# SNP Memo #2019-2020-02


**COMMONWEALTH of VIRGINIA
Department of Education**

DATE: July 3, 2019

TO: Directors, Supervisors, and Contact Persons Addressed

FROM: Dr. Sandra C. Curwood, RDN, ***Sandy***

## SUBJECT: Additional Foods Now Creditable

The purpose of this memorandum is to provide guidance on foods that sponsors can now credit in the Child Nutrition Programs (CNPs), including the National School Lunch Program (NSLP), the School Breakfast Program (SBP), the Child and Adult Care Food Program (CACFP) and the Summer Food Service Program (SFSP). On April 17, 2019, the US Department of Agriculture’s Office of Food and Nutrition Services (FNS) released six memos that detail the guidance on crediting these foods. Electronic copies of the memos are available on the [USDA website](https://www.fns.usda.gov/nslp/national-school-lunch-program). The memos are titled:

* Crediting Shelf-Stable, Dried, and Semi-Dried Meat, Poultry, and Seafood Products in the Child Nutrition Program;
* Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the Child Nutrition Programs;
* Crediting Popcorn in the Child Nutrition Programs;
* Crediting Surimi Seafood in the Child Nutrition Programs;
* Crediting Tempeh in the Child Nutrition Programs;
* Crediting Pasta Products made of Vegetable Flour in the Child Nutrition Programs.

For most of these items, new food yields were recently added to the Food Buying Guide for Child Nutrition Programs Interactive Web-Based Tool. For dried meat, poultry, or seafood products, the two acceptable formats for adopting meal contributions are the Product Formulation Statements and the CN Labeling Program.

When incorporating these foods into menus, it is important to inform students of the contributions to the meal pattern. Signage will help children understand what foods are in their meals and snacks and how they contribute to the meal pattern. It is also critical to train cafeteria staff to recognize a reimbursable meal. Serving line staff should be informed how these foods contribute toward a reimbursable meal.

### Crediting Dried Meat, Poultry, and Seafood Products

When crediting dried meat, poultry, and seafood products, you must have either a Product Formulation Statement (PFS) or a Child Nutrition label (CN). The creditable meat ingredient must match or have a similar description as the ingredient listed on the product label (e.g., Ground Beed, Not More Than 30% Fat or Beef Round Roast); the creditable meat ingredient listed on the PFS must have a similar description to a food item in the Food Buying Guide for CNPs; and the creditable amount cannot exceed the finished weight of the product.

### Coconut

Fresh or frozen coconut can now be credited as a fruit based on the volume served. Like other fruits, at least 1/8 cup of fresh or frozen coconut must be served to credit toward the fruit component. Dried coconut, coconut flour, or coconut oil is not creditable.

### Hominy

Hominy may now credit towards the vegetable or grain (depending on how it is offered). In its whole form, hominy credits toward the vegetable component as a starchy vegetable. When hominy is offered in a dried, milled form, such as grits, it credits toward the grain component as a whole grain-rich (WGR) food. You may now credit hominy as follows: ¼ cup of canned, drained hominy credits as ¼ cup of vegetable; ½ cup of cooked or 1 ounce (28 grams) dry hominy grits as 1-ounce equivalent grains.

### Corn Masa, Corn Flour, and Cornmeal

Corn masa, corn flour, and cornmeal are not creditable as WGR ingredients; therefore, corn products made with corn masa, corn flour, and cornmeal meet the WGR criteria. You may now credit corn masa, corn flour, and corn flour in the same manner as all other creditable grains ingredients and foods. Crediting is determined by weight as listed in Exhibit A: Grain Requirement for Child Nutrition Program, or by the grams of creditable grain per portion.

