

# Crediting Enriched Grains in the Child and Adult Care Food Program

This guidance applies to reimbursable 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 information on meeting the requirements for the CACFP meal patterns for children, visit the Connecticut State Department of Education’s (CSDE) [Meal Patterns for CACFP Child Care Programs](#) webpage and [Crediting Foods in CACFP Child Care Programs](#) webpage. For information on meeting the requirements for the CACFP adult meal patterns, visit the CSDE’s [Meal Patterns for CACFP Adult Day Care Centers](#) webpage and [Crediting Foods in CACFP Adult Day Care Centers](#) webpage.



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## Crediting Enriched Grains in the Child and Adult Care Food Program

### Definition of Enriched Grains

Enriched grains are refined grains (such as wheat, rice, and corn) and grain products (such as cereal, pasta, and bread) that have certain vitamins and minerals added to replace some of the nutrients lost during processing. The five enrichment nutrients are defined by the Food and Drug Administration (FDA) and include:

- thiamin (vitamin B<sub>1</sub>, thiamin mononitrate, or thiamin hydrochloride):
- riboflavin (vitamin B<sub>2</sub>):
- niacin (vitamin B<sub>3</sub> or niacinamide):
- folic acid (folate):
- and iron (reduced iron, ferrous sulfate, or ferric orthophosphate).



If a commercial grain product includes enriched ingredients or the product itself is enriched, the ingredients or product must meet the applicable FDA standard of identity for enrichment. Examples of enriched ingredients include enriched flour ([21 CFR 137.165](#)) and enriched cornmeal ([21 CFR 137.260](#)). Examples of enriched products include enriched bread, rolls, and buns ([21 CFR 136.115](#)); enriched macaroni products ([21 CFR 139.115](#)); enriched noodle products ([21 CFR 139.155](#)); enriched rice ([21 CFR 137.350](#)); and enriched farina ([21 CFR 137.305](#)).

Enriched products are not nutritionally equivalent to whole-grain products because enrichment does not replace all nutrients originally present in the whole grain. CACFP facilities should serve whole grains more often.

[Table 1](#) shows some examples of grain ingredients that are enriched and not enriched. This list is not all-inclusive.



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**Table 1. Examples of grain ingredients that are enriched or not enriched**

Enriched	Not enriched <sup>1</sup>
Bleached enriched flour	Bleached flour
Enriched bromated flour	Bromated flour
Enriched corn flour	Corn flour <sup>2</sup>
Enriched corn grits	Corn grits <sup>2</sup>
Enriched cornmeal	Cornmeal <sup>2</sup>
Enriched degerminated cornmeal	Degerminated cornmeal
Enriched durum flour	Durum flour
Enriched durum wheat flour	Durum wheat flour
Enriched farina	Farina
Enriched flour	Flour
Enriched rice	Rice
Enriched rice flour	Rice flour
Enriched rye flour	Rye flour
Enriched self-rising flour	Self-rising flour
Enriched semolina flour	Semolina flour
Enriched wheat flour	Wheat flour
Enriched white flour	White flour
Enriched white cornmeal	White cornmeal <sup>2</sup>
Enriched yellow cornmeal	Yellow cornmeal <sup>2</sup>
Milled corn enriched with.... <i>(lists the five enrichment nutrients)</i>	Milled corn <sup>2</sup>
Puffed wheat enriched with.... <i>(lists the five enrichment nutrients)</i>	Puffed wheat
Puffed rice enriched with.... <i>(lists the five enrichment nutrients)</i>	Puffed rice
Unbleached enriched wheat flour	Unbleached wheat flour
Unbleached enriched white flour	Unbleached white flour

<sup>1</sup> These ingredients are not enriched unless the label states “enriched,” or the ingredients statement lists the five enrichment nutrients.

<sup>2</sup> Some cornmeal products may require a PFS to determine if they are enriched or nixtamalized (i.e., soaked and cooked in an alkaline solution). Nixtamalized corn ingredients credit as whole grains.

