

Crediting Whole Grains 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 grains/breads 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 Grains/Breads 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. Training on the crediting requirements for the grains/breads component is available in the CSDE’s Summer Meals annual training module, *Crediting Foods in the Summer Food Service Program Meal Patterns: Part 4: Grains/Breads Component*.



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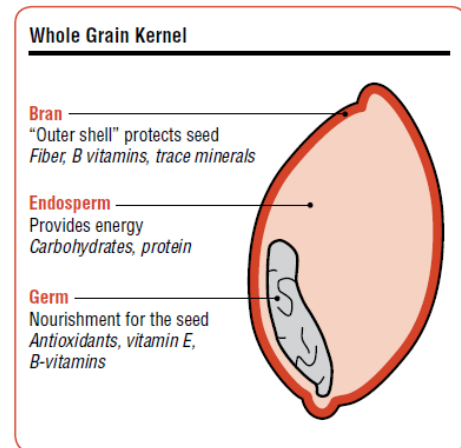
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Definition of Whole Grains

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.



Whole Grain versus Whole Grain-rich (WGR)

WGR foods include products and recipes that are 100 percent whole grain or that contain a blend of whole grains (at least 50 percent) and enriched grains. Whole-grain foods contain only whole grains, i.e., 100 percent whole grain. While the SFSP meal pattern does not require WGR foods, the USDA encourages SFSP sponsors to serve whole-grain menu items most often for more nutritious meals and snacks.

Identifying Whole Grains in Commercial Products

A grain is 100 percent whole grain if any of the following apply:

- the word "whole" is listed before the type of grain ingredient;
- the grain ingredient is another name for whole grains;
- the grain product has a Food and Drug Administration (FDA) standard of identity;
- the grain product is listed on any state's Special Supplemental Nutrition Program for Women, Infants, and Children (WIC)-approved whole grain foods list;
- the grain ingredient is nixtamalized corn; or
- the grain ingredient is a reconstituted whole grain.

A summary of each method to identify whole grains is below. [Table 1](#) lists examples of whole-grain products and ingredients. Training on the crediting requirements for the grains/breads component is available in the CSDE's Summer Meals annual training module, [Crediting Foods in the Summer Food Service Program Meal Patterns: Part 4: Grains/Breads Component](#).

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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 whole grains do not contain the word “whole” in the grain name. Examples include berries (the whole kernels of grain) such as wheat berries and rye berries, groats (the 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 (a 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. These products are listed below. 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.

Breads, rolls, buns

Whole-wheat bread, rolls, buns
Entire wheat bread, rolls, buns
Graham bread, rolls, buns

Pasta

Whole-wheat spaghetti
Whole-wheat vermicelli
Whole-wheat macaroni
Whole-wheat macaroni products

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](#)). 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.

WIC-approved whole grain foods list

Grain products like bread, tortillas, pasta, and rice are whole grain if they are listed on any state’s WIC-approved whole grain food list. WIC-listed breakfast cereals must be specifically marked as whole grain because not all breakfast cereals on a WIC-list are whole grain. The Connecticut WIC food guides are available on the Connecticut State Department of Public Health’s [Approved Food Guide](#) webpage.

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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 similar nutrition 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.

Menu planners may use either method below to determine if commercial grain products are made with nixtamalized corn.

1. **The corn is treated with lime:** A corn ingredient is nixtamalized if the ingredients statement indicates that the corn is treated with lime, e.g., “ground corn with trace of lime” and “ground corn treated with lime.” The ingredients statements below show some examples of commercial nixtamalized corn products that 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*, canola oil, water, *corn flour*, salt, *hydrated lime*.

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

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2. **The product includes the FDA-approved whole grain health claim:** A commercial product made with corn is at least 50 percent whole grain if it includes one of the two FDA-approved whole grain health claims on its packaging. These claims are not commonly found on most grain products.
 - **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.”

