

Crediting Whole Grains in the Child and Adult Care Food Program

This guidance applies to meals and snacks served in child care centers, family day care homes, emergency shelters, at-risk afterschool care centers, and adult day care centers that participate in the U.S. Department of Agriculture’s (USDA) Child and Adult Care Food Program (CACFP).

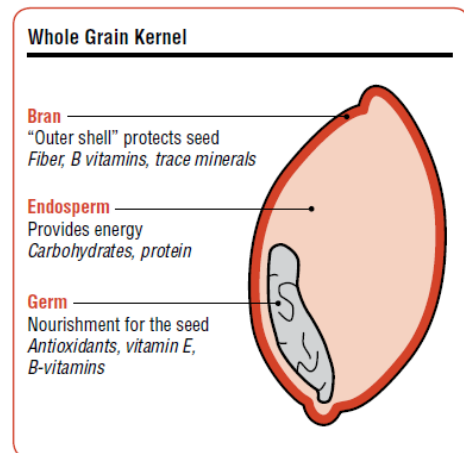
For guidance on the CACFP meal patterns for children and crediting requirements for the grains component, visit the Connecticut State Department of Education’s (CSDE) [Meal Patterns for CACFP Child Care Programs](#) webpage and the “[Grains Component for CACFP Child Care Programs](#)” section of the CSDE’s Crediting Foods in CACFP Child Care Programs webpage. For guidance on the CACFP adult meal patterns and crediting requirements for the grains component, visit the CSDE’s [Meal Patterns for CACFP Adult Day Care Centers](#) webpage and the “[Grains Component for CACFP Adult Day Care Centers](#)” section of the CSDE’s Crediting Foods in CACFP Adult Day Care Centers webpage.



Whole-grain products and recipes credit as the grains component in the CACFP meal patterns. Whole grains consist of the entire cereal grain seed or kernel, after removing the inedible outer husk or hull. The kernel includes the starchy endosperm, the fiber-rich bran, and the nutrient-rich germ.

Usually the grain kernel is cracked, crushed, flaked, or ground during the milling process. A finished grain product is considered whole grain if it contains the same relative amounts of bran, germ, and endosperm as the original grain.

Whole grains contain a wide variety of nutrients that help reduce the risk of chronic diseases. The CSDE encourages CACFP facilities to serve 100 percent whole-grain products most often. This provides the best nutrition for children.



Crediting Whole Grains in the CACFP

Whole Grain-rich (WGR) Requirement

The CACFP meal patterns for children and the CACFP adult meal patterns require at least one serving of whole grain-rich (WGR) grains per day, between all meals and snacks served to participants. The USDA’s *CACFP Best Practices* recommends at least two servings of WGR grains per day.

“Whole grain-rich” means a food that contains at least 50 percent whole grains and the remaining grain ingredients are enriched, bran, or germ. For information on the CACFP WGR criteria, refer to the CSDE’s resource, *Meeting the Whole Grain-rich Requirement for the CACFP*. The WGR requirement does not apply to the CACFP infant meal patterns for birth through 11 months.

100 Percent Whole Grain Products

A commercial product is 100 percent whole grain if all grain ingredients are whole grains. The ingredients statements below show some examples of commercial products that are 100 percent whole-grain.

Ingredients: <i>Whole-wheat flour</i> , sugar, wheat gluten. Contains 2% or less of each of the following: honey, salt, yeast, molasses, diacetyl tartaric acid esters of mono-diglycerides (datem), ascorbic acid, mono-and diglycerides, l-cysteine, enzymes.	This product is 100 percent whole grain because whole-wheat flour is the first ingredient and the only grain ingredient. It credits as a WGR food.
Ingredients: Water, <i>whole-wheat flour</i> , <i>whole oats</i> , sugar, wheat gluten, yeast, soybean oil, salt, calcium propionate (preservative), monoglycerides, datem and/or sodium stearoyl lactylate, calcium sulfate, citric acid, calcium carbonate, soy lecithin, whey, nonfat milk.	This product is 100 percent whole grain because whole-wheat flour is the first ingredient after water and the only other grain is whole oats. It credits as a WGR food.