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- thiamin (vitamin B<sub>1</sub>, thiamin mononitrate, or thiamin hydrochloride);
- riboflavin (vitamin B<sub>2</sub>); niacin (vitamin B<sub>3</sub> or niacinamide);
- folic acid (folate); and
- iron (reduced iron, ferrous sulfate, or ferric orthophosphate).

If a commercial grain product includes enriched ingredients or the product itself is enriched, the ingredients or product must meet the applicable FDA standard of identity for enrichment. Examples of enriched ingredients include enriched flour ([21 CFR 137.165](#)) and enriched cornmeal ([21 CFR 137.260](#)). Examples of enriched products include enriched bread, rolls, and buns ([21 CFR 136.115](#)); enriched macaroni products ([21 CFR 139.115](#)); enriched noodle products ([21 CFR 139.155](#)); enriched rice ([21 CFR 137.350](#)); and enriched farina ([21 CFR 137.305](#)).

Enriched products are not nutritionally equivalent to whole-grain products because enrichment does not replace all nutrients originally present in the whole grain. Menu planners should offer whole grains more often.

## Overview of Crediting Requirements

Enriched grain products and recipes made with enriched grains credit as the grains component in CACFP meals and snacks. Bran (such as oat bran, wheat bran, corn bran, rice bran, and rye bran) and germ (such as wheat germ) credits the same as enriched grains.

## Identifying Enriched Products

To credit as an enriched grain in the CACFP meal patterns, a commercial product must contain an enriched grain as the greatest ingredient by weight. A commercial grain product is enriched if it meets at least one of the criteria below.

1. The food is labeled as “enriched,” e.g., enriched long grain rice.
2. An enriched grain is the first ingredient in the food’s ingredients statement (or water is the first ingredient, and an enriched grain is the next ingredient). The label will usually state “enriched flour” or “enriched wheat flour,” or the grain ingredient includes a sub-

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listing of the five enrichment nutrients in parenthesis, e.g., “enriched flour (wheat flour, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid).”

In addition to the criteria above, enriched grains that are credited toward the NSLP and SBP meal patterns for grades K-12 cannot exceed the limit for noncreditable grains.

### Examples of creditable enriched grain products

The ingredients statements below show some examples of creditable commercial grain products. These products are creditable because they are enriched and do not contain noncreditable grains. Enriched grains are in *italics*.

- **Saltine crackers (group A)**

Ingredients: *Unbleached enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)*, canola oil, palm oil, sea salt, salt, baking soda, yeast.

- **Oat bran bread (group B)**

Ingredients: *Unbleached enriched wheat flour [flour, malted barley flour, reduced iron, niacin, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid]*, water, *oat bran*, sugar, oats, wheat gluten, soybean oil, salt, yeast, molasses, preservatives (calcium propionate, sorbic acid), monoglycerides, natural flavor, calcium sulfate, grain vinegar, datem, soy lecithin.

- **Pancakes (group C)**

Ingredients: Water, *enriched flour (wheat flour, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid)*, high fructose corn syrup, canola oil. Contains 2% or less of: leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), eggs, salt, buttermilk, artificial flavor.

- **Spanish rice (group H)**

Ingredients: *Enriched long grain parboiled rice (rice, iron, niacin, thiamine mononitrate, folic acid)*, onion, salt, red & green bell pepper, spices (including red pepper), sugar, yeast extract, tamari soy sauce (soybean, salt) & garlic.



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The serving of a creditable enriched grain product must provide the required weight (groups A-G) or volume (groups H and I) for the appropriate Exhibit A grain group or contain the minimum creditable grains (refer to “[Required Servings for Grain Products and Recipes](#)” in this document). For guidance on identifying enriched ready-to-eat (RTE) and cooked breakfast cereals, refer to the CSDE’s [Crediting Breakfast Cereals in the Child and Adult Care Food Program](#).

### Crediting Criteria for Enriched Commercial Combination Foods

Combination foods are foods that contain more than one of the five food components (meats/meat alternates (MMA), grains, vegetables, fruits, