, pasteurized milk that has been heated to $280^{\circ} \mathrm{F}$ for a few seconds then cooled and packaged. Children 2 years through 5 years of age must be served only unflavored fat-free (skim) or low-fat (1\%) UHT milk. Fat-free (skim) and low-fat (1\%) unflavored and flavored UHT milks are creditable for children 6 years and older and adults. |
| Whole Milk |  | X |  | Unflavored whole milk is creditable for children ages 12 through 23 months of age. Whole milk may be served to children during the 1-month transition period between 24 months through 25 months of age or if there is a special medical need. |



| Almond Beverage <br> (commonly known <br> as almond milk) |  | X |  |
| :--- | :--- | :--- | :--- |


| Food | Creditable |  |  |
| :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |
| Dairy Products or Milk Substitutes |  |  |  |

$\left.\begin{array}{l|l|l|l|l}\hline \text { Evaporated Milk } & & & & \\ \hline \text { Frozen Yogurt } & & & \begin{array}{l}\text { Evaporated milk does not meet the definition of } \\ \text { fluid milk, however, canned evaporated milk may be } \\ \text { creditable under certain conditions of limited fluid milk } \\ \text { availability. Contact your State agency or your sponsoring } \\ \text { agency for additional guidance. }\end{array} \\ \hline \text { Half and Half } & & \text { X } & & \text { Frozen yogurt does not meet the definition of fluid milk. } \\ \hline \text { Hot Chocolate } & & & & \\ \text { (Cocoa) } & & & \begin{array}{l}\text { Half and half does not meet the definition of fluid milk. }\end{array} \\ \hline \text { Hot chocolate must be made with fluid milk, and } \\ \text { only the fluid milk portion is creditable. Hot chocolate } \\ \text { is considered a flavored milk (served at a higher } \\ \text { temperature) and is not creditable in CACFP for } \\ \text { children under 6 years of age. For older children, the } \\ \text { milk in hot chocolate may be creditable if it meets the } \\ \text { fat requirements. }\end{array}\right\}$


## Dairy Products or Milk Substitutes

| Rice Beverage <br> (commonly known <br> as rice milk) |  |  |  |
| :--- | :--- | :--- | :--- |

Use this section as a guide to identify creditable meats/meat alternates and products that contain creditable meats/meat alternates. This is NOT an all-inclusive list. For information on creditable meats/meat alternates commonly served in Child Nutrition Programs, see the Food Buying Guide.

Details in the "Additional Information" column help you to determine if the product is creditable and where to go to get more information, for example the Food Buying Guide.

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Acorns |  |  | X | Acorns are not creditable due to their low protein content. |
| Bacon and Imitation Bacon Products |  |  | X | Bacon is not creditable. These products contain little meat. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Bacon Rinds |  |  | X | Bacon Rinds are not creditable. |
| Bacon, Turkey |  | X |  | Turkey bacon is creditable only if the product is (1) CN labeled or (2) has a Product Formulation Statement. |
| Bean Flour |  | X |  | Bean flour is creditable toward the meats/meat alternates component when served with at least 0.25 oz eq of visible meat/meat alternate. Document meal pattern contribution with a Product Formulation Statement. |
| Beans or Peas (Legumes), Canned or Dry | X |  |  | Cooked dry or canned beans or peas (kidney, garbanzo, black, lentils, etc.) may be credited as either a meat alternate or a vegetable, but not as both in the same meal. See the Vegetables section in the Food Buying Guide. |
| Beans, Refried | X |  |  | See the Meats/Meat Alternates section in the Food Buying Guide. |
| Beef Jerky |  | X |  | Beef jerky is creditable toward the meats/meat alternates component if it is (1) CN labeled or (2) has a Product Formulation Statement (PFS). The PFS should identify the type of beef or pork used to make the product as listed in the Food Buying Guide. For example, "ground beef (not more than 30 percent fat)." Please note beef jerky may be a choking hazard for some populations. |
| Bologna |  | X |  | Bologna is creditable toward the meats/meat alternates component. See the Meats/Meat Alternates section in the Food Buying Guide for creditable luncheon meats such as bologna. Bologna containing byproducts, cereals, or binders/ extenders is only creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. Examples of binders/extenders are starch, cellulose, and nonfat dry milk. Examples of byproducts are glands, hearts, and other organ meats. As a best practice, it is recommended to serve lowfat versions of luncheon meats. |

## MEATS/MEAT ALTERNATES

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Canadian Bacon or Mild Cured Pork | X |  |  | See the Meats/Meat Alternates section in the Food Buying Guide for creditable pork products. |
| Canned or Frozen Combination Foods such as: <br> Stews, Beef-a-Roni, Chili, Macaroni, Pizzas, Pot Pies, Raviolis |  | X |  | These products are creditable toward the meats/meat alternates component if the product is (1) CN labeled or (2) has a Product Formulation Statement and contains at least $0.25 \mathrm{oz} \mathrm{eq} \mathrm{meat/meat} \mathrm{alternate} \mathrm{per} \mathrm{serving}$. |
| Canned, Pressed Luncheon Meat (Potted/Deviled) |  |  | X | Canned, pressed luncheon meat is not creditable. |
| Ceviche (Raw Fish Marinated in Citrus Juice) |  |  | X | Raw ceviche is not creditable. Raw fish is a potential health hazard for vulnerable populations. |
| Cheese, Cottage or Ricotta | X |  |  | See the Meats/Meat Alternates section in the Food Buying Guide. A 2 oz serving of cottage cheese credits as 1 oz eq meat alternate. |
| Cheese, Natural or Processed | X |  |  | See the Meats/Meat Alternates section in the Food Buying Guide. A 1 oz serving of hard cheese provides 1 oz eq meat alternate. |
| Cheese Foods, <br> Cheese Food Substitutes, Cheese Spreads, and Cheese Spread Substitutes | X |  |  | See the Meats/Meat Alternates section in the Food Buying Guide. A 2 oz serving provides 1 oz eq meat alternate. These products are not creditable in the infant meal pattern. |
| Cheese, Imitation |  |  | X | Cheese labeled as "imitation" is not creditable because the nutrient content is inferior to the food it substitutes and therefore is not creditable. |
| Cheese <br> Products |  |  | X | Cheese labeled as a cheese "product" is not creditable. Cheese products do not have a standard of identity. |
| Chestnuts | X |  |  | Chestnuts credit as $10 z$ eq meat alternate per 1 oz of nuts. Note that chestnuts are not in the Food Buying Guide. |

## MEATS/MEAT ALTERNATES

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Chicken Nuggets |  | X |  | The edible chicken portion is creditable toward the meats/meat alternates component. See the Meats/Meat Alternates section in the Food Buying Guide. Commercial chicken nuggets are creditable only if they have (1) a CN label or (2) a Product Formulation Statement. Document the meal pattern contribution of homemade nuggets with a standardized recipe. For breading/batter crediting, see the Grains section in the Food Buying Guide. Deep-fat frying is not allowed as a way of preparing foods onsite. Chicken nuggets credit if reheated using a method other than deep-fat frying. This product has a high fat content and should be served on a limited frequency. |
| Chickpeas, Roasted (Roasted Garbanzo Beans) | X |  |  | Roasted chickpeas may be credited as either a meat alternate or a vegetable but not as both in the same meal. A $1 / 4$ cup roasted chickpeas credit as a 1 oz eq meat alternate or a $1 / 4$ cup vegetable, but not both at the same meal. Please note they may be a choking hazard for some populations. |
| Chitterlings | X |  |  | Chitterlings are small intestines and credit as a meat alternate. A $1 / 2$ cup chitterlings is equal to 2 oz eq meat alternate. |
| Corn Dogs, Corn Dog Nuggets |  | X |  | Only the weight of the hot dog (frankfurter) credits toward the meats/meat alternates component. See the Meats/Meat Alternates section in the Food Buying Guide. If the hot dog contains byproducts, cereals, or binders/ extenders they are only creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. Examples of binders/extenders are starch, cellulose, and nonfat dry milk. For breading/batter crediting see the Grains section in the Food Buying Guide. Deep-fat frying is not allowed as a way of preparing foods onsite. Corn dogs credit if reheated using a method other than deepfat frying. Document the meal pattern contribution with a standardized recipe, a CN label, or a Product Formulation Statement. This product has a high fat and salt content and should be served on a limited frequency. Remember to serve corn dogs in small pieces for those participants where choking is a potential hazard. |

## MEATS/MEAT ALTERNATES

| Food | Greditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Cream Cheese |  |  | X | Cream cheese is not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Deviled Eggs | X |  |  | Whole eggs are creditable. See the Meats/Meat Alternates section in the Food Buying Guide. The weights of the added ingredients (for example, relish, mayonnaise, etc.) cannot contribute to the meal pattern requirements. |
| Dried and SemiDried Meat, Poultry, and Seafood Snacks, Shelf-Stable |  | X |  | These products credit based on the percent of meat poultry, and/or seafood the product contains. These products are creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. The creditable amount cannot exceed the weight of the volume served. The creditable ingredients must match or have a similar description as listed on the product label and must match or have a similar description as listed in the Food Buying Guide. Please note these products may be a choking hazard for some populations. |
| Eggs, Liquid Substitutes |  |  | x | Liquid egg substitutes are not whole eggs and are not creditable. Only whole liquid eggs are creditable. |
| Eggs, Whites Only |  |  | x | Egg whites are not creditable if served without the yolks. Only whole eggs are creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Eggs, Whole, Fresh, Frozen, Dried, or Liquid | X |  |  | All forms of whole eggs are creditable toward the meats/meat alternates component. One large egg credits as 2 oz eq meat alternate. See the Meats/Meat Alternates section in the Food Buying Guide. |
| Eggs, Yolks Only |  |  | x | Only whole eggs are creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Falafel |  | x |  | The volume of meat alternate, such as beans, in each serving is creditable. See the Meats/Meat Alternates section in the Food Buying Guide. Document the meal pattern contribution with a standardized recipe or a Product Formulation Statement. |