Commercial products that are 100 percent whole grain meet the CACFP WGR criteria.

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Identifying Whole Grains in Commercial Products

A grain is whole grain if it meets any of the criteria below. [Table 1](#) lists examples of whole-grain products and ingredients.

Grain name states “whole”

A grain is whole grain if the grain name contains the word “whole.” For example, “whole wheat flour” and “whole-grain corn” are whole grains, but “wheat flour” and “yellow corn” are not.

Other names for whole grains

Some grains that do not contain the word “whole” in the grain name are whole grains. Examples include berries (whole kernels of grain) such as wheat berries and rye berries; groats (hulled whole kernels of grain) such as oat groats; rolled oats and oatmeal (including old-fashioned, quick-cooking, and instant oatmeal); brown rice and wild rice; graham flour (coarsely ground whole-wheat flour); and many other grains such as quinoa, millet, triticale, teff, amaranth, buckwheat, and sorghum.

Food and Drug Administration (FDA) standard of identity

Some whole-wheat products have an FDA standard of identity that indicates they are whole grain. A standard of identity is a set of rules for what a certain product, such as whole-wheat bread, must contain or may contain to be legally labeled with that product name. The FDA provides standards of identity only for certain whole-wheat products, including whole-wheat bread, rolls, and buns ([21 CFR 136.180](#)) and whole-wheat macaroni products ([21 CFR 139.138](#)). These products include:

- whole-wheat bread, rolls, and buns;
- entire wheat bread, rolls, and buns;
- graham bread, rolls, and buns (does **not** include graham crackers); and
- whole-wheat spaghetti, vermicelli, macaroni, and macaroni products.

Other grain products that are labeled as “whole wheat” but do not have an FDA standard of identity (such as crackers, tortillas, bagels, and biscuits) may or may not be 100 percent whole grain.



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Nixtamalized corn ingredients

Commercial corn products such as tortilla chips, taco shells, and tamales credit as whole grains if the product is labeled “whole grain,” or the corn ingredient is nixtamalized (treated with lime). Nixtamalization is the process of soaking and cooked dried corn in an alkaline (slaked lime) solution. This process results in a product with nutrition content similar to whole-grain corn.



Nixtamalized corn is used to make hominy, masa harina (corn flour), corn masa (dough from masa harina), and certain types of cornmeal. Masa is used for making tortilla chips, taco shells, tamales, pupusas, and other popular corn products. Hominy, corn masa, and masa harina credit as whole grains.

CACFP facilities may use the two methods below to determine if commercial grain products are made with nixtamalized corn.

1. **The corn is treated with lime:** If the ingredients statement indicates that the corn is treated with lime (such as “ground corn with trace of lime” and “ground corn treated with lime”), the corn ingredient is nixtamalized. The ingredients statements below show examples of commercial nixtamalized corn products. These products credit as 100 percent whole grains.
 - Ingredients: *Corn masa flour*, water, contains 2% or less of: cellulose gum, guar gum, amylase, propionic acid, benzoic acid, and phosphoric acid (to maintain freshness).
 - Ingredients: *Whole-white corn*, vegetable oil (contains soybean, corn, cottonseed, and/or sunflower oil), salt, *lime/calcium hydroxide* (processing aid).
 - Ingredients: *Limed whole-grain white corn*, palm oil, salt, TBHQ (preservative).
 - Ingredients: *Whole-grain yellow corn*, high oleic canola oil, water, *corn flour*, salt, *hydrated lime*.

If the ingredients statement does not provide sufficient information to determine if the corn is a creditable grain (such as “cornmeal” and “yellow corn flour”), CACFP facilities must obtain a product formulation statement (PFS) from the manufacturer stating that the ingredients are whole grain, enriched, or nixtamalized. For information on PFS forms, refer to [“Crediting Documentation for Commercial Whole-grain Products”](#) in this document.

