

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](#).



Contents

Definition of Whole Grains	3
Examples of whole-grain products.....	3
Whole Grain versus Whole Grain-rich (WGR)	4
Identifying Whole Grains in Commercial Products.....	4
Grain name states “whole”	4
Other names for whole grains	4
Food and Drug Administration (FDA) standard of identity.....	5
WIC-approved whole grain foods list	5
Nixtamalized corn ingredients	6
Reconstituted grains.....	7
Common whole-grain products and ingredients.....	7
Label Information That Does Not Indicate Whole Grain Content	9
Label statements about grain content.....	9
Common misleading terms for grains	9
Color	10
Fiber content	11
Required Crediting Documentation	11
Documentation for commercial grain products.....	11
Documentation for grain foods made from scratch	12
Storing crediting documentation	13

Crediting Whole Grains in the Summer Food Service Program

Required Servings for Grain Products and Recipes	13
Method 1: USDA's Exhibit A chart	13
Method 2: creditable grains	14
Grain crediting tools	14
Considerations for Reducing Choking Risks for Young Children	15
Resources	15



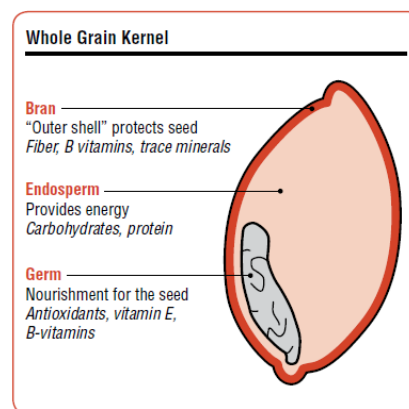
Crediting Whole Grains in the Summer Food Service Program

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. The CSDE encourages SFSP sponsors to serve 100 percent whole-grain menu items most often for more nutritious meals and snacks.



Examples of whole-grain products

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

- **Example 1:** Ingredients: *Whole-wheat flour*, 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 and the only grain ingredient.

- **Example 2:** Ingredients: Water, *whole-wheat flour*, *whole oats*, 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.

These foods credit as the grains/breads component in the SFSP.

Crediting Whole Grains in the Summer Food Service Program

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. For examples of whole-grain products and ingredients, refer to [“Common whole-grain products and ingredients”](#) in this document.

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.

Crediting Whole Grains in the Summer Food Service Program

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 (like whole-wheat bread) must contain or may contain to be legally labeled with that product name.

The FDA standards of identity are available only for certain types of 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.

Only breads and pastas with these exact product names conform to an FDA standard of identity and meet the WGR criteria. 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.



Crediting Whole Grains in the Summer Food Service Program

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.

Crediting Whole Grains in the Summer Food Service Program

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 as the grains/breads component, SFSP sponsors must request documentation stating that the milling company recombined the grain components to the natural proportions of bran, germ, and endosperm.

Common whole-grain products and ingredients

The list below includes some common whole grain products and ingredients.

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

Crediting Whole Grains in the Summer Food Service Program

Corn

Nixtamalized corn, e.g., hominy, corn masa (dough from masa harina), and masa harina (corn flour) (refer to "[Nixtamalized corn ingredients](#)" in this document).

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

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

Rye groats

Sprouted whole rye

Whole rye

Whole-rye flakes

Whole-rye flour

Wild rice

Wild rice

Wild rice 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

Sprouted whole wheat

Stone-ground whole-wheat flour (**Note:**

"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.")

Toasted crushed whole wheat

Wheat berries

Wheat groats

White whole-wheat flour (**Note:** "White wheat" is not a whole grain.)

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 (**Note:** "White wheat" is not a whole grain.)

Crediting Whole Grains in the Summer Food Service Program

Other grains

Amaranth
Amaranth flour
Buckwheat
Buckwheat flour
Buckwheat groats
Millet
Millet flour
Quinoa
Sorghum (milo)
Sorghum flour
Spelt berries
Sprouted buckwheat

Sprouted einkorn
Sprouted spelt
Teff
Teff flour
Triticale
Triticale flour
Whole einkorn
Whole einkorn berries
Whole emmer (farro)
Whole kamut (khorasan wheat)
Whole spelt
Whole-grain einkorn flour
Whole-grain spelt flour

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.

Common misleading terms for grains

The list below 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.

Crediting Whole Grains in the Summer Food Service Program

- **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.

- **“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.

Crediting Whole Grains in the Summer Food Service Program

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.

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 USDA requires that SFSP sponsors must 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 the requirements for 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 [USDA Memo SP 05-2025, CACFP 04-2025, SFSP 02-2025: Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements](#). Additional information and resources are available on the CSDE's [Crediting Documentation for the Child Nutrition Programs](#) webpage.

Crediting Whole Grains in the Summer Food Service Program

For guidance on reviewing PFS forms, visit the USDA's [Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement](#) webpage. Guidance on how to review a grain PFS is available in the CSDE's resource, [When Commercial Grain Products Require a Product Formulation Statement to Credit in the Summer Food Service Program](#).

Training on the documentation requirements is available in the CSDE's Summer Meals annual training module, [Crediting Documentation for Summer Meals](#). Training on the requirements for PFS forms is available in [Module 8: Meal Pattern Documentation for Crediting Commercial Processed Products](#) of the CSDE's training program, *What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs*.

Note: SFSP sponsors may document meal pattern compliance with a Child Nutrition (CN) label if the whole 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](#).

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 prepared by vendors. The USDA recommends using standardized recipes because they ensure accurate meal component contributions and document that menus meet the meal pattern requirements.