## MEATS/MEAT ALTERNATES

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Fish, Commercial | X |  |  | Must comply with State and local regulations. See Meats/Meat Alternates section in the Food Buying Guide. The FDA and the Dietary Guidelines for Americans recommend that pregnant women and young children avoid eating fish that typically have higher mercury levels. When including fish in menus, you should consider the fish allergies or intolerances of participants. Please note that bones in fish should also be considered a choking hazard. |
| Fish, Home Pickled |  |  | X | For safety reasons home pickled fish is not creditable. |
| Fish, Noncommercial, Home-Caught |  | X |  | Home-caught fish is only creditable if it meets State or local public health policies regarding food safety or if the center is serving primarily a Native American population with donated traditional foods. The FDA and the Dietary Guidelines for Americans recommend that pregnant women and young children avoid eating fish that typically have higher mercury levels. When including fish in menus, you should consider the fish allergies or intolerances of participants. Please note that bones in fish should also be considered a choking hazard. |
| Fish Sticks or Portions |  | X |  | The edible fish portion credits toward the meats/meat alternates component. See the Meats/Meat Alternates section in the Food Buying Guide. For breading/batter crediting, see the Grains section in the Food Buying Guide. Document the meal pattern contributions with a CN label, Product Formulation Statement, or a standardized recipe. Deep-fat frying is not allowed as a way of preparing foods onsite. Fish sticks credit if reheated using a method other than deep-fat frying. This product has a high fat content and should be served on a limited frequency. The FDA and the Dietary Guidelines for Americans recommend that pregnant women and young children avoid eating fish that typically have higher mercury levels. When including fish in menus, you should consider the fish allergies or intolerances of participants. |
| Game [e.g., Deer Meat (Venison), Bison, Squirrel, Elk, etc.] |  | X |  | Game, for safety reasons, is only creditable if it is inspected and approved by the appropriate State, local, or Federal agency or when it is served as a traditional food on Indian Reservations or schools or institutions operated by Indian Tribes and Tribal organizations. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Home-Slaughtered Meat |  |  | X | For safety reasons, home-slaughtered meat is not creditable. |
| Hot Dogs (Frankfurters) | X |  |  | Hot dogs (frankfurters) are creditable toward the meats/meat alternates component. See the Meats/Meat Alternates section in the Food Buying Guide. If they contain byproducts, cereals, or binders/extenders they are only creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. Examples of binders/extenders are starch, cellulose, and nonfat dry milk. Examples of byproducts are glands, hearts, and other organ meats. The selection of low-fat versions of these types of products is encouraged. Remember to serve hot dogs in small pieces for those participants where choking is a potential hazard. |
| Hummus | X |  |  | The volume of meat alternate, such as beans, in each serving may credit toward the meats/meat alternates component. See the Meats/Meat Alternates section in the Food Buying Guide. Document the meal pattern contribution with a standardized recipe or a Product Formulation Statement. |
| Kidney, Liver, Heart, Gizzards | X |  |  | See the Meats/Meat Alternates section in the Food Buying Guide. |
| Liverwurst |  | X |  | Liverwurst is creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. |
| Luncheon Meats (Chicken, Turkey, Beef, Pork, all Deli Meats) |  | X |  | Only luncheon meats that are listed in the Food Buying Guide or have a (1) CN label or (2) Product Formulation Statement are creditable. |
| Meat Sauce (Spaghetti or Brown) |  | X |  | Only the amount of cooked meat in the sauce may be credited toward the meats/meat alternates component. The minimum creditable amount is 0.25 oz of meat. Commercial meat sauce is creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement, and the meat ingredient matches or has a similar description to a meat item in the Food Buying Guide (e.g., Ground Beef, not more than $30 \%$ fat). |
| Meat and Poultry Sticks (Not Dried or Semi-Dried and Not Jerky) |  | X |  | Meat sticks in a jar are similar to Vienna sausage. Meat sticks are creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. The creditable amount cannot exceed the weight of the volume served. The creditable ingredients must match or have a similar description as listed on the product label and must match or have a similar description as listed in the Food Buying Guide. |

## MEATS/MEAT ALTERNATES

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Neufchatel Cheese |  |  | X | Neufchatel cheese is not creditable. |
| Nut Flour |  |  | X | Nut flour is not creditable. |
| Nuts | X |  |  | A 1 oz serving of nuts provides 1 oz eq meat alternate. See the Meats/Meat Alternates section in the Food Buying Guide. Please note that nuts may be a choking hazard for some populations. When including nuts and nut products in menus, you should consider the nut allergies or intolerances of participants. |
| Nut or Seed Butters | X |  |  | A 2 tablespoon serving of nut or seed butters provides 1 oz eq meat alternate. See the Meats/Meat Alternates section in the Food Buying Guide. It is suggested that nut butters be served in combination with another meat/ meat alternate since the required portion sizes may be too large for preschool children. When including nuts and nut products in menus, you should consider the nut allergies or intolerances of participants. |
| Oxtail, Beef | X |  |  | See the Meats/Meat Alternates section in the Food Buying Guide. |
| Pasta/Noodles (made from Beans/Peas) |  | X |  | To credit as a meat alternate, pasta/noodles made from beans/peas are creditable if a serving provides at least a 0.25 oz eq of meat/meat alternate. It must be offered with additional meat/meat alternate, such as tofu, cheese, or meat. Document meal pattern contribution with a CN label or a Product Formulation Statement. |
| Peanut Butter Spreads |  |  | X | Peanut butter spreads are not the same as peanut butter. Peanut butter spreads do not have a standard of identity and are not creditable. |
| Peas or Lentils, Dry | X |  |  | See the Meats/Meat Alternates section in the Food Buying Guide. A $1 ⁄ 4$ cup cooked dry peas or lentils credits as 1 oz eq meat alternate. |
| Pepperoni, Traditional, Dried |  | X |  | These products credit based on the percent of meat (beef and pork) the product contains. Pepperoni is creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. |

## MEATS/MEAT ALTERNATES

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Pepperoni, Turkey |  | X |  | These products credit based on the percent of poultry the product contains. Turkey Pepperoni is creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. |
| Pig's Feet, Neck Bones, or Tails (Parts) |  |  | X | These products contain small amounts of meat and are not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Pimento Cheese, Commercial | x |  |  | A $20 z$ serving provides $10 z$ eq meat alternate. See the Meats/Meat Alternates section in the Food Buying Guide. |
| Pizza, Commercial |  | x |  | Commercial pizza is creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. Only the meat/meat alternate ingredients are creditable toward the meats/meat alternates component. See the Food Buying Guide for information on crediting remaining ingredients toward meal pattern requirements. |
| Pizza, Homemade | x |  |  | Only the meat/meat alternate ingredients are creditable toward the meats/meat alternates component. See the Food Buying Guide for information on crediting remaining ingredients toward meal pattern requirements. Document the meal pattern contribution with a standardized recipe. |
| Polish Sausage |  | X |  | Polish sausage is creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. |
| Pot Pies, Commercial |  | x |  | Commercial pot pies are creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. |
| Pot Pies, Homemade |  | X |  | The meat and meat alternate ingredients are creditable if there is at least a $0.25 \mathrm{oz} \mathrm{eq} \mathrm{meat/meat} \mathrm{alternate} \mathrm{per}$ serving. See the Food Buying Guide for information on crediting the remaining ingredients toward meal pattern requirements. Document the meal pattern contribution with a standardized recipe. |
| Potted or Deviled Meats |  |  | X | Potted or deviled meats are not creditable. |

## MEATS/MEAT ALTERNATES

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Powdered Cheese (in Boxed Macaroni and Cheese) |  |  | X | Powdered cheese mix is not creditable. The macaroni, if made from enriched or whole grains, may be credited toward the grains component. |
| Queso Blanco, Commercial, Pasteurized | X |  |  | Queso blanco is a creamy, soft cheese. Commercial, pasteurized queso blanco is creditable. See the Meats/ Meat Alternates section in the Food Buying Guide. |
| Queso Blanco, Homemade |  |  | X | Homemade queso blanco is not creditable. There are potential safety concerns with this product. |
| Queso Fresco, Commercial, Pasteurized | X |  |  | Queso fresco is a fresh, white cheese. Commercial, pasteurized queso fresco is creditable. See the Meats/ Meat Alternates section in the Food Buying Guide. |
| Queso Fresco, Homemade |  |  | X | Homemade queso fresco is not creditable. There are potential safety concerns with this product. |
| Quiche |  | X |  | The eggs, cheese, and/or meat may be credited toward the meats/meat alternates component if there is at least a 0.25 oz eq per serving. See the Food Buying Guide for information on crediting the remaining ingredients toward meal pattern requirements. Document the meal pattern contribution with a standardized recipe. |
| Salami |  | X |  | Creditable only if it is (1) CN labeled or (2) has a Product Formulation Statement. This product is high in sodium and fat. |
| Salt Pork |  |  | X | Salt pork is not creditable. Salt pork contains little meat. |
| Sausage |  | X |  | Products labeled "fresh pork sausage" or "fresh Italian sausage" may be credited. See the Meats/Meat Alternates section in the Food Buying Guide. Other sausage products must have (1) CN label or a (2) Product Formulation Statement. |
| Scrapple |  |  | X | Scrapple has an insufficient meat content and is not creditable. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Seeds | X |  |  | A $10 z$ serving of seeds provides $10 z$ eq meat alternate. See the Meats/Meat Alternates section in the Food Buying Guide. Seeds may be a choking hazard for some populations. |
| Shellfish | X |  |  | Shellfish must be fully cooked; only the edible fish portion is creditable. See the Meats/Meat Alternates section in the Food Buying Guide. When including shellfish in menus, you should consider the shellfish allergies or intolerances of participants. |
| Shellfish, Imitation <br> (Commercial <br> Surimi and <br> Imitation Crab) | X |  |  | See the Meats/Meat Alternates section in the Food Buying Guide. A 3 oz serving of thawed, commercially prepared imitation shellfish provides 1 oz eq meat. A 4.4 oz serving of thawed, commercially prepared imitation shellfish provides 1.5 oz eq meat. Document imitation shellfish products containing higher quantities of fish product, or other creditable ingredients with a Product Formulation Statement or a CN label. |
| Soups, Commercial, Bean or Pea | X |  |  | A $1 / 2$ cup bean or pea soup equals $1 / 4$ cup or 1 oz eq meat alternate. Beans and peas may be credited either as a vegetable or meat alternate, but not both in the same meal. See the Meats/Meat Alternates section in the Food Buying Guide. |
| Soups, Commercial with Meat or Meat Alternate |  | X |  | Creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. |
| Soups, Homemade with Meat or Meat Alternate |  | X |  | The meat and meat alternate ingredients are creditable if there is at least a 0.25 oz eq meat/meat alternate per serving. See the Food Buying Guide for information on crediting the remaining ingredients toward meal pattern requirements. Document the meal pattern contribution with a standardized recipe. |
| Soy Nut Butter, Almond Butter, Cashew Butter | X |  |  | A 2 tablespoon serving provides $10 z$ eq meat alternate. See the Meats/Meat Alternates section in the Food Buying Guide. Nut butters such as almond, cashew, or soy are a good alternative for those participants who are allergic to peanut butter. It is suggested that nut butter be served in combination with another meat/meat alternate since the required portion sizes may be too large for preschool children. |

## MEATS/MEAT ALTERNATES

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Soy Beans, Fresh (Edamame) | X |  |  | May be credited either as a meat alternate or a vegetable, but not both in the same meal. <br> See the Meats/Meat Alternates section in the Food Buying Guide. |
| Soy Beans, Roasted (Soy Nuts) | X |  |  | Roasted soy beans may be credited as either a meat alternate or a vegetable, but not as both in the same meal. A $1 / 4$ cup roasted soy beans credit as a $10 z$ eq meat alternate or a $1 / 4$ cup vegetable, but not as both at the same meal. Please note they may be a choking hazard for some populations. When including soy and soy products in menus, you should consider the potential food allergies or intolerances. |
| Spare Ribs | X |  |  | See the Meats/Meat Alternates section in the Food Buying Guide. These products contain small amounts of meat and are high in fat. |
| Surimi, <br> Commercial (Imitation Crab, and Imitation Shellfish)) | X |  |  | See the Meats/Meat Alternates section in the Food Buying Guide. A 3 oz serving of thawed, commercially prepared surimi seafood provides $10 z$ eq meat. A 4.4 oz serving of thawed, commercially prepared surimi seafood provides 1.5 oz eq meat. Document surimi products containing higher quantities of fish product, or other creditable ingredients with a Product Formulation Statement or a CN label. |
| Sushi (Raw Seafood and Sashimi) |  |  | X | Raw sushi is not creditable. Raw fish is a potential health hazard for vulnerable populations. |
| Tahini <br> (Sesame Seed Butter) | X |  |  | Credited as a seed or nut butter. A 2 tablespoon serving provides 1 oz eq meat alternate. See the Meats/Meat Alternates section in the Food Buying Guide. It is suggested that seed and nut butters be served in combination with another meat/meat alternate since the required portion sizes may be too large for preschool children. |
| Tempeh, Commercial | X |  |  | See the Meats/Meat Alternates section in the Food Buying Guide. A 1 oz serving of commercially prepared tempeh provides 1 oz eq meat alternate. Document meal pattern contribution of tempeh that contains other creditable ingredients (grains, seeds, etc.) with a Product Formulation Statement or a CN label. |

## MEATS/MEAT ALTERNATES

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Tofu, Commercial |  | X |  | Commercially prepared tofu is creditable. A $2.20 z$ ( $1 / 4$ cup) serving of commercially prepared tofu, containing at least 5 g of protein, provides 1 oz eq meat alternate. Homemade or noncommercial tofu is not creditable. |
| Tripe, Beef | X |  |  | See the Meats/Meat Alternates section in the Food Buying Guide. |
| Vienna Sausage |  | X |  | Vienna sausage is creditable toward the meats/meat alternates component. See the Meats/Meat Alternates section in the Food Buying Guide. If Vienna sausage contains byproducts, cereals, or binders/extenders it is only creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. Examples of binders/ extenders are starch, cellulose, and nonfat dry milk. Examples of byproducts are glands, hearts, and other organ meats. The selection of low-fat versions of these types of products is encouraged. Remember to serve Vienna sausage in small pieces for those participants where choking is a potential hazard. |
| Yogurt, Commercial Plain, Unflavored, Flavored, Sweetened |  | X |  | A $1 / 2$ cup or $40 z$ serving provides 1 oz eq meat alternate. Must contain no more than 23 g of total sugars per 6 oz. See the Meats/Meat Alternates section in the Food Buying Guide for additional crediting information. Homemade yogurt is not creditable. There are potential safety concerns with homemade yogurt. |
| Yogurt, Soy |  | X |  | A $1 / 2$ cup or 4 oz provides 1 oz eq meat alternate. Must contain no more than 23 g of total sugars per 6 oz . |
| Yogurt in a Tube |  | x |  | A $2.20 z$ tube of yogurt provides $1 / 20$ eq meat alternate. Must contain no more than 23 g of total sugars per 6 oz . |


| Food | Creditable |  |  | Additional Information |  |
| :--- | :---: | :---: | :---: | :--- | :--- |

## VEGETABLES

## Serving Size and Yield for Selected Vegetables

This chart is a snapshot of commonly used vegetables that can be found in the Food Buying Guide. Please note that the serving sizes and yields are approximate. Double check to ensure that your serving sizes meet meal pattern requirements. The information in the Food Buying Guide can assist you in menu planning and purchasing. See the Resource Section on pages 133-135 for information on the Food Buying Guide Interactive Web-Based Tool.

| Vegetable | Serving Size and Yield |
| :--- | :--- |
| Carrot Stick | 1 stick is 4 inches long and $1 / 2$ inch wide. 3 sticks $=1 / 4$ cup |
| Cauliflower | 1 medium head = about 6 cups florets |
| Celery Sticks | 1 stick is 4 inches long and $1 / 2$ inch wide. 3 sticks $=1 / 4$ cup |
| Cucumber Sticks | 1 stick is 3 inches long and $3 / 4$ inch wide. <br> 3 sticks (pared or unpared) $=1 / 4$ cup |
| Lettuce Head (Iceberg)* | $11 / 4$ cup raw, shredded vegetable or $1 / 4$ cup raw vegetable pieces |
| Lettuce, Leaf* | $1 / 4$ cup raw vegetable pieces |
| Olives, Ripe | 8 (large) olives $=1 / 4$ cup |
| Pickles | $1 / 3$ (large) pickle $=1 / 4$ cup |
| Radishes | 7 small radishes $=1 / 4$ cup |
| Tomatees, Large/Extra Large | 4 slices, $1 / 8$ inch thick $=1 / 4$ cup |
| Tomatoes, Small/Medium | 5 slices, $1 / 8$ inch thick $=1 / 4$ cup |
| Tomatoes, Cherry | 3 tomatoes = about $1 / 4$ cup |

For simplicity, this table of serving sizes for vegetables is based on a $1 / 4$ cup serving.

[^1]
## VEGETABLES

Use this section as a guide to identify creditable vegetables and products that contain creditable vegetables. This is NOT an all-inclusive list. For information on creditable vegetables commonly served in Child Nutrition Programs, see the Food Buying Guide.

Details in the "Additional Information" column help you to determine if the product is creditable and where to go to get more information, for example the Food Buying Guide.

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Barbecue Sauce |  |  | X | Barbecue sauce is a condiment and is not creditable. |
| Bean Flour |  | X |  | Pasta products made of flour(s) from one vegetable subgroup may credit toward the appropriate vegetable subgroup. |
| Beans or Peas (Legumes), Canned or Dry | X |  |  | Cooked, dry or canned beans or peas (kidney, garbanzo, black, lentils, etc.) may be credited as either a vegetable or as a meat alternate, but not as both in the same meal. See the Vegetables section in the Food Buying Guide. |
| Bean Sprouts (canned or cooked) | X |  |  | See the Vegetables section in the Food Buying Guide for canned or cooked sprouts. Please be aware, for food safety reasons, raw sprouts are not creditable. |
| Carrot Bread |  | X |  | Carrot bread must contain at least an $1 / 8$ cup ( 2 tablespoons) of visible vegetable per serving. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. Generally, these products contain an insufficient amount of vegetable per serving. |
| Catsup or Chili Sauce |  |  | X | Catsup and chili sauce are condiments and are not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |


| Food | Creditable |  |  |  |
| :--- | :--- | :--- | :--- | :--- |
|  | Yes | Maybe | No |  |
| Chickpeas, Roasted <br> (Roasted Garbanzo <br> Beans) | X |  |  | Roasted chickpeas may be credited as either a vegetable Information <br> or a meat alternate, but not as both in the same meal. <br> A 11/4 cup of roasted chickpeas credit as a 1/4 cup of <br> vegetable or a 1 oz eq of meat alternate, but not as both <br> at the same meal. Please note they may be a choking <br> hazard for some populations. |
| Coleslaw |  |  |  |  |