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2. **The product includes the FDA-approved whole grain health claim:** If a commercial product made with corn includes one of two FDA-approved whole grain health claims on its packaging, the corn in the product is at least 50 percent whole grain. These health claims are not common.

- **Low-fat claim:** “Diets rich in whole grain foods and other plant foods and low in total fat, saturated fat, and cholesterol, may reduce the risk of heart disease and some cancers.”
- **Moderate-fat claim:** “Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol, may help reduce the risk of heart disease.”

Products that contain an FDA whole-grain health claim credit as the grains component and meet the CACFP WGR criteria.

Crediting information for corn masa, masa harina, corn flour, and cornmeal is summarized in [USDA Memo SP 34-2019, CACFP 15-2019 and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs](#).

Reconstituted grains

Reconstituted grains (such as “reconstituted whole-wheat flour”) are made by blending the crushed and separated products of milling (bran, germ, and endosperm) from the same type of grain in the same proportions originally present in the intact grain kernel. A reconstituted grain is considered whole grain when the reconstitution is done by the original milling facility to ensure the same batch of whole grain is returned to its natural proportions. To credit a reconstituted grain as the grains component, CACFP facilities must request documentation stating that the milling company recombined the grain components to the natural proportions of bran, germ, and endosperm.

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Table 1. Whole-grain products and ingredients ¹

<p>Barley</p> <p>Dehulled barley Dehulled-barley flour Whole barley Whole-barley flakes Whole-barley flour Whole-grain barley Whole-grain barley flour</p> <p>Brown rice</p> <p>Brown rice Brown rice flour Sprouted brown rice</p> <p>Corn</p> <p>Corn masa (whole corn treated with lime) ² Cornmeal, nixtamalized ² Hominy made from nixtamalized corn ² Masa harina (corn flour) ² Whole corn Whole-corn flour Whole cornmeal Whole-grain corn Whole-grain corn flour Whole-grain grits Whole-ground corn</p> <p>Oats</p> <p>Instant oats Oat groats ³ Oatmeal Old-fashioned oats Quick-cooking oats Rolled oats Steel-cut oats Whole oats Whole-oat flour Whole-grain oat flakes Whole-grain oat flour</p>	<p>Rye</p> <p>Whole rye Rye berries ³ Rye groats ³ Sprouted whole rye Whole-rye flour Whole-rye flakes</p> <p>Wheat (red) ⁴</p> <p>Bulgur (cracked wheat) Bromated whole-wheat flour Cracked wheat Crushed wheat Entire-wheat flour Graham flour Sprouted whole wheat Sprouted wheat berries ³ Stone ground whole-wheat flour ⁵ Toasted crushed whole wheat Wheat berries ³</p> <p>Wheat (white) ⁶</p> <p>Wheat groats ³ Whole bulgur Whole durum flour Whole durum wheat flour Whole-grain bulgur Whole-grain wheat Whole-grain wheat flakes Whole-grain wheat flour Whole wheat Whole-wheat flour Whole-wheat pastry flour Whole-wheat flakes Whole white wheat Whole white wheat flour</p>
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Table 1. Whole-grain products and ingredients ¹