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, SFSP sponsors 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. Common whole-grain products and ingredients ¹

Barley

Dehulled barley
Dehulled-barley flour
Whole barley
Whole-barley flakes
Whole-barley flour
Whole-grain barley
Whole-grain barley flour

Brown rice

Brown rice
Brown rice flour
Sprouted brown rice

Corn

Nixtamalized corn, e.g., hominy,
corn masa (dough from masa harina),
and masa harina (corn flour) ²

Popcorn
Whole corn
Whole cornmeal
Whole-corn flour
Whole-grain corn
Whole-grain corn flour
Whole-grain cornmeal
Whole-grain grits

Oats

Instant oatmeal
Oat groats ³
Oatmeal
Old-fashioned oats
Quick-cooking oats
Rolled oats
Steel cut oats
Whole oats
Whole-grain oat flour
Whole-oat flour

Rye

Flaked rye
Rye berries ³
Rye groats ³
Sprouted whole rye
Whole rye
Whole-rye flakes
Whole-rye flour

Wheat

Bromated whole-wheat flour
Bulgur (cracked wheat)
Cracked wheat or crushed wheat
Entire wheat flour
Flaked wheat
Graham flour
Sprouted wheat
Sprouted wheat berries ³
Sprouted whole wheat
Stone-ground whole-wheat flour ⁴
Toasted crushed whole wheat
Wheat berries ³
Wheat groats ³
White whole-wheat flour ⁵
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 flakes
Whole-wheat flour
Whole-wheat pastry flour
Whole-white wheat ⁵

Wild rice

Wild rice
Wild rice flour

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Other grains

Amaranth	Sprouted spelt
Amaranth flour	Teff
Buckwheat	Teff flour
Buckwheat flour	Triticale
Buckwheat groats	Triticale flour
Millet	Whole einkorn
Millet flour	Whole einkorn berries ³
Quinoa	Whole emmer (farro)
Sorghum (milo)	Whole kamut (khorasan wheat)
Sorghum flour	Whole spelt
Spelt berries ³	Whole-grain einkorn flour
Sprouted buckwheat	Whole-grain spelt flour
Sprouted einkorn	

¹ This list is not all-inclusive.

² Refer to "[Nixtamalized corn ingredients](#)" in this document).

³ Groats and berries are the hulled kernels of cereal grains such as oat, wheat, rye, and barley.

⁴ "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."

⁵ Read labels carefully to be sure products are "white whole wheat" and not "white wheat," which is not a whole grain.



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Label Information That Does Not Indicate Whole Grain Content

Some types of label information 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. A summary of each type of label information is below.

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.

Table 2. Common misleading terms for grains

Term	Description
"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.

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Term	Description
“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.
“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.”

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.

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.

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Required Crediting Documentation

SFSP sponsors must be able to document that all grain menu items served in reimbursable meals and snacks meet the crediting requirements for the grains/breads component. The guidance below summarizes the required documentation for commercial grain products and grain foods made from scratch. Documentation must be based on the food yields and crediting information in the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG).

Documentation for commercial grain products

A PFS from the manufacturer is required if the product's ingredients statement and packaging do not provide sufficient information to determine if the grain product meets the crediting criteria.

The SFSP sponsor must obtain and verify the PFS for accuracy prior to purchasing, serving, and claiming the grain product in reimbursable meals and snacks. For guidance on when a PFS is required and the information it must include, refer to the CSDE's resource, [When Commercial Grain Products Require a Product Formulation Statement to Credit in the Summer Food Service Program](#).

For more information on PFS forms, refer to the CSDE's resources, [Using Product Formulation Statements in the Summer Food Service Program](#) and [Accepting Processed Product Documentation in the Summer Food Service Program](#), and the USDA's resources, [USDA Memo SP 05-2025](#), [CACFP 04-2025](#), [SFSP 02-2025: Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements](#) and [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 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](#).

SFSP sponsors may also document meal pattern compliance with a Child Nutrition (CN) label if the WGR grain is part of a CN-labeled meat or meat alternate product, such as pizza or breaded chicken nuggets. For more information, refer to the CSDE's resource, [Using Child Nutrition \(CN\) Labels in the Summer Food Service Program](#).

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Documentation for grain foods made from scratch

SFSP sponsors must have recipes on file that document the crediting information for all grain foods made from scratch, including foods made on site by the SFSP sponsor and foods prepared by vendors. The USDA encourages SFSP sponsors to use standardized recipes. Standardized recipes ensure accurate meal component contributions and document that menus meet the SFSP meal pattern requirements. For more information, visit the “[Standardized Recipes](#)” section of the CSDE’s Crediting Documentation for the Child Nutrition Programs webpage.

The USDA defines a standardized recipe as one that has been tried, adapted, and retried at least three times and has been found to produce the same good results and yield every time when the exact procedures are used with the same type of equipment and the same quantity and quality of ingredients. Standardized quantity recipes produce 25 or more servings.