## VEGETABLES

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Gelatin Containing Vegetables (Aspic) |  | X |  | Gelatin containing vegetables must contain at least an $1 / 8$ cup (2 tablespoons) of visible vegetable per serving. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. |
| Gravy Base |  |  | X | Gravy base is not a vegetable and is not creditable. |
| Greens, All Varieties (such as Mustard, Collard, and Chard) | X |  |  | See the Vegetables section in the Food Buying Guide. |
| Hominy, Canned | X |  |  | See the Vegetables section in the Food Buying Guide. A $1 / 4$ cup of canned, drained hominy credits as $1 / 4$ cup vegetable. See Grains Section for information on crediting dried hominy. |
| Juice Blends -100\% Vegetable and/or Fruit | X |  |  | Vegetable and fruit juice blends that are combinations of full-strength $100 \%$ fruit juices are creditable. May be credited toward the vegetables component when vegetable is the most prominent ingredient. |
| Ketchup (Catsup) |  |  | X | Ketchup is a condiment and is not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Macaroni Salad (also Pasta Salads) |  | X |  | Macaroni Salad containing vegetables must contain at least an $1 / 8$ cup (2 tablespoons) of visible vegetable per serving. Document with a standardized recipe or a Product Formulation Statement. See Grains section for documenting meal components of pasta ingredients. |
| Mayonnaise, Salad Dressing, Margarine, Salad Oil, and Butter |  |  | X | These products are condiments and are not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Mustard |  |  | X | Mustard is a condiment and is not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Olives | X |  |  | Olives may be credited if a minimum of an $1 / 8$ cup (2 tablespoons) is provided. Please note that most olives are high in sodium. |
| Onion Rings |  | X |  | Onion rings that are air-fried, pre-fried, flash-fried, or par-fried by a commercial manufacturer may be served but must be reheated by a method other than frying. Foods deep-fat fried onsite are not creditable. To credit as a vegetable, this product must contain at least an $1 / 8$ cup (2 tablespoons) of cooked onion per serving. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. Please note that most onion rings are high in fat. |
| Pasta/Noodles (made from Beans/ Peas) |  | X |  | Pasta/noodles (made from $100 \%$ bean/pea flour) is creditable toward the vegetables component based on volume served. For pasta/noodles made with less than 100\% bean/pea flour, document meal pattern contribution with a CN label or a Product Formulation Statement. |
| Pickle Relish |  |  | x | Pickle relish is a condiment and is not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Pickles | x |  |  | Pickles may be credited if a minimum of an $1 / 8$ cup (2 tablespoons) is provided. Please note that most pickles are high in sodium. |
| Pie Filling: Sweet Potato, Pumpkin |  | x |  | Pie fillings containing vegetables must contain at least an $1 / 8$ cup (2 tablespoons) of visible vegetable per serving. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Pizza Sauce |  | X |  | Pizza sauce may be credited if a minimum of an $1 / 8$ cup (2 tablespoons) is provided. An $1 / 8$ cup of pizza sauce equals an $1 / 8$ cup of vegetable. See the Vegetables section in the Food Buying Guide. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. |
| Potato Chips (and Other Vegetable Chips), Fried |  |  | X | Potato chips and other vegetable chips contain many different variations in ingredients and are not creditable. These products are high in fat and sodium and should be served on a limited frequency. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Potatoes and Potato Skins | x |  |  | See the Vegetables section in the Food Buying Guide. |
| Potatoes, Dehydrated | x |  |  | See the Vegetables section in the Food Buying Guide. |
| Pumpkin Bread |  |  | x | Pumpkin bread typically does not contain at least an $1 / 8$ cup (2 tablespoons) of visible vegetable per serving. |
| Salsa | x |  |  | Salsa is creditable toward the vegetables component. See the Vegetables section in the Food Buying Guide. |
| Soups: Canned, Condensed, or Ready-To-Serve (Minestrone, Tomato, Tomato with other basic components such as Rice and Vegetable, and Vegetable with basic components such as Meat and Poultry) | X |  |  | 1 cup of reconstituted or ready-to-serve soup provides a $1 / 4$ cup of vegetable. See the Vegetables section in the Food Buying Guide. Please note that 1 cup of soup may be an excessive volume for young children. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Soups, Homemade |  | X |  | Homemade soups must contain at least an $1 / 8$ cup (2 tablespoons) of visible vegetable per serving. Document meal pattern contribution with a standardized recipe. |
| Soy Beans, Roasted (Soy Nuts) | X |  |  | Roasted soy beans may be credited as either a vegetable or a meat alternate, but not as both in the same meal. A $1 / 4$ cup of roasted soy beans credit as a $1 / 4$ cup of vegetable or a 1 oz eq meat alternate, but not both at the same meal. Please note they may be a choking hazard for some populations. When including soy and soy products in menus, you should consider the potential food allergies or intolerances. |
| Spaghetti Sauce (Meatless) | X |  |  | Spaghetti sauce is creditable toward the vegetables component. See the Vegetables section in the Food Buying Guide. |
| Vegetable Juice Blends |  | X |  | Vegetable juice blends that are full-strength $100 \%$ juice are creditable. |
| Vegetable Spirals (from Fresh Vegetables such as Carrot or Squash) | X |  |  | Creditable toward vegetables component based on the volume served. |
| Vegetable Sticks/ Straws |  |  | X | Generally, these products contain an insufficient amount of vegetable per serving. |
| Vegetables, Fresh, Frozen, Canned, or Dried (All Varieties) | X |  |  | See the Vegetables section in the Food Buying Guide. |
| Zucchini Bread (Squash in Bread) |  | X |  | Zucchini bread must contain at least an $1 / 8$ cup (2 tablespoons) of visible vegetable per serving. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. Generally, vegetable breads contain an insufficient amount of vegetable per serving. |

## Serving Sizes and Yields for Fruits

This chart is a snapshot of commonly used fruits that can be found in the Food Buying Guide. Please note that the serving sizes and yields are approximate. Double check to ensure that your serving sizes meet meal pattern requirements. The information in the Food Buying Guide can assist you in menu planning and purchasing. See the Resource Section on pages 133-135 for information on the Food Buying Guide Interactive Web-Based Tool.

| Fruit | Serving Size and Yield |
| :---: | :---: |
| Apples | $1 / 4$ raw, unpeeled medium apple $=$ about $1 / 4$ cup |
| Bananas | 1 medium banana $=1 / 2$ cup |
| Blueberries | $11 / 4$ cup measure |
| Strawberries | $1 / 4$ cup measure |
| Cantaloupe | $1 / 10$ medium melon $=$ about $1 / 4$ cup |
| Grapes, With Seeds | 6 grape halves $=$ about $1 / 4$ cup |
| Grapes, Seedless | 7 grapes = about $1 / 4$ cup |
| Nectarines | 1 small nectarine = about $1 / 2$ cup; 1 medium nectarine $=$ about $3 / 4$ cup |
| Oranges | 1 medium orange = about $1 / 2$ cup |
| Peaches | 1 small peach $=$ about $3 / 8$ cup; 1 medium peach $=$ about $2 / 3$ cup |
| Pears | 1 medium pear $=$ about $3 / 4$ cup |
| Plums | 1 small plum $=3 / 8$ cup; 1 medium plum $=1 / 2$ cup; 1 large plum $=5 / 8$ cup |
| Raisins* | 1.3 to 1.5 oz package $=1 / 4$ cup; $1 \mathrm{lb}=12.6$ servings ( $1 / 4$ cup each) |
| Tangerine | 1 medium tangerine = about $3 / 8$ cup; 1 large tangerine = about $1 / 2$ cup |
| Watermelon | $1 / 4$ cup fruit or $1 / 4$ cup diced fruit without rind |
| For simplicity, this table of serving sizes for fruits is based on a variety of cup servings. |  |

Use this section as a guide to identify creditable fruits and products that contain creditable fruits. This is NOT an all-inclusive list. For information on creditable fruits commonly served in Child Nutrition Programs, see the Food Buying Guide.

Details in the "Additional Information" column help you to determine if the product is creditable and where to go to get more information, for example the Food Buying Guide.