<p>Wild rice Wild rice Wild rice flour</p> <p>Other grains Amaranth Amaranth flour Buckwheat Buckwheat flour Buckwheat groats ³ Einkorn Einkorn berries Einkorn flour Emmer (farro) Kamut® Millet Millet flour</p>	<p>Other grains, <i>continued</i> Quinoa Sorghum (milo) Sorghum flour Spelt Spelt berries Sprouted buckwheat Sprouted einkorn Sprouted spelt Teff Teff flour Triticale Triticale flour Whole-grain spelt flour</p>
<p>¹ This list is not all-inclusive.</p> <p>² Hominy, masa harina (corn flour), corn masa (dough from masa harina), and cornmeal must be nixtamalized to credit as whole grains (refer to “Nixtamalized corn ingredients” in this document).</p> <p>³ Groats and berries are the hulled kernels of cereal grains such as oat, wheat, rye, and barley.</p> <p>⁴ Red wheat is the most common kind of wheat in the United States.</p> <p>⁵ “Stone ground” describes the process used for making the flour or meal and does not necessarily mean that the product is whole grain. Check the ingredients statement to be sure it includes the term “whole” in combination with “stone ground.”</p> <p>⁶ White whole-wheat products are lighter in color and lack the slightly bitter taste associated with the bran in red wheat. Read labels carefully to be sure products are “white whole wheat” and not “white wheat,” which is not a whole grain.</p>	



Crediting Whole Grains in the CACFP

What Does Not Indicate Whole Grain Content

Some types of information on the labels for commercial grain products do not indicate if a food is whole grain. Menu planners cannot use any of the following to determine if a commercial grain product contains whole grains: certain statements about grain content on the product's package; the Whole Grain Stamp; the product's color; or the product's fiber content. This information does not indicate if a grain product contains whole grains.

Label statements about grain content

Careful label reading is important because the packaging for grain products can be misleading. Manufacturers often use terms in their product names or labels that make a product appear to contain a significant amount of whole grain when it does not.

Table 2 includes some common misleading terms found on product packages. Products with these terms are usually not 100 percent whole grain. They often contain refined flour (or other ingredients that are not whole grain) as the first or second ingredient.

“Made with whole grains”	These products must have some whole grains but may contain mostly refined flour. The amount of whole grains can vary greatly among different products.
“Made with whole wheat”	These products must have some whole wheat but may contain mostly refined flour. The amount of whole wheat can vary greatly among different products.
“Contains whole grain”	These products may contain a small amount of whole grain but usually are mostly refined grains. The amount of whole grains can vary greatly among different products.
“100% wheat”	All breads made from any part of the wheat kernel are 100 percent wheat, which is not the same as 100 percent whole wheat. “100% wheat” products may contain some whole-wheat flour or may contain only refined flour. Look for the terms “100% whole wheat” or “100% whole grain” to indicate that the product is made from only whole grains.

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Table 2. Common misleading terms for grains, *continued*

“Multigrain” or specifies number of grains, e.g., “seven-grain bread”	These products must contain more than one type of grain, which can include refined grains, whole grains, or both. Some multigrain breads may have enriched flour as the primary ingredient with multiple grains in smaller amounts, while others contain mostly whole grains.
“Cracked wheat bread”	While cracked wheat is a whole grain, cracked wheat bread may contain refined flour as the primary ingredient with small amounts of cracked wheat.
“Stone ground” flour or meal	“Stone ground” describes the process used for making the flour or meal. It does not necessarily mean that the product is whole grain. Check the ingredients statement to be sure it includes the term “whole” in combination with “stone ground.”

Whole grain stamp

The [Whole Grains Council](#) provides three stamps that manufacturers may use on product packaging to identify foods that contain whole grains. The USDA does not allow these stamps to determine if grain products meet the CACFP WGR criteria. While these stamps indicate that a product is made with or contains 100 percent whole grains, they are not sufficient to determine if a food meets the WGR criteria. Products that display a Whole Grain Stamp may also contain high amounts of noncreditable grains, such as refined flour that is not enriched.



To determine if a product complies with the WGR criteria, CACFP facilities must refer to the product’s ingredients statement and packaging and, if necessary, obtain a PFS from the manufacturer. For information on PFS forms, refer to “[Crediting Documentation for Commercial Whole-grain Products](#)” in this document.

Color

A product’s color does not indicate if it contains whole grains. While whole-grain products are usually browner than products made with refined white flour, sometimes the brown color comes from caramel coloring or molasses, not from whole-grain ingredients. Read the ingredients statement or recipe to determine if the food contains any whole grains.

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Fiber content

Whole grains and fiber both provide health benefits, but they are not the same. The fiber content on the Nutrition Facts label is not a good indicator of whether a commercial product contains whole grains. Grain-based foods that are good sources of fiber, such as bran cereal, may contain added fibers but few or no whole grains. The Nutrition Facts label lists total fiber, which includes naturally occurring fiber and sources added by the manufacturer, such as cellulose, inulin, and chicory root.

Crediting Documentation for Commercial Whole-grain Products

CACFP facilities must be able to document that commercial grain foods meet the crediting requirements of the CACFP meal patterns. If the ingredients statement does not provide sufficient information to determine if a grain product or combination food is whole grain, CACFP facilities must obtain a Child Nutrition (CN) label (available only for main dish entrees that contribute to the meat/meat alternates component) or PFS. For more information, refer to the CSDE's resources, *Using Product Formulation Statements in the CACFP* and *Using Child Nutrition (CN) Labels in the CACFP*, and the USDA's *Product Formulation Statement for Documenting Grains in Child Nutrition Programs* and *Tips for Evaluating a Manufacturer's Product Formulation Statement*.

When a PFS is required

CACFP facilities must obtain a PFS for commercial whole-grain products when any of the following apply:

- a whole grain is not the first ingredient, but the product contains more than one whole grain;
- a combination food that contains a grain portion is not CN labeled;
- the manufacturer claims that the product's serving size is less than the required weight or volume in the USDA's Exhibit A chart; or
- the product is not listed in the USDA's Exhibit A chart.

CACFP facilities should verify the accuracy of the PFS prior to including the product in reimbursable meals and snacks and must maintain all crediting documentation on file. The CSDE will review this information during the Administrative Review of the CACFP.

If the manufacturer will not supply a PFS or the PFS does not provide the appropriate documentation, the commercial product cannot credit in CACFP meals and snacks

For additional guidance on documentation for commercial products, refer to the CSDE's resources, *How to Identify Creditable Grains in the CACFP* and *Accepting Processed Product Documentation in the CACFP*, and visit the "Crediting Commercial Processed Products in CACFP Child Care Programs"

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or “[Crediting Commercial Processed Products in CACFP Adult Day Care Centers](#)” sections of the CSDE’s CACFP webpages.

Crediting Documentation for Whole-grain Foods Made from Scratch

CACFP facilities must have recipes on file that document the crediting information for all grain foods made from scratch. This includes foods made on site by the CACFP facility and foods prepared by vendors. The CSDE strongly recommends using standardized recipes to ensure accurate crediting information. Menu planners should use the USDA’s [Food Buying Guide for Child Nutrition Programs](#) (FBG) to determine food yields and crediting information for CACFP recipes.

Recipes that contain whole grains credit as the grains component based on the amount of whole grains per serving. CACFP facilities must determine the recipe’s ounce equivalents contribution per serving using one of the following methods: 1) the grams of creditable grains; or 2) if the weight of the prepared (cooked) serving is known, the required weight (groups A-E) or volume (groups H-I) for the appropriate grain group in the USDA’s Exhibit A chart where the grain food belongs (refer to “Serving Size for Whole-grain Products and Recipes” below).

For information on standardized recipes, refer to section 2 of the CSDE’s guides, [Meal Pattern Requirements for CACFP Child Care Programs](#) or [Meal Pattern Requirements for CACFP Adult Day Care Centers](#), and visit the “Standardized Recipes” section of the CSDE’s [Crediting Foods in CACFP Child Care Programs](#) or [Crediting Foods in CACFP Adult Day Care Centers](#) webpage.

Serving Size for Whole-grain Products and Recipes

Whole-grain commercial products and foods made from scratch must provide the minimum quantities required by the CACFP meal patterns for each meal and snack. The required quantities for the grains component are in ounce equivalents.