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.

Required Servings for Grain Products and Recipes

The required quantities for the grains/breads component are in servings. The minimum creditable amount is $\frac{1}{4}$ serving.

The amount of an enriched grain food that provides one serving varies because different types of foods contain different amounts of creditable grains. For example, to credit as one serving of the grains/breads component, a roll must weigh 25 grams or 0.9 ounce, a corn muffin must weigh 31 grams or 1.1 ounce, and a blueberry muffin must weigh 50 grams or 1.8 ounces.

The USDA allows two methods for determining the servings of a creditable grain product or recipe. SFSP sponsors may use either method but must document how the crediting information was obtained. These methods are summarized below and described in detail in the CSDE’s resource, [Calculation Methods for Grains/Breads Servings in the Summer Food Service Program](#).

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Method 1: USDA's Exhibit A chart

Method 1 uses the USDA's [Exhibit A: Grain Requirements for Child Nutrition Programs](#) chart to determine the required weight (groups A-G) or volume (groups H-I) for the grain group where the food belongs. This method is used for commercial grain products and may also be used for standardized recipes if the menu planner knows the weight (grams or ounces) of the prepared (cooked) serving.

The Exhibit A grain quantities are not the same for all Child Nutrition Programs because the meal patterns are different. The CSDE's [Servings for Grains/Breads in the Summer Food Service Program](#) summarizes the required Exhibit A quantities that apply to the SFSP meal patterns.

Method 2: creditable grains

Method 2 determines the grains/breads servings from the weight (grams) of creditable grains in one serving of the product or recipe. This method is used for standardized recipes and may also be used for commercial grain products with a PFS stating the weight of creditable grains per serving.

To credit as one serving of enriched grains, foods in groups A-G of the USDA's Exhibit A chart must contain 14.75 grams of enriched grains and foods in group H must contain 25 grams of enriched grains. The grams of creditable grains are listed in commercial product's PFS or calculated from the grain quantities in the SFSP sponsor's recipe.

There are some situations when SFSP sponsors must use method 2 and a PFS is required. For more information, refer to the CSDE's resource, [When Commercial Grain Products Require a Product Formulation Statement to Credit in the Summer Food Service Program](#).

Grain crediting tools

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

- **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 grains/breads servings of commercial grain products. For more information, watch the USDA's webinar, [How to Maximize the Exhibit A Grains Tool](#).

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- **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.
- **CSDE’s How to Use the Grains/Breads Servings Chart for the SFSP:** The CSDE’s resource, [How to Use the Grains/Breads Servings Chart for the Summer Food Service Program](#), reviews the steps for using the Exhibit A quantities to determine the grains/breads servings of three types of commercial products and recipes. These include grain menu items in groups A-G that contain multiple small pieces per serving (e.g., crackers, hard pretzels, and animal crackers), multiple large pieces per serving (e.g., pancakes, slices of bread, and waffles), and one piece per serving (e.g., muffins, bagels, and rolls).

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 SFSP 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.

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

Calculation Methods for Grains/Breads Servings in the Summer Food Service Program (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/grain_calculation_sfsp.pdf

Crediting Breakfast Cereals in the Summer Food Service Program (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/credit_cereals_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>

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

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

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

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

Grains and Breads 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/grains-and-breads>

How to Use the Grains/Breads Servings Chart for the Summer Food Service Program (CSDE):

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

Records Retention Requirements for the Summer Food Service Program (CSDE):

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

Servings for Grains/Breads in the Summer Food Service Program (CSDE):

https://portal.ct.gov/sde/nutrition/-/media/sde/nutrition/sfsp/mealpattern/servings_grains_breads_sfsp.pdf

Standardized Recipes (CSDE's Crediting Documentation for the Child Nutrition Program webpage):

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

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 4: Grains/Breads Component ("Annual Training" section of CSDE's SFSP webpage):

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

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>

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USDA Memo SP 05-2025, CACFP 04-2025, and 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>

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

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

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

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

When Commercial Grain Products Require a Product Formulation Statement to Credit in the Summer Food Service Program (CSDE):

https://portal.ct.gov/sde/nutrition/-/media/sde/nutrition/sfsp/mealpattern/when_commercial_grain_products_require_pfs_sfsp.pdf

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For more information, visit the “[Meal Patterns](#)” section of the CSDE’s SFSP webpage and 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/creditingfsfp/credit_whole_grains_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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