

Crediting Commercial Meat/Meat Alternate Products in the Summer Food Service Program

This guidance applies to meals and snacks served in the U.S. Department of Agriculture’s (USDA) Summer Food Service Program (SFSP). For information on the SFSP meal patterns and the meats/meats alternates (MMA) component, visit the “[Meal Patterns](#)” section of the Connecticut State Department of Education’s (CSDE) SFSP webpage and refer to the CSDE’s resource, [Requirements for the Meats/Meat Alternates Component of the Summer Food Service Program Meal Patterns](#). For information on the crediting requirements, visit the CSDE’s [Crediting Foods in the Summer Food Service Program](#) webpage and [Crediting Documentation for the Child Nutrition Programs](#) webpage.



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Required Crediting Documentation for Commercial Processed Products

SFSP sponsors must maintain appropriate crediting documentation for all commercial processed products that states the amount of the MMA component per serving. Some examples include pizza, chicken nuggets, deli meats, hummus, hotdogs, and cheese ravioli. Acceptable documentation includes any of the documents below.

- **Child Nutrition (CN) label:** A CN label is a USDA-approved statement that clearly identifies the contribution of a commercial product toward the meal pattern requirements. CN labels are available only for main dish entrees that contribute at least ½ ounce equivalent (oz eq) of the MMA component. Allowable CN label documentation includes 1) the original CN label from the product carton; 2) a photocopy or photograph of the CN label shown attached to the original product carton; or 3) a CN label copied with a watermark displaying the product name and CN number provided by the vendor and the bill of lading (invoice). For more information, refer to the CSDE's resource, [Using Child Nutrition \(CN\) Labels in the Summer Food Service Program](#).

The SFSP meal patterns indicate the quantities for the MMA component in ounces instead of oz eq. The amount that credits as 1 oz eq or 1 ounce of MMA is the same.

- **Product formulation statement (PFS):** A PFS is a document developed by manufacturers that provides specific information about how a product credits toward the USDA meal patterns for the Child Nutrition Programs. The PFS must be signed by an official of the manufacturer and state the amount of each meal pattern component contained in one serving of the product. For more information on PFS forms, refer to the CSDE's resource, [Using Product Formulation Statements in the Summer Food Service Program](#).

Commercial processed products without a CN label or PFS cannot credit in reimbursable meals and snacks unless they are listed in the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG).

A PFS is required for all commercial processed products without a CN label that are not listed in the FBG. This documentation must be obtained and verified for accuracy prior to purchasing, serving, and claiming the product in reimbursable meals and snacks.

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For more information on crediting documentation, refer to the CSDE's resource, [Accepting Processed Product Documentation in the Summer Food Service Program](#), USDA Memo SP 05-2025, CACFP 04-2025, SFSP 02-2025: *Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements*, and the USDA's resource, [Tips for Evaluating a Manufacturer's Product Formulation Statement](#).

Additional guidance is available on the CSDE's [Crediting Documentation for the Child Nutrition Programs](#) webpage. Training on the requirements for CN labels and PFS forms is available in the CSDE's Summer Meals annual training module, [Crediting Documentation for Summer Meals](#); Module 6: Meal Pattern Documentation, Part B – Crediting Commercial Processed Products of the CSDE's training program, [What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12](#); and the Institute of Child Nutrition's online training, [FBG Module 3: Product Formulation Statements](#).

Storing crediting documentation

SFSP sponsors must maintain all crediting documentation on file in accordance with the records retention requirements for the SFSP (refer to the CSDE's [Records Retention Requirements for the Summer Food Service Program](#)). This documentation must be current and will be reviewed by the CSDE during the Administrative Review of the SFSP.

MMA Servings in Commercial Products

Commercial processed products must contain at least ¼ ounce of MMA to credit in SFSP meals and snacks. The MMA quantities in the SFSP meal patterns refer to the edible portion of cooked lean meat, poultry, or fish, e.g., cooked lean meat without bone, breading, binders, extenders, or other ingredients. A 1-ounce serving of the MMA component equals:

- 1 ounce of lean meat, poultry, or fish without added liquid, binders, and extenders (refer to the CSDE's resource, [Crediting Deli Meats in the Summer Food Service Program](#));
- 1 ounce of cheese (low-fat recommended);
- 2 ounces of cottage or ricotta cheese, cheese food/spread, or cheese substitute (low-fat recommended);
- ¼ cup of cooked beans and peas (legumes), e.g., kidney beans, chick peas (garbanzo beans), lentils, and split peas (refer to the CSDE's resource, [Crediting Beans, Peas, and Lentils in the Summer Food Service Program](#));
- ½ large egg;

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- 2 tablespoons of nut or seed butters, e.g., peanut butter, almond butter, cashew butter, and sunflower seed butter (refer to the CSDE's resource, [Crediting Nuts and Seeds in the Summer Food Service Program](#));
- 1 ounce of nuts or seeds, e.g., almonds, Brazil nuts, cashews, filberts, macadamia nuts, peanuts, pecans, pine nuts, pistachios, soy nuts, and walnuts (refer to the CSDE's resource, [Crediting Nuts and Seeds in the Summer Food Service Program](#));
- ¼ cup (2.2 ounces) of commercial tofu containing at least 5 grams of protein (refer to the CSDE's resource, [Crediting Tofu and Tofu Products in the Summer Food Service Program](#));
- 1 ounce of tempeh that contains only soybeans (or other legumes), water, tempeh culture, and for some varieties, vinegar, seasonings, and herbs ingredients (tempeh products with other ingredients require a CN label or PFS);
- 3 ounces of surimi (alternate crediting amounts must be documented with a PFS);
- ½ cup of yogurt or soy yogurt (refer to the CSDE's resource, [Crediting Yogurt in the Summer Food Service Program](#)); and
- 1 ounce of alternate protein product (APP) that meets the USDA's APP requirements (refer to the CSDE's resource, [Requirements for Alternate Protein Products in the Summer Food Service Program](#)).

Commercial processed products must document the ounces of MMA per serving with a CN label or PFS (refer to “[Required Crediting Documentation for Commercial Processed Products](#)” in this document). One-quarter (¼) ounce is the smallest amount that credits toward the MMA component.



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Requirement for Recognizable MMA

The MMA in commercial processed products must be recognizable (visible) to credit toward the MMA component. MMA that are not recognizable do not credit. Some examples include peanut butter in a muffin or smoothie, soft tofu blended in a soup, and pureed beans in a muffin. The USDA's intent for this requirement is to ensure that SFSP menus offer MMA in a form that is recognizable to children.

The USDA allows exceptions to this requirement for yogurt blended in fruit/vegetable smoothies and pasta made with 100 percent bean, pea, or lentil flour.

- **Yogurt blended in smoothies** credits as a meat alternate. For more information, refer to the CSDE's resource, [Crediting Smoothies in the Summer Food Service Program](#).
Note: Other MMA foods like peanut butter do not credit when served in smoothies.
- **Pasta made with 100 percent bean, pea, or lentil flour** credits as a meat alternate if the menu also includes an additional MMA, such as tofu, cheese, or meat. For more information, refer to the CSDE's resource, [Crediting Beans, Peas, and Lentils in the Summer Food Service Program](#), and [USDA Memo SP 26-2019, CACFP 13-2019, and SFSP 12-2019: Crediting Pasta Products Made of Vegetable Flour in the Child Nutrition Programs](#).

These are the only two unrecognizable commercial products that may credit toward the MMA component. All other MMA must be recognizable.

Crediting Dried Meat, Poultry, and Seafood Products

Jerky, dried meat sticks, and similar products require a CN label or PFS to document their MMA contribution. SFSP sponsors must evaluate the product's PFS to ensure it complies with the USDA's three crediting principles for dried meat products below.

1. The creditable meat, poultry, or seafood ingredient listed on the product's PFS must match or have a similar description as the ingredient listed in the product's ingredients statement.
2. The creditable meat, poultry, or seafood ingredient listed on the product's PFS match or have a similar description to a food item in the FBG.
3. The creditable amount cannot exceed the finished weight of the product, i.e., the cooked weight ready for serving.

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The fat content must be 30 percent or less for ground beef or ground pork to credit in Child Nutrition Programs. Dried meat products that do not indicate the fat percentage do not credit.

The requirements for crediting dried meat are summarized in [USDA Memo SP 21-2019](#), [CACFP 08-2019](#), and [SFSP 07-2019](#): *Crediting Shelf-Stable, Dried and Semi-Dried Meat, Poultry, and Seafood Products in the Child Nutrition Programs*. For additional guidance on crediting dried meat products, watch the USDA's webinar, [Moving Forward: Update on Food Crediting in Child Nutrition Programs with Guidance for Dried Meat Products](#).

Considerations for Reducing Choking Risks for Young Children

Children younger than 4 are at the highest risk of choking. Consider children's age and developmental readiness when deciding what types of commercial processed MMA to offer in SFSP menus and modify foods and menus as appropriate.