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Ade Drinks |  |  | X | Ade drinks, such as lemonade and limeade, contain an insufficient amount of juice and are not creditable. |
| Apple Butter |  |  | X | Apple butter is a condiment and is not creditable. |
| Apple Cider |  | X |  | Cider must follow the same crediting rules as fruit juice (100\% juice and pasteurized). |
| Apple Fritters |  | X |  | Fritters must contain at least an $1 / 8$ cup ( 2 tablespoons) of visible fruit per serving. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. Generally, fritters contain an insufficient amount of fruit per serving. Fritters are a grain-based dessert and cannot count toward the grains component. <br> Deep-fat frying is not allowed as a way of preparing foods onsite. Apple fritters credit if reheated using a method other than deep-fat frying and if they contain a creditable amount of visible fruit per serving. This product has a high fat and sugar content and should be served on a limited frequency. |
| Banana Bread |  |  | X | Banana bread typically does not contain at least an $1 / 8$ cup (2 tablespoons) of visible fruit per serving. |
| Berries, All Varieties | X |  |  | See the Fruits section in the Food Buying Guide. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Cake Containing Fruit |  | X |  | Although cake containing fruit is a grain-based dessert and cannot count toward the grains component, if it contains at least an $1 / 8$ cup ( 2 tablespoons) of visible fruit per serving the fruit portion may credit toward the fruits component. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. Generally, cakes with fruit contain an insufficient amount of fruit per serving. |
| Coconut, Dried | X |  |  | Dried coconut credits as twice the volume served. For example, a ${ }^{1 / 4}$ cup dried coconut credits as a $1 / 2$ cup fruit. See the Fruits section in the Food Buying Guide. |
| Coconut, Flour |  |  | X | Coconut flour is not creditable. |
| Coconut, Fresh or Frozen | x |  |  | See the Fruits section in the Food Buying Guide. |
| Cranberry Juice Cocktail |  |  | X | Juice cocktails contain an insufficient amount of juice and are not creditable. |
| Cranberry Sauce or Relish |  | x |  | Sauces must contain an $1 / 8$ cup ( 2 tablespoons) of fruit per serving. Document meal pattern contribution with a standardized recipe or Product Formulation Statement. See the Fruits section in the Food Buying Guide. |
| Dried Fruit, Whole (such as Raisins, Apricots, Prunes, Cranberries) | x |  |  | Dried fruit credits as twice the volume served. For example, a ${ }^{1 / 4}$ cup raisins credits as a $1 / 2$ cup fruit. See the Fruits section in the Food Buying Guide. Please note they may be a choking hazard for some populations. |
| Fig Bars |  |  | X | Fig bars contain an insufficient amount of fruit per serving and do not credit toward the fruits component. Fig bars are a grain-based dessert and cannot count toward the grains component. This product is high in sugar. |
| Frozen FruitFlavored Bars, Freezer Pops |  |  | X | Frozen fruit-flavored bars contain an insufficient amount of juice and are not creditable. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Frozen Fruit Juice Bars |  | X |  | Frozen fruit juice bars must contain at least an $1 / 8$ cup (2 tablespoons) of fruit and/or full-strength 100\% fruit juice per serving. Only the fruit or full-strength $100 \%$ fruit juice portion may be counted toward the fruit requirement. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. |
| Fruit, Fresh, Frozen, Canned, or Dried (All Varieties) | X |  |  | See the Fruits section in the Food Buying Guide. |
| Fruit Cobblers/ Crisps |  | X |  | Fruit cobblers and crisps must contain at least an $1 / 8$ cup (2 tablespoons) of visible fruit per serving. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. Cobblers and crisps are grain-based desserts and cannot count toward the grains component. |
| Fruit Juice Bases |  |  | x | Juice bases contain an insufficient amount of fruit juice per serving and are not creditable. |
| Fruit Juice Concentrates |  | X |  | Juice concentrates may only be credited when reconstituted to full-strength juice. |
| Fruit Drinks |  |  | X | Fruit drinks contain an insufficient amount of juice and are not creditable. |
| Fruit-Flavored Powders and Syrups |  |  | X | Fruit-flavored powders and syrups do not meet the definition of fruit or juice and are not creditable. |
| Fruit-Flavored Punch |  |  | x | Fruit-flavored punch contains an insufficient amount of juice and is not creditable. |
| Fruit-Flavored Waters |  |  | x | Fruit-flavored waters contain an insufficient amount of juice and are not creditable. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Fruit Sauces |  | X |  | Fruit sauces must contain at least an $1 / 8$ cup (2 tablespoons) of visible fruit per serving. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. Generally, commercial sauces contain an insufficient amount of fruit per serving. These products are high in sugar. |
| Fruit Snacks (100\% Fruit Strips, Leather, Fruit Drops, or other Fruit Snack type products) |  |  | X | Fruit snacks are not creditable. |
| Gelatin Containing Fruit and/or Fruit Juice (Aspic) |  | X |  | Gelatin containing fruit must contain at least an $1 / 8$ cup (2 tablespoons) of visible fruit per serving. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. Please note that juice is only creditable when served as a beverage. |
| Honey |  |  | X | Honey is a sweetener and is not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. For food safety reasons, honey should not be served to children less than 1 year of age. |
| Ice Cream, Fruit Flavors |  |  | X | Fruit-flavored ice cream contains an insufficient amount of fruit to credit toward the fruits component. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Jam |  |  | X | Jam is a condiment and is not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Jelly |  |  | X | Jelly is a condiment and is not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Juice Blends All Fruit |  | X |  | Juice blends containing full-strength $100 \%$ fruit juice are creditable. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Juice Blends - <br> Fruit and Vegetable |  | X |  | Juice blends containing combinations of full-strength $100 \%$ fruit and vegetable juice are creditable. May be credited toward the fruits component when fruit is the most prominent ingredient. |
| Lemonade |  |  | x | For lemonade to be palatable, the lemon juice must be diluted to the point that there is insufficient full-strength juice per serving. |
| Lemon Pie Filling |  |  | X | Lemon pie filling contains an insufficient amount of fruit per serving and is not creditable. |
| Maple Syrup |  |  | X | Maple syrup is a condiment or sweetener and is not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Muffins Containing Fruit |  | x |  | Muffins must contain at least an $1 / 8$ cup (2 tablespoons) of visible fruit per serving. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. Generally, muffins contain an insufficient amount of fruit per serving. |
| Nectars - Fruit |  | x |  | Full-strength $100 \%$ fruit nectars are creditable. Please note that there are no industry standards for nectars, and juice content may range anywhere from 0 to $100 \%$. |
| Pie Filling - Fruit |  | X |  | Pie filling must contain at least an $1 / 8$ cup ( 2 tablespoons) of visible fruit per serving. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. Grain-based desserts cannot count toward the grains component. |
| Pineapple Upside Down Cake |  | X |  | Cake must contain at least an $1 / 8$ cup ( 2 tablespoons) of visible fruit per serving. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. Cake is a grain-based dessert and cannot count toward the grains component. |
| Preserves |  |  | X | Preserves are considered a condiment and are not creditable. |
| Puddings Containing Fruit, Commercial |  |  | X | Commercial puddings contain insufficient fruit per serving and are not creditable toward the fruits component. |


| Food | Greditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Puddings Containing Fruit, Homemade |  | X |  | Homemade pudding containing fruit must contain at least an $1 / 8$ cup (2 tablespoons) of visible fruit per serving to credit toward the fruits component. Document meal pattern contribution with a standardized recipe. In most cases, puddings are an "Other Food" and do not contribute to the meal pattern requirements. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Sherbet, Commercial or Homemade |  |  | X | Sherbet is not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Sorbets, Commercial or Homemade |  | x |  | Sorbets must contain at least an $1 / 8$ cup (2 tablespoons) of fruit per serving. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement. |
| Syrup (Fruit Flavored) |  |  | X | Syrup is a condiment and is not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Toaster Pastries with Fruit |  |  | X | Toaster pastries contain an insufficient amount of fruit per serving and do not credit toward the fruits component. Toaster pastries are a grain-based dessert and cannot count toward the grains component. This product is high in sugar. |
| Yogurt, Commercial (Fruit added by Provider) |  | X |  | Yogurt containing fruit added by the provider must contain at least an $1 / 8$ cup ( 2 tablespoons) of visible fruit per serving. Document meal pattern contribution with a standardized recipe. Yogurt must contain no more than 23 g of total sugars per 6 oz . |
| Yogurt with Fruit, Commercial |  |  | X | The entire volume of commercial yogurt with fruit may contribute to the meat alternate component but cannot count toward the fruits component. See the Meats/Meat Alternates section in the Food Buying Guide for additional crediting information. Must contain no more than 23 g of total sugars per 6 oz. |

## List of Common Whole Grains

Please note that this is not an exhaustive list and therefore may not contain all possible whole-grain ingredient names present on food labels.

| List of Common Whole Grains |  |
| :--- | :--- |
| Wheat | white whole-wheat flour |
| bromated whole-wheat flour (cracked wheat) | whole bulgur |
| cracked wheat or crushed wheat | whole-durum flour |
| entire wheat flour | whole-durum wheat flour |
| flaked wheat | whole-grain bulgur |
| graham flour | whole-grain wheat |
| sprouted wheat | whole-grain wheat flakes |
| sprouted wheat berries | whole-grain wheat flour |
| sprouted whole wheat | whole-white wheat |
| stone ground whole-wheat flour | whole-wheat flakes |
| toasted crushed whole wheat | whole-wheat flour |
| wheat berries | whole-wheat pastry flour |
| wheat groats |  |
| Oats | steel cut oats |
| instant oatmeal | whole-grain oat flour |
| oat groats | whole oats |
| oatmeal or rolled oats | whole-oat flour |
| old fashioned oats | whole-barley flour |
| quick-cooking oats | whole-grain barley flour |
| Barley |  |
| dehulled barley |  |
| dehulled-barley flour | whole barley |
| whole-barley flakes |  |

## List of Common Whole Grains

| Corn |  |
| :--- | :--- |
| popcorn | whole-grain corn flour |
| whole corn | whole-grain cornmeal |
| whole cornmeal | whole-grain grits |
| whole-grain corn | whole-corn flour |
| Brown Rice | sprouted brown rice |
| brown rice |  |
| brown rice flour | wild rice flour |
| Wild Rice |  |
| wild rice | whole-rye |
| Rye | whole-rye flakes |
| flaked rye | whole-rye flour |
| rye berries |  |
| rye groats | sprouted spelt |
| sprouted whole rye | teff |
| Other Grains | teff flour |
| amaranth | triticale |
| amaranth flour | triticale flour |
| buckwheat | whole-grain einkorn |
| buckwheat flour | whole-einkorn berries |
| buckwheat groats | whole-grain emmer (farro) |
| millet | whole-grain einkorn flour |
| millet flour | whole kamut (Khorasan wheat) |
| quinoa |  |
| whole sorghum (milo) | whole-grain sorghum flour spelt flour |
| spelt berries |  |
| sprouted buckwheat |  |
| sprouted einkorn |  |

## EXHIBIT A <br> GRAIN REQUIREMENTS FOR CHILD NUTRITION PROGRAMS ${ }^{1,2}$ <br> Color Key: Footnote $5=$ Blue, Footnote 3 or $4=$ Red

| $\quad$ Group A |
| :--- |
| - Bread coating |
| - Bread sticks (hard) |
| - Chow mein noodles |
| - Savory crackers |
| (saltines and snack crackers) |
| - Croutons |
| - Pretzels (hard) |
| - Stuffing (dry) (note: weights apply |
| to bread in stuffing) |

## Ounce Equivalent (ozeq) for Group A

## Minimum Serving Size for Group A

- Bread coating
- Bread sticks (hard)
- Chow mein noodles
- Savory crackers (saltines and snack crackers)
- Croutons
- Pretzels (hard)
- Stuffing (dry) (note: weights apply to bread in stuffing)

| Group B |
| :--- |
| - Bagels |
| - Batter type coating |
| - Biscuits |
| - Breads-all (for example |
| sliced, French, ttalian) |
| - Buns (hamburger and hot dog) |
| - Sweet crackers ${ }^{5}$ (graham crackers-all |
| - shapes, animal crackers) |
| - Egn roll skins |
| - English muffins |
| - Pita bread |
| - Pizza crust |
| - Pretzels (soft) |
| - Rolls |
| - Tortillas |
| - Tortilla chips |
| - Taco shells |

## Ounce Equivalent (ozeq) for Group B

1 serving $=20 \mathrm{~g}$ or 0.7 oz
$3 / 4$ serving $=15 \mathrm{~g}$ or 0.5 oz
$1 / 2$ serving $=10 \mathrm{~g}$ or 0.40 oz
$1 / 4$ serving $=5 \mathrm{~g}$ or 0.2 oz

## Bagels

Bater type coating

- Biscuits

Breads-all (for example sliced, French, Italian)

- Buns (hamburger and hot dog)
- Sweet crackers ${ }^{5}$ (graham crackers-all shapes, animal crackers)
- Egg roll skins
- English muffins
- Pita bread
- Pizza crust
- Pretzels (soft)
- Rolls
- Tortillas
- Tortilla chips
- Taco shells

$$
\begin{aligned}
& 1 \mathrm{oz} \mathrm{eq}=28 \mathrm{~g} \text { or } 1.0 \mathrm{oz} \\
& 3 / 4 \mathrm{oz} \mathrm{eq}=21 \mathrm{~g} \text { or } 0.75 \mathrm{oz} \\
& 1 / \mathrm{oz} \mathrm{eq}=14 \mathrm{~g} \text { or } 0.5 \mathrm{oz} \\
& 1 / 4 \mathrm{oz} \mathrm{eq}=7 \mathrm{~g} \text { or } 0.25 \mathrm{oz}
\end{aligned}
$$

## Minimum Serving Size for Group B

${ }^{1}$ In National School Lunch Program (NSLP) and School Breakfast Program (SBP) (grades K-12), at least eighty percent of the grains served must meet whole grain-rich criteria and the remaining grain items offered must be enriched or made with enriched or whole-grain meal and/or flour, bran, and/or germ. For information on flexibilities, please contact your State agency. For all other Child Nutrition Programs, grains are whole grain or enriched or made with enriched or whole-grain meal, and/or flour, bran, and/or germ. Under the Child and Adult Care Food Program (CACFP) child and adult meal patterns, and in NSLP/SBP preschool meals, at least 1 grain serving per day must meet whole grain-rich criteria.
${ }^{2}$ For NSLP and SBP (grades K-12), grain quantities are determined using ounce equivalents ( $0 z$ eq). All other Child Nutrition Programs determine grain quantities using grains/bread servings. Beginning Oct. 1, 2021, grain quantities in CACFP and NSLP/SBP infant and preschool meals will be determined using oz eq. Some of the following grains may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.
${ }^{5}$ Allowed in NSLP (up to 2.0 oz eq grain-based dessert per week in grades K -12) as specified in §210.10. May count toward the grain component in SBP (grades K-12), CACFP, NSLP/SBP infant and preschool meals, and Summer Food Service Program (SFSP).

| Group C | Ounce Equivalent ( 0 zeq ) for Group C | Minimum Serving Size for Group C |
| :---: | :---: | :---: |
| - Cookies ${ }^{3}$ (plain-includes vanilla wafers) <br> - Cornbread <br> - Corn muffins <br> - Croissants <br> - Pancakes <br> - Pie crust (dessert pies ${ }^{3}$, cobbler³, fruit turnovers ${ }^{4}$, and meat/meat alternate pies) <br> - Waffles | $\begin{aligned} & 1 \mathrm{oz} \mathrm{eq}=34 \mathrm{~g} \text { or } 1.2 \mathrm{oz} \\ & 3 / 4 \mathrm{oz} \mathrm{eq}=26 \mathrm{~g} \text { or } 0.9 \mathrm{oz} \\ & 1 / 2 \mathrm{oz} \mathrm{eq}=17 \mathrm{~g} \text { or } 0.6 \mathrm{oz} \\ & 1 / 4 \mathrm{oz} \mathrm{eq}=9 \mathrm{~g} \text { or } 0.3 \mathrm{oz} \end{aligned}$ | $\begin{aligned} & 1 \text { serving }=31 \mathrm{~g} \text { or } 1.1 \mathrm{oz} \\ & 3 / 4 \text { serving }=23 \mathrm{~g} \text { or } 0.8 \mathrm{oz} \\ & 1 / 2 \text { serving }=16 \mathrm{~g} \text { or } 0.6 \mathrm{oz} \\ & 1 / 4 \text { serving }=8 \mathrm{~g} \text { or } 0.3 \mathrm{oz} \end{aligned}$ |
| Group D | Ounce Equivalent (oz eq) for Group D | Minimum Serving Size for Group D |
| - Doughnuts ${ }^{4}$ (cake and yeast raised, unfrosted) <br> - Cereal bars, breakfast bars, granola bars ${ }^{4}$ (plain) <br> - Muffins (all, except corn) <br> - Sweet roll ${ }^{4}$ (unfrosted) <br> - Toaster pastry ${ }^{4}$ (unfrosted) | $\begin{aligned} & 1 \mathrm{oz} \mathrm{eq}=55 \mathrm{~g} \text { or } 2.0 \mathrm{oz} \\ & 3 / 4 \mathrm{oz} \mathrm{eq}=42 \mathrm{~g} \text { or } 1.5 \mathrm{oz} \\ & 1 / 2 \mathrm{oz} \mathrm{eq}=28 \mathrm{~g} \text { or } 1.0 \mathrm{oz} \\ & 1 / 4 \mathrm{oz} \mathrm{eq}=14 \mathrm{~g} \text { or } 0.5 \mathrm{oz} \end{aligned}$ | $\begin{aligned} & 1 \text { serving }=50 \mathrm{~g} \text { or } 1.8 \mathrm{oz} \\ & 3 / 4 \text { serving }=38 \mathrm{~g} \text { or } 1.3 \mathrm{oz} \\ & 1 / 2 \text { serving }=25 \mathrm{~g} \text { or } 0.9 \mathrm{oz} \\ & 1 / 4 \text { serving }=13 \mathrm{~g} \text { or } 0.5 \mathrm{oz} \end{aligned}$ |
| Group E | Ounce Equivalent (ozeq) for Group E | Minimum Serving Size for Group E |
| - Cereal bars, breakfast bars, granola bars $^{4}$ (with nuts, dried fruit, and/or chocolate pieces) <br> - Cookies ${ }^{3}$ (with nuts, raisins, chocolate pieces and/or fruit purees) <br> - Doughnuts ${ }^{4}$ (cake and yeast raised, frosted or glazed) <br> - French toast <br> - Sweet rolls ${ }^{4}$ (frosted) <br> - Toaster pastry ${ }^{4}$ (frosted) | $\begin{aligned} & 1 \mathrm{oz} \mathrm{eq}=69 \mathrm{~g} \text { or } 2.4 \mathrm{oz} \\ & 3 / 4 \mathrm{oz} \mathrm{eq}=52 \mathrm{~g} \text { or } 1.8 \mathrm{oz} \\ & 1 / 2 \mathrm{oz} \mathrm{eq}=35 \mathrm{~g} \text { or } 1.2 \mathrm{oz} \\ & 1 / 4 \mathrm{oz} \mathrm{eq}=18 \mathrm{~g} \text { or } 0.6 \mathrm{oz} \end{aligned}$ | $\begin{aligned} & 1 \text { serving }=63 \mathrm{~g} \text { or } 2.2 \mathrm{oz} \\ & 3 / 4 \text { serving }=47 \mathrm{~g} \text { or } 1.7 \mathrm{oz} \\ & 1 / 2 \text { serving }=31 \mathrm{~g} \text { or } 1.1 \mathrm{oz} \\ & 1 / 4 \text { serving }=16 \mathrm{~g} \text { or } 0.6 \mathrm{oz} \end{aligned}$ |
| Group F | Ounce Equivalent ( $0 z \mathrm{eq}$ ) for Group F | Minimum Serving Size for Group F |
| - Cake $^{3}$ (plain, unfrosted) <br> - Coffee cake ${ }^{4}$ | $\begin{aligned} & 1 \mathrm{oz} \mathrm{eq}=82 \mathrm{~g} \text { or } 2.9 \mathrm{oz} \\ & 3 / 4 \mathrm{oz} \mathrm{eq}=62 \mathrm{~g} \text { or } 2.2 \mathrm{oz} \\ & 1 / 2 \mathrm{oz} \mathrm{eq}=41 \mathrm{~g} \text { or } 1.5 \mathrm{oz} \\ & 1 / 4 \mathrm{oz} \mathrm{eq}=21 \mathrm{~g} \text { or } 0.7 \mathrm{oz} \end{aligned}$ | $\begin{aligned} & 1 \text { serving }=75 \mathrm{~g} \text { or } 2.7 \mathrm{oz} \\ & 3 / 4 \text { serving }=56 \mathrm{~g} \text { or } 2 \mathrm{oz} \\ & 1 / 2 \text { serving }=38 \mathrm{~g} \text { or } 1.3 \mathrm{oz} \\ & 1 / 4 \text { serving }=19 \mathrm{~g} \text { or } 0.7 \mathrm{oz} \end{aligned}$ |