The amount of a whole-grain grain food that provides 1 ounce equivalent varies because different types of foods contain different amounts of creditable grains. For example, to credit as 1 ounce equivalent of the grains component, a whole-grain roll must weigh 28 grams (1 ounce), a whole-grain corn muffin must weigh 34 grams (1.2 ounces), and a whole-grain blueberry muffin must weigh 55 grams (2 ounces). The minimum amount that credits toward the grains component is $\frac{1}{4}$ ounce equivalent.

The USDA allows two methods for determining the ounce equivalents of a creditable grain product or recipe. CACFP facilities may use either method but must document how the crediting information was obtained. These methods are summarized below.

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For detailed guidance on both methods, refer to the CSDE’s resource, [Calculation Methods for Grain Ounce Equivalents in the CACFP](#). For more information on ounce equivalents, visit the “Ounce Equivalents (Serving Size for Grains)” section of the CSDE’s [Crediting Foods in CACFP Child Care Programs](#) webpage or [Crediting Foods in CACFP Adult Day Care Centers](#) webpage.

Method 1: USDA’s Exhibit A chart

Method 1 uses the USDA’s chart, [Exhibit A: Grain Requirements for Child Nutrition Programs](#) (Exhibit A) to determine the required weight (groups A-E) or volume (groups H-I) for the grain group where the product or recipe belongs. This method is used for commercial grain products. It may also be used for standardized recipes if the CACFP facility knows the weight (grams or ounces) of the prepared (cooked) serving. For some commercial grain products, method 2 is required (refer to “[When a PFS is required](#)” in this document).

The CSDE’s resource, [Grain Ounce Equivalents for the CACFP](#), lists the Exhibit A grain ounce equivalents that apply to the CACFP meal patterns. Groups F and G (grain-based desserts) are not included because grain-based desserts do not credit as the grains component in the CACFP.

Method 2: creditable grains

Method 2 determines the ounce equivalents from the weight (grams) of creditable grains per serving. This method is used for recipes and may also be used for commercial grain products that have a PFS stating the weight of creditable grains per serving.

To credit as 1 ounce equivalent of the grains component, whole-grain foods in groups A-E of the USDA’s Exhibit A chart must contain **16 grams** of whole grains and whole-grain foods in group H must contain **28 grams** of whole grains. The grams of whole grains are listed in the commercial product’s PFS or calculated from the grain quantities in the CACFP facility’s recipe.



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Grain crediting tools

The tools below help menu planners determine the ounce equivalents contribution of creditable grain products and recipes.

- **CSDE’s CACFP crediting worksheets:** These Excel worksheets determine if grain products and recipes meet the CACFP crediting requirements and WGR criteria, and calculate the ounce equivalents contribution of the serving.
 - Adult Center Worksheet 1: Crediting Commercial Grains in the CACFP
 - Adult Center Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP
 - Adult Center Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP
 - Child Care Worksheet 1: Crediting Commercial Grains in the CACFP
 - Child Care Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP
 - Child Care Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP

The grain crediting worksheets for CACFP adult day care centers are available in the “[Documents/Forms](#)” section of the CSDE’s Crediting Foods in CACFP Adult Day Care Centers webpage. The grain crediting worksheets for CACFP child care programs are available in the “[Documents/Forms](#)” section of the CSDE’s Crediting Foods in CACFP Child Care Programs webpage.

- **USDA’s Exhibit A Grains Tool for commercial grain products:** This [online tool](#) of the USDA’s *Food Buying Guide for Child Nutrition Programs* (FBG) determines the ounce equivalents of commercial grain products. For more information, watch the USDA’s webinars, *Exhibit A Grains Tool to the Rescue* and *How to Maximize the Exhibit A Grains Tool*.
- **USDA’s Recipe Analysis Workbook:** The FBG’s online [Recipe Analysis Workbook](#) allows menu planners to search for ingredients, develop a standardized recipe, and determine the recipe’s meal pattern contribution per serving. To access this tool, users must create a free account on the USDA’s FBG website.