Preparation techniques to reduce the risk of choking include cutting tube-shaped foods like hot dogs or string cheese into short strips instead of round pieces; removing all bones from fish, chicken, and meat before cooking or serving; grinding up tough meats and poultry; chopping peanuts, nuts, and seeds finely, or grinding before adding to prepared foods; and spreading nut and seed butters thinly on other foods (such as toast and crackers). 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 Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/accepting_processed_product_documentation_sfsp.pdf

Commercial Processed Products (CSDE's Crediting Documentation for the Child Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs#Commercial>

Crediting Beans, Peas, and Lentils in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/credit_beans_peas_lentils_snp.pdf

Crediting Deli Meats in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/credit_deli_sfsp.pdf

Crediting Documentation for the Child Nutrition Program (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs>

Crediting Foods in the Summer Food Service Program (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-the-summer-food-service-program>

Crediting Tofu and Tofu Products in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/credit_tofu_sfsp.pdf

FBG Module 3: Product Formulation Statements (Institute of Child Nutrition):

<https://theicn.docebosaas.com/learn/courses/139/fbg-module-3-product-formulation-statements-pfs>

Food Buying Guide for Child Nutrition Programs (USDA):

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

Meats and Meat Alternates Component (CSDE's Crediting Foods in the Summer Food Service Program webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-the-summer-food-service-program/meats-and-meat-alternates>

Moving Forward: Update on Food Crediting in Child Nutrition Programs with Guidance for Dried Meat Products (USDA webinar):

<https://www.fns.usda.gov/tn/moving-forward-update-food-crediting-dried-meat-products>

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Product Formulation Statements (CSDE's Crediting Documentation for the Child Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs/product-formulation-statements>

Questions and Answers on Alternate Protein Products (APP) (USDA):

<https://www.fns.usda.gov/questions-and-answers-alternate-protein-products-app>

Requirements for Alternate Protein Products in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nsfp/crediting/app_requirements_snp.pdf

Reviewer's Checklist for Evaluating Manufacturer Product Formulation Statements (Product Analysis) for Meat/Meat Alternate (M/MA) Products (USDA):

https://fns-prod.azureedge.us/sites/default/files/reviewer_checklist.pdf

Summer Meals Annual Training Module: Crediting Documentation for Summer Meals ("Annual Training" section of CSDE's SFSP webpage):

<https://portal.ct.gov/sde/nutrition/summer-food-service-program/annual-training#CreditingDocumentation>

Summer Meals Annual Training Module: Crediting Foods in the Summer Food Service Program Meal Patterns: Part 3: Meats/Meat Alternates Component ("Annual Training" section of CSDE's SFSP webpage):

<https://portal.ct.gov/sde/nutrition/summer-food-service-program/annual-training#CreditingFoods>

Tips for Evaluating a Manufacturer's Product Formulation Statement (USDA):

<https://fns-prod.azureedge.us/sites/default/files/resource-files/manufacturerPFStipsheet.pdf>

USDA Memo SP 02-2024, CACFP 02-2024, and SFSP 02-2024: Revised: Crediting Tofu and Soy Yogurt Products in the School Meal Programs, CACFP, and SFSP:

<http://www.fns.usda.gov/crediting-tofu-and-soy-yogurt-products-school-meal-programs-and-cacfp>

USDA Memo SP 05-2025, CACFP 04-2025, SFSP 02-2025: Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements:

<https://www.fns.usda.gov/cn/labeling/guidance-accepting-processed-product-documentation>

USDA Memo SP 21-2019, CACFP 08-2019, and SFSP 07-2019: Crediting Shelf-Stable, Dried and Semi-Dried Meat, Poultry, and Seafood Products in the Child Nutrition Programs:

<https://www.fns.usda.gov/crediting-shelf-stable-dried-and-semi-dried-meat-poultry-and-seafood-products-child-nutrition>

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USDA Memo SP 24-2019, CACFP 11-2019, and SFSP 10-2019: Crediting Surimi Seafood in the Child Nutrition Programs:

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

USDA Memo SP 25-2019, CACFP 12-2019, and SFSP 11-2019: Crediting Tempeh in the Child Nutrition Programs:

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

USDA Memo SP 26-2019, CACFP 13-2019, and SFSP 12-2019: Crediting Pasta Products Made of Vegetable Flour in the Child Nutrition Programs:

<https://www.fns.usda.gov/cn/crediting-pasta-products-made-vegetable-flour-child-nutrition-programs>

Using Child Nutrition (CN) Labels in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/cn_labels_sfsp.pdf

Using Product Formulation Statements in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/product_formulation_statements_sfsp.pdf

What's in a Meal Module 6: Meal Pattern Documentation Part B – Crediting Commercial Processed Products (CSDE's Training Program, What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12):

<https://portal.ct.gov/sde/nutrition/meal-pattern-training-materials>

Crediting Commercial Meat/Meat Alternate Products in the School Nutrition Programs

For more information, visit the CSDE's [Crediting Foods in the Summer Food Service Program](#) webpage or contact the [Summer Meals staff](#) at the Connecticut State Department of Education, Bureau of Child Nutrition Programs, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841. This document is available at https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfsp/credit_mma_sfsp.pdf.

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1. mail: U.S. Department of Agriculture
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
3. email: program.intake@usda.gov

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