${ }^{3}$ Allowed in NSLP (up to 2.0 oz eq grain-based dessert per week in grades K-12) as specified in §210.10 and at snack service in SFSP. Considered a grain-based dessert and cannot count toward the grain component in CACFP or NSLP/SBP infant and preschool meals, as specified in $\S \S 226.20(\mathrm{a})(4)$ and 210.10.
${ }^{4}$ Allowable in NSLP (up to 2.0 oz eq grain-based dessert per week for grades K-12) as specified in $\S 210.10$. May count toward the grain component in SBP (grades K-12) and at snack and breakfast meals in SFSP. Considered a grain-based dessert and cannot count toward the grain component in the CACFP and NSLP/SBP infant and preschool meals, as specified in $\S \S 226.20(\mathrm{a})(4)$ and 210.10

| Group G | Ounce Equivalent (ozeq) for Group G | Minimum Serving Size for Group G |
| :---: | :---: | :---: |
| - Brownies ${ }^{3}$ (plain) <br> - Cake ${ }^{3}$ (all varieties, frosted) | $\begin{aligned} & 1 \mathrm{oz} \mathrm{eq}=125 \mathrm{~g} \text { or } 4.4 \mathrm{oz} \\ & 3 / 4 \mathrm{oz} \mathrm{eq}=94 \mathrm{~g} \text { or } 3.3 \mathrm{oz} \\ & 1 / 2 \mathrm{oz} \mathrm{eq}=63 \mathrm{~g} \text { or } 2.2 \mathrm{oz} \\ & 1 / 4 \mathrm{oz} \mathrm{eq}=32 \mathrm{~g} \text { or } 1.1 \mathrm{oz} \end{aligned}$ | $\begin{aligned} & 1 \text { serving }=115 \mathrm{~g} \text { or } 4 \mathrm{oz} \\ & 3 / 4 \text { serving }=86 \mathrm{~g} \text { or } 3 \mathrm{oz} \\ & 1 / 2 \text { serving }=58 \mathrm{~g} \text { or } 2 \mathrm{oz} \\ & 1 / 4 \text { serving }=29 \mathrm{~g} \text { or } 1 \mathrm{oz} \end{aligned}$ |
| Group H | Ounce Equivalent ( 0 eq eq) for Group H | Minimum Serving Size for Group H |
| - Cereal Grains (barley, quinoa, etc.) <br> - Breakfast cereals (cooked) ${ }^{6,7}$ <br> - Bulgur or cracked wheat <br> - Macaroni (all shapes) <br> - Noodles (all varieties) <br> - Pasta (all shapes) <br> - Ravioli (noodle only) <br> - Rice | $\begin{aligned} & 1 \mathrm{oz} \mathrm{eq}=1 / 2 \text { cup cooked } \\ & \text { or } 10 \mathrm{oz}(28 \mathrm{~g}) \text { dry } \end{aligned}$ | $\begin{aligned} & 1 \text { serving = } 1 / 2 \text { cup cooked } \\ & \text { or } 25 \mathrm{~g} \text { dry } \end{aligned}$ |
| Group I | Ounce Equivalent ( 0 zeq ) for Group I | Minimum Serving Size for Group 1 |
| - Ready-to-eat breakfast cereal (cold, dry) ${ }^{6,7}$ | $1 \mathrm{oz} \mathrm{eq}=1$ cup or 1 oz for flakes and rounds <br> $1 \mathrm{oz} \mathrm{eq}=1 \frac{1}{4}$ cups or $10 z$ for puffed cereal <br> $1 \mathrm{oz} \mathrm{eq}=1 / 4$ cup or $10 z$ for granola | $1 \text { serving }=3 / 4 \text { cup or } 1 \text { oz, }$ whichever is less |

${ }^{3}$ Allowed in NSLP (up to 2.0 oz eq grain-based dessert per week in grades K-12) as specified in §210.10 and at snack service in SFSP. Considered a grain-based dessert and cannot count toward the grain component in CACFP or NSLP/SBP infant and preschool meals, as specified in §§226.20(a)(4) and 210.10.
${ }^{6}$ Refer to program regulations for the appropriate serving size for supplements served to children ages 1 through 5 in the NSLP; breakfast served in the SBP, and meals served to children ages 1 through 5 and adult participants in the CACFP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.
${ }^{7}$ In the NSLP and SBP, cereals that list a whole grain as the first ingredient must be fortified, or if the cereal is 100 percent whole grain, fortification is not required. For all Child Nutrition Programs, cereals must be whole-grain, enriched, or fortified; cereals served in CACFP and NSLP/SBP infant and preschool meals must contain no more than 6 grams of sugar per dry ounce.

Use this section as a guide to identify creditable grains and products that contain creditable grains. This is NOT an all-inclusive list. For information on creditable grains commonly served in Child Nutrition Programs, see the Food Buying Guide and Exhibit A: Grain Requirements for Cbild Nutrition Programs.

To verify the product contains creditable grains, you also must check the product ingredient list and the product food label.

Remember, grain products must be made with whole grains, enriched meal and/or flour, or bran or germ to credit toward the grains component.

Details in the Additional Information column help you to determine if the product is creditable and where to go to get more information, for example the Food Buying Guide or the Exbibit A: Grain Requirements for Cbild Nutrition Programs.

| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Amaranth | X |  |  | Amaranth is creditable as a whole grain. See Group H of Exhibit A. When amaranth is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| Animal Crackers | X |  |  | Animal crackers are credited in the same group as sweet crackers. See Group B of Exhibit A. |
| Bagels | X |  |  | See Group B of Exhibit A. |
| Bagel Chips | X |  |  | See Group B of Exhibit A. These products should be served with caution due to potential choking hazards. |
| Banana Bread | X |  |  | Quick breads are credited in the same group as muffins (other than corn muffins). See Group D of Exhibit A. |
| Barley |  | X |  | Barley is creditable as a grain. See Group H of Exhibit A. When barley is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. <br> Please note that "pot" or "Scotch" barley and "pearl" or "pearled" barley are not creditable because they are not whole grain or enriched. |
| Bean Pasta/ Noodles |  |  | X | Beans are not creditable toward the grains component. See the Meats/Meat Alternates or Vegetables section. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Biscuits | X |  |  | See Group B of Exhibit A. |
| Boston Brown Bread | X |  |  | See Group B of Exhibit A. |
| Bread Pudding |  | X |  | Sweet bread puddings are considered grain-based desserts and cannot count toward the grains component. Savory bread puddings, such as those made with spinach and mushrooms, are not considered grain-based desserts and can count toward the grains component. Please note that bread puddings may contain an insufficient amount of grains per serving. <br> See Group B of Exhibit A for weights of creditable bread (without other ingredients) required per serving. Document with a standardized recipe or a Product Formulation Statement. |
| Breading/Batter | X |  |  | See Groups A and B of Exhibit A for weights of the prepared breading or batter coatings. Many commercial products contain varying amounts of batter/breading. To help ensure the crediting of the product is accurate, purchasing CN labeled items is recommended for products such as commercial fish sticks or chicken or fish nuggets. |
| Brownies |  |  | X | Brownies are considered a grain-based dessert and cannot count toward the grains component. |
| Buckwheat | X |  |  | Buckwheat is a grain. See Group H of Exhibit A. When buckwheat is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| Bulgur | X |  |  | Bulgur is a grain. See Group H of Exhibit A. When bulgur is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| Buns, Hamburger and Hot Dog | X |  |  | See Group B of Exhibit A. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Cakes |  |  | X | Cake is considered a grain-based dessert and cannot count toward the grains component. |
| Carrot Bread | X |  |  | Quick breads are credited in the same group as muffins (other than corn). See Group D of Exhibit A. |
| Cereal Bars |  |  | X | Cereal bars are considered a grain-based dessert and cannot count toward the grains component. |
| Chips, Corn/Tortilla (Wheat or Corn) | X |  |  | See Group B of Exhibit A. |
| Chips, Potato |  |  | X | Potato chips are not creditable. See the Other Foods section in the Food Buying Guide for purchasing information. |
| Chow Mein Noodles | X |  |  | See Group A of Exhibit A. |
| Coffee Cake, Cinnamon/ Danish Rolls |  |  | X | Coffee cakes, cinnamon rolls, and Danish rolls are considered grain-based desserts and cannot count toward the grains component. |
| Cookies |  |  | X | Cookies are considered grain-based desserts and cannot count toward the grains component. |
| Cornbread | X |  |  | See Group C of Exhibit A. |
| Corn Muffins | X |  |  | See Group C of Exhibit A. |
| Cornmeal |  | X |  | Cornmeal must be whole grain or enriched when used as an ingredient in another product. Crediting is based on the food item being served, see Groups A through I of Exhibit A. |
| Corn Pone | X |  |  | Corn pone is a cornbread often made without milk or eggs and baked or fried. See Group C of Exhibit A. |
| Couscous |  | X |  | Couscous is a pasta. See Group H of Exhibit A. Please note, not all couscous is whole grain or enriched. |