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Crediting Grains in the CACFP Infant Meal Patterns

The grains component and WGR requirement for the CACFP meal patterns for children do not apply to the CACFP infant meal pattern for birth through 11 months. When infants are developmentally ready (typically ages 6-11 months), creditable grains in the CACFP infant meal pattern include only:

- iron-fortified infant cereal at breakfast, lunch/supper, and snack;
- whole-grain or enriched breads and crackers at snack only; and
- RTE breakfast cereals at snack only. Allowable RTE breakfast cereals meet the sugar limit, and are made with enriched or whole-grain meal or flour or are fortified.

Examples of creditable breads and crackers for infants include small strips or pieces of whole-grain or enriched dry bread or toast, such as whole-wheat, French, or Italian bread; small pieces of whole-grain or enriched soft tortilla, soft pita bread, English muffins, rolls, cornbread, or corn muffins; whole grain or enriched teething crackers, biscuits, and toasts; small pieces of whole-grain or enriched crackers without seeds, nuts, or whole-grain kernels; and RTE breakfast cereals that dissolve easily in the mouth and do not include nuts, dried fruits, or other hard food items. For guidance on crediting foods in the CACFP infant meal pattern, visit the CSDE's [Feeding Infants in CACFP Child Care Programs](#) webpage.



Considerations for Reducing Choking Risks for Young Children

Children younger than 4 are at the highest risk of choking. Examples of grain foods that may cause choking include hard pretzels; pretzel chips; corn chips; breakfast cereals that contain nuts, whole-grain kernels (such as wheat berries), and hard chunks (such as granola); and crackers or breads with seeds, nut pieces, or whole-grain kernels.

Consider children's age and developmental readiness when deciding what types of grain foods to offer in CACFP menus and modify foods and menus as appropriate. For additional guidance, visit the "[Choking Prevention](#)" section of the CSDE's [Food Safety for Child Nutrition Programs](#) webpage.

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Resources

Accepting Processed Product Documentation in the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Accepting_Processed_Product_Documentation_CACFP.pdf

Adding Whole Grains to Your CACFP Menu – Handouts, training slides, and webinars in English and Spanish (USDA webpage):

<https://www.fns.usda.gov/tn/adding-whole-grains-your-cacfp-menu>

Calculation Methods for Grain Ounce Equivalents in the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Grain_Calculation_CACFP_Oz_Eq.pdf

Choking Prevention (CSDE’s Food Safety for Child Nutrition Programs webpage):

<https://portal.ct.gov/SDE/Nutrition/Food-Safety-for-Child-Nutrition-Programs/Documents#ChokingPrevention>

Crediting Breakfast Cereals in the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Credit_Cereals_CACFP.pdf

Crediting Enriched Grains in the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Credit_Enriched_Grains_CACFP.pdf

Exhibit A Grains Tool (USDA’s Food Buying Guide for Child Nutrition Programs):

<https://foodbuyingguide.fns.usda.gov/ExhibitATool/Index>

Exhibit A Grains Tool to the Rescue (USDA webinar):

<https://www.fns.usda.gov/tn/exhibit-grains-tool-rescue>

Exhibit A: Grain Requirements for Child Nutrition Programs (USDA):

<https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/ExhibitA.pdf>

Food Buying Guide for Child Nutrition Programs (USDA):

<https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>

Grain Crediting Worksheets for CACFP Adult Day Care Centers (Worksheets 1-5)

(“Documents/Forms” section of the CSDE’s Crediting Foods in CACFP Adult Day Care Centers webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#CreditingWorksheets>

Grain Crediting Worksheets for CACFP Child Care Programs (Worksheets 1-5)

(“Documents/Forms” section of the CSDE’s Crediting Foods in CACFP Child Care Programs webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#CreditingWorksheets>