### Popcorn

Popcorn is a whole grain food and a good source of fiber. Crediting is based on the program. **For NSLP, SBP, and CACFP** you may now credit popcorn as follows: ¾ cup (or 0.25 ounces (7grams)) popped popcorn as ¼ ounce equivalent of whole grain in a reimbursable meal or snack; 1 ½ cup (or 0.5 ounces (14 grams)) popped popcorn as ½ ounce equivalent of whole grains in a reimbursable meal or snack; 3 cups (or 1.0 ounce (28 grams)) popped popcorn as 1 ounce equivalent of whole grains in a reimbursable meal or snack. For SFSP and NSLP Afterschool Snack programs, popcorn can be credited as follows: ¾ cup popped (or 0.025 (7 grams)) popcorn as ¼ serving of grains in a reimbursable meal or snack, 1 ½ cup (or 0.05 (14 grams)) popped as ½ serving of grains in a reimbursable meal or snack, or 3 cups (or 1 ounce (28 grams)) popped popcorn as 1 serving of grains in a reimbursable meal or snack. When serving popcorn please consider the developmental readiness of children and the ability of disabled children to swallow safely when deciding whether to offer popcorn. It can be a choking hazard for young children. Also, consider limiting the use of toppings such as salt, caramel, cheese, and butter that will add sodium, sugar, or saturated fat. Oil used to prepare popcorn must be included in the nutrient profile. For NSLP, the dietary specifications for calories, saturated fat, and sodium will limit the use of added ingredients.

### Surimi Seafood

Surimi seafood is available in many forms and shapes, including chunks, shredded, and flaked, and does not require additional preparation. You may credit surimi seafood as follows: a 4.4 ounce portion of surimi seafood credits as 1/5 ounce equivalent meal/meat alternate; A 3.0 ounce portion of surimi seafood credits as 1.0 ounce equivalent mea/meat alternate; and a 1.0 ounce portion of surimi seafood credits as 0.25 ounce meat/meat alternate. There may be some cases where a manufacturer can document a higher percentage of meat/meat alternative using a CN label or PFS.

### Tempeh

Tempeh is a meat alternate that can be used in a variety of recipes, including stir-fries, sandwiches and salads. You may not credit 1 ounce of tempeh as 1 ounce equivalent of meal alternate. Because tempeh can include other creditable foods as ingredients, such as brown rice, sunflower seeds, sesame seeds, flax seeds, or vegetables, it is important to have documentation of how much tempeh is in the product. PFS and CN labels will help determine the proper creditable quantities.

### Pasta Products Made of Vegetables or Vegetable Flour

Pasta made of vegetable flour may now be credited as a vegetable. Whole vegetables cut into “noodle” or spirals, such as zucchini or sweet potatoes, continue to credit toward the respective vegetable subgroups based on the volume served. This does not apply to grain-based pasta that contain a small amount of vegetable powder for color (e.g. spinach, or sun-dried tomato).

* *Pasta Products Made of 100 Percent Vegetable Flour(s) Crediting as a Vegetable –* pasta products made of one or more vegetable flour(s) may credit toward the vegetable requirement. Consistent with vegetable crediting, ½ cup pastas made of 100 percent vegetable flour (s) credit as ½ cup vegetables.
* *Pasta Products Made of Vegetable Flour(s) from One Vegetable Subgroup* – pasta produced made of flour(s) from one vegetable subgroup may credit toward the appropriate vegetable subgroup. For example, pasta made of 100 percent red lentil flour credits toward the weekly ½ cup legumes requirement.
* *Pasta Products Made of Vegetable Flours from Multiple Vegetable Subgroups –* pasta products made from a blend of 100 percent vegetable flours from multiple vegetable subgroups (e.g. lentil and cauliflower) may credit in two ways: with a PFS detailing the actual volume of each vegetable per serving, the pasta product may credit toward specific vegetable subgroups; or if the actual volume of each vegetable flour is unknown, the pasta product may credit toward the additional vegetables needed from any vegetable subgroup to meet the overall weekly vegetable requirements.
* *Pasta Products Made of Vegetable Flour(s) and Other Non-Vegetable Ingredients –* pasta products made of vegetable flour and other non-vegetable ingredients may credit toward daily and weekly vegetable requirement (or, in case of legumes, meat/meat alternate requirements) with a PFS detailing the actual volume of vegetable flour per serving.
* *Pasta Products Made of 100 Percent Legume Flour(s) Crediting as a Meat Alternate –* pasta products made with 100 percent legume flour may credit as a meat alternate ( ½ cup cooked pasta is equivalent to 2 ounces of meal alternate). Legumes may be credited as a vegetable or a meat alternate but not as both in the same meal.

If you have any questions, please contact the SNP regional specialist or CNP regional specialist assigned to your program. You may also email questions to SNPPolicy@doe.virginia.gov.

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