| Food | Creditable |  |  |  |
| :--- | :---: | :---: | :---: | :--- |
|  | Yes | Maybe | No |  |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Farina |  | X |  | Farina is served as a cooked breakfast cereal. See Group H of Exhibit A. Farina must be whole grain-rich or enriched. Check packaging carefully before purchasing. |
| Fig Bars |  |  | X | Fig bars are considered grain-based desserts and cannot count toward the grains component. |
| Flour Alternatives (Made from NonGrain Ingredients) |  |  | X | Flour substitutes such as almond flour, bean flour, coconut flour, chickpea flour, hazelnut flour, Jerusalem artichoke flour, legume flour, potato flour, soy flour, and other vegetable flours are not grains and cannot count toward the grains component. |
| Freekeh | X |  |  | Freekeh is a grain and is creditable as a whole grain. See Group H of Exhibit A. When freekeh is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| French Bread |  | X |  | Please note some French breads may not be made with enriched or whole-grain flour. Document with a standardized recipe or a Product Formulation Statement. See Group B of Exhibit A. |
| French Toast | X |  |  | See Group E of Exhibit A. Document crediting information with a CN label, standardized recipe, or a Product Formulation Statement. |
| Fruit Fritters (such as Apple Fritter) |  |  | X | Fruit fritters are considered grain-based desserts and cannot count toward the grains component. |
| Graham Crackers | X |  |  | Graham crackers are credited in the same group as sweet crackers. See Group B of Exhibit A. |
| Granola Bars |  |  | X | Granola bars are considered grain-based desserts and cannot count toward the grains component. |
| Grits |  | X |  | Grits must be whole grain or enriched. See Group H of Exhibit A. |
| Hominy Grits, Regular, Dry | X |  |  | See Group H of Exhibit A. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Hush Puppies |  | X |  | See Group C of Exhibit A. Must be made with an enriched and/or whole-grain flour. Document with a standardized recipe or a Product Formulation Statement. <br> Deep-fat frying is not allowed as a way of preparing foods onsite. Pre-fried bread may count toward the grains component if it is reheated using a method other than deep-fat frying. Please note that this product is high in fat. |
| Ice Cream Cones |  |  | X | Ice cream cones are considered grain-based desserts and cannot count toward the grains component. |
| Ice Cream Sandwich Wafers |  |  | X | Ice cream sandwich wafers are considered grain-based desserts and cannot count toward the grains component. |
| Italian Bread |  | X |  | Please note some Italian breads may not be made with enriched or whole-grain flour. Document with a standardized recipe or a Product Formulation Statement. See Group B of Exhibit A. |
| Johnny Cake |  |  | X | Johnny cake is considered a grain-based dessert and cannot count toward the grains component. |
| Kasha | X |  |  | Kasha is creditable as a whole grain. See Group H of Exhibit A. When kasha is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| Millet | X |  |  | Millet is creditable as a whole grain. See Group H of Exhibit A. When millet is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| Muffins | X |  |  | See Group C of Exhibit A for corn muffins. For all other muffins, see Group D. |
| Nachos | X |  |  | See Group B of Exhibit A for the weights of creditable corn chips (without other ingredients) required per serving. To determine the meal pattern contribution of the other ingredients in the nachos, see the Food Buying Guide. |
| Noodles (Wheat) | X |  |  | See Group H of Exhibit A. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Noodles in Canned Soup | X |  |  | Crediting is based on the weight of the noodles alone without other ingredients. See Group H of Exhibit A. |
| Oatmeal, Instant and Regular | X |  |  | Oatmeal must meet the sugar limit for breakfast cereals in the CACFP. When oatmeal is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| Pancakes | X |  |  | See Group C of Exhibit A. |
| Pie Crust (Savory Pies with Meat/ Meat Alternate and/or Vegetable) |  | X |  | The crust portion of savory pies, such as beef or chicken pot pies, may contribute to the grains component. For the weight of the crust alone, see Group C of Exhibit A. |
| Pie Crust (Dessert Crust) |  |  | X | Dessert pie crust is considered a grain-based dessert and cannot count toward the grains component. |
| Pineapple Upside Down Cake |  |  | X | Cake is considered a grain-based dessert and cannot count toward the grains component. |
| Pita Bread | X |  |  | See Group B of Exhibit A. |
| Pizza Crust | X |  |  | See Group B of Exhibit A. |
| Polenta | X |  |  | See Group H of Exhibit A. |
| Popcorn, Popped | X |  |  | See the Grains section in the Food Buying Guide. A $3 / 4$ cup serving of popcorn credits as 0.25 oz eq grains. A $1 \frac{1}{2}$ cup serving credits as 0.5 oz eq of grains. A 3 cup serving credits as 1 oz eq of grains. Please note that popcorn may be a choking hazard for some participants. |
| Potatoes |  |  | X | Potatoes are not grains and are not creditable toward the grains component. See the Vegetable section in the Food Buying Guide for crediting information. |
| Potato Pancakes |  | X |  | Potatoes are not a grain. Only the enriched or wholegrain flour in the potato pancakes may count toward the grains component. Document with a standardized recipe or a Product Formulation Statement. <br> Typically, potato pancakes contain too little creditable grain flour to contribute to the grains component. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Pound Cake |  |  | X | Pound cake is considered a grain-based dessert and cannot count toward the grains component. |
| Pretzels, Soft | X |  |  | See Group B of Exhibit A. |
| Pretzels, Hard | X |  |  | See Group A of Exhibit A. |
| Puff Pastry |  | X |  | Sweet puff pastries are considered grain-based desserts and cannot count toward the grains component. Savory puff pastries, such as ones made with spinach and mushrooms, are not considered grain-based desserts and can count toward the grains component. Please note that pastries may contain an insufficient amount of grains per serving. <br> See Group B of Exhibit A for weights of creditable bread (without other ingredients) required per serving. Document with a standardized recipe or a Product Formulation Statement. |
| Pumpernickel Bread | X |  |  | See Group B of Exhibit A. |
| Pumpkin Bread | X |  |  | Quick breads are credited in the same group as muffins (other than corn). See Group D of Exhibit A. |
| Quinoa | X |  |  | Quinoa is a cereal-like product and is creditable as a whole grain. See Group H of Exhibit A. When quinoa is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. Quinoa is typically served like rice, but products made from whole-grain or enriched quinoa flour are also creditable. |
| Raisin Bread | X |  |  | Raisin bread is credited the same as breads without raisins. See Group B of Exhibit A. |
| Rice (Either Enriched White or Brown) | X |  |  | See Group H of Exhibit A. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Rice Flour |  | X |  | Rice flour must be whole grain or enriched. Check packaging carefully before purchasing. When rice flour is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| Rice Pudding |  |  | X | Sweet rice pudding is considered a grain-based dessert and cannot count toward the grains component. |
| Rye | X |  |  | Rye is a grain. See Group H of Exhibit A. When rye is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| Sopapillas |  |  | X | Sopapillas are considered grain-based desserts and cannot count toward the grains component. |
| Sorghum |  | X |  | Sorghum must be whole grain (see Group H of Exhibit A) or included as an ingredient in a final product that has been enriched. When sorghum is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| Spelt | X |  |  | Spelt is a type of wheat. When spelt is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| Spoon Bread | X |  |  | Spoon bread is credited in the same group as cornbread. See Group C of Exhibit A. |
| Squash or Zucchini Bread (Quick Bread) | X |  |  | Quick breads are credited in the same group as muffins (other than corn). See Group D of Exhibit A. |
| Stuffing, Bread, Dry | X |  |  | See Group A of Exhibit A. Weights apply only to the dry bread in the stuffing. |
| Sweet Rolls/Buns |  |  | X | Sweet rolls are considered grain-based desserts and cannot count toward the grains component. |
| Tapioca |  |  | X | Tapioca is not a grain and is not creditable. |


| Food | Creditable |  |  | Additional Information |
| :---: | :---: | :---: | :---: | :---: |
|  | Yes | Maybe | No |  |
| Taco or Tortilla Shells | X |  |  | See Group B of Exhibit A. |
| Taco Chips | X |  |  | See Group B of Exhibit A. |
| Toaster Pastries |  |  | X | Sweet pastries are considered grain-based desserts and cannot count toward the grains component. |
| Tortilla, Soft <br> (Flour, Whole Wheat, and Corn) | X |  |  | See Group B of Exhibit A. |
| Triticale | X |  |  | Triticale is a whole grain. When triticale is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| Turnover Crust |  | X |  | Sweet turnovers are considered to be grain-based desserts and cannot count toward the grains component. Savory turnovers, such as ones made with spinach and mushrooms, are not considered grain-based desserts and can count toward the grains component. For the weight of the crust alone, see Group C of Exhibit A. |
| Wafers, Vanilla |  |  | X | Vanilla wafers are considered grain-based desserts and cannot count toward the grains component. |
| Waffles | X |  |  | See Group C of Exhibit A. |
| Wheat Berries | X |  |  | Wheat berries are whole-wheat kernels. See Group H of Exhibit A. When wheat berries are used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| Wheat Germ/Bran | X |  |  | When wheat germ or bran is used as an ingredient in another product, crediting is based on the food item being served. See Groups A through I of Exhibit A. |
| Wild Rice | X |  |  | Wild rice is a whole grain. See Group H of Exhibit A. |


[^0]:    ${ }^{1}$ Must serve all five components for a reimbursable meal. Offer versus serve is an option for at risk afterschool and adult participants.
    ${ }^{2}$ Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.
    ${ }^{3}$ Must be unflavored whole milk for children age 1. Must be unflavored low-fat ( $1 \%$ ) or unflavored fat-free (skim) milk for children 2 through 5 years old. Must be unflavored low-fat (1\%), flavored low-fat (1\%), unflavored fat-free (skim), or flavored fat-free (skim) milk for children 6 years

[^1]:    *Raw leafy greens credit half of the volume served. For example, a $1 / 4$ cup raw leafy greens credits as a $1 / 8$ cup vegetable.