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Grain Ounce Equivalents for the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/GrainOzEqCACFP.pdf>

Grain-based Desserts in the CACFP – Handouts and webinars in English and Spanish (USDA webpage):

<https://www.fns.usda.gov/tn/grain-based-desserts-cacfp>

Grains Component for CACFP Adult Day Care Centers (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Adult-Day-Care-Centers/Documents#Grains>

Grains Component for CACFP Child Care Programs (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#Grains>

How to Identify Creditable Grains for the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Identify_Creditable_Grains_CACFP.pdf

How to Maximize the Exhibit A Grains Tool (USDA webinar):

<https://www.fns.usda.gov/tn/how-maximize-exhibit-grains-tool>

Meal Patterns for CACFP Adult Day Care Centers (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-CACFP-Adult-Centers>

Meal Patterns for CACFP Child Care Programs (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-CACFP-Child-Care-Programs>

Meeting the Whole Grain-rich Requirement for the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/WGR_Requirement_CACFP.pdf

Product Formulation Statement for Documenting Grains in Child Nutrition Programs (USDA):

https://www.fns.usda.gov/sites/default/files/resource-files/PFS_Grains_Oz_Eq_Fillable_508.pdf

Product Formulation Statement for Documenting Grains in Child Nutrition Programs – Completed Sample (USDA):

https://www.fns.usda.gov/sites/default/files/resource-files/PFS_Example_Grains_Oz_Eq.pdf

Recipe Analysis Workbook (USDA’s Food Buying Guide for Child Nutrition Programs):

<https://www.fns.usda.gov/tn/food-buying-guide-interactive-web-based-tool>

Resources for the CACFP Meal Patterns (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/MealPattern/Resources_CACFP_Meal_Patterns.pdf

Crediting Whole Grains in the CACFP

Standardized Recipe Form for the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Standardized_Recipe_Form_CACFP.docx

Standardized Recipes (“Documents/Forms” section of the CSDE’s Crediting Foods in CACFP Child Care Programs webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#StandardizedRecipes>

Standardized Recipes (“Documents/Forms” section of the CSDE’s Crediting Foods in CACFP Adult Day Care Centers webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#StandardizedRecipes>

USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers:

<https://www.fns.usda.gov/cacfp/grain-requirements-cacfp-questions-and-answers>

USDA Memo CACFP 16-2017: Grain-Based Desserts in the Child and Adult Care Food Program:

<https://www.fns.usda.gov/cacfp/grain-based-desserts-child-and-adult-care-food-program>

USDA Memo SP 23-2019, CACFP 10-2019 and SFSP 09-2019: Crediting Popcorn in the Child Nutrition Programs:

<https://www.fns.usda.gov/cn/crediting-popcorn-child-nutrition-programs>

USDA Memo SP 34-2019, CACFP 15-2019 and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs:

<https://www.fns.usda.gov/cn/crediting-coconut-hominy-corn-masa-and-masa-harina-child-nutrition-programs>

Using Child Nutrition (CN) Labels in the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Using_CN_labels_CACFP.pdf

Using Product Formulation Statements in the CACFP (CSDE):

http://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Using_Product_Formulation_Statements_CACFP.pdf

Using the WIC Food Lists to Identify Grains for the CACFP – Handouts and webinars in English and Spanish (USDA):

<https://www.fns.usda.gov/tn/using-wic-food-lists-identify-grains-cacfp>

Crediting Whole Grains in the CACFP



For more information, visit the CSDE's [Crediting Foods in CACFP Child Care Programs](#) and [Crediting Foods in CACFP Adult Day Care Centers](#) webpages, or contact the [CACFP staff](#) at the Connecticut State Department of Education, School Health, Nutrition and Family Services, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This document is available at https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Credit_Whole_Grains_CACFP.pdf.

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Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
2. **fax:** (833) 256-1665 or (202) 690-7442; or
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