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.

Recipes credit as the grains/breads component based on the grams of creditable grains per serving. If the recipe indicates the weight of the prepared (cooked) serving, menu planners may use the required weight (groups A-G) or volume (groups H-I) for the applicable grain group in the USDA's Exhibit A chart (refer to "[Required Servings for Grain Products and Recipes](#)" in this document).

For more information on standardized recipes, visit the "[Standardized Recipes](#)" section of the CSDE's Crediting Documentation for the Child Nutrition Programs webpage.

Crediting Whole Grains in the Summer Food Service Program

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 resource, [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 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 creditable grain products and standardized recipes. SFSP sponsors may use either method but must document how the crediting information was obtained. These methods are summarized below.

For detailed guidance on how to use each method, refer to the CSDE's resource, [Calculation Methods for Grains/Breads Servings for the Summer Food Service Meal Patterns](#).

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. The CSDE's resource, [Servings for Grains/Breads in the Summer Food Service Program](#), indicates the applicable Exhibit A quantities that apply to the SFSP meal patterns.

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. For more information, refer to the CSDE's resource, [How to Use the Grains/Breads Servings Chart for the Summer Food Service Program](#).

Crediting Whole Grains in the Summer Food Service Program

Method 2: creditable grains

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

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.](#)

To credit as one serving of the grains/breads component, foods in groups A-G must contain 14.75 grams of creditable grains and foods in groups H-I must contain 25 grams of creditable grains. To credit as one serving of a WGR food, at least 50 percent of these creditable grains must be whole grains (i.e., at least 7.38 grams for groups A-G and at least 12.5 grams for groups H-I).

The grams of creditable grains are listed in the commercial product's PFS or calculated from the grain quantities in the SFSP sponsor's recipe.

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 FBG determines the oz eq of commercial grain products.
- **USDA's [Recipe Analysis Workbook](#):** This online tool of the FBG 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 Summer Food Service Program](#):** This resource reviews the steps for using the Exhibit A quantities to determine the meal pattern contribution of three types of commercial products and standardized 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),

Crediting Whole Grains in the Summer Food Service Program

multiple large pieces per serving (e.g., pancakes, slices of bread, and waffles), and one piece per serving (e.g., muffins, bagels, and rolls).

For additional guidance, visit the “[Serving Requirements](#)” in the “Grains and Breads” a section of the CSDE’s Crediting Foods in the Summer Food Service Program 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 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

[Calculation Methods for Grains/Breads Servings for the Summer Food Service Meal Patterns](#)

(CSDE):

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

[Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement](#)

(CSDE webpage):

<https://www.fns.usda.gov/cn/labeling/tips-evaluating-pfs>

[Crediting Breakfast Cereals in the Summer Food Service Program](#) (CSDE):

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

[Crediting Enriched Grains in the Summer Food Service Program](#) (CSDE):

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

[Exhibit A Grains Tool of the Food Buying Guide](#) (USDA):

<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>

Crediting Whole Grains in the Summer Food Service Program

[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/sde/nutrition/-/media/sde/nutrition/sfsp/mealpattern/credit_how_to_use_grains_breads_servings_chart_sfsp.pdf

[Recipe Analysis Workbook \(RAW\) for Standardized Recipes](#) (USDA):

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

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

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

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

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/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 Foods in the SFSP 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 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>

[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>

Crediting Whole Grains in the Summer Food Service Program

[Using Child Nutrition \(CN\) Labels in the Summer Food Service Program](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/cn_labels_sfsp.pdf) (CSDE):

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

[Using Product Formulation Statements in the Summer Food Service Program](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/product_formulation_statements_sfsp.pdf) (CSDE):

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

[What's in a Meal Module 8: Meal Pattern Documentation for Crediting Commercial Processed Products](https://portal.ct.gov/sde/nutrition/meal-pattern-training-materials#module8) (CSDE's Training Program, What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs:

<https://portal.ct.gov/sde/nutrition/meal-pattern-training-materials#module8>

[When Commercial Grain Products Require a Product Formulation Statement to Credit in the Summer Food Service Program](https://portal.ct.gov/sde/nutrition/-/media/sde/nutrition/sfsp/mealpattern/when_commercial_grain_products_require_pfs_sfsp.pdf) (CSDE):

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

For more information, visit the CSDE's [Crediting Foods in the Summer Food Service Program](https://portal.ct.gov/sde/nutrition/-/media/sde/nutrition/sfsp/creditingfsfp/credit_whole_grains_sfsp.pdf) 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.



Crediting Whole Grains in the Summer Food Service Program

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotope, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

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

This institution is an equal opportunity provider.

The Connecticut State Department of Education is committed to a policy of equal opportunity/affirmative action for all qualified persons. The Connecticut Department of Education does not discriminate in any employment practice, education program, or educational activity on the basis of race; color; religious creed; age; sex; pregnancy; sexual orientation; workplace hazards to reproductive systems; gender identity or expression; marital status; national origin; ancestry; retaliation for previously opposed discrimination or coercion, intellectual disability; genetic information; learning disability; physical disability (including, but not limited to, blindness); mental disability (past/present history thereof); military or veteran status; status as a victim of domestic violence; or criminal record in state employment, unless there is a bona fide occupational qualification excluding persons in any of the aforementioned protected classes. Inquiries regarding the Connecticut State Department of Education's nondiscrimination policies should be directed to: Attorney Louis Todisco, Connecticut State Department of Education, by mail 450 Columbus Boulevard, Hartford, CT 06103-1841; or by telephone 860-713-6594; or by email louis.todisco@ct.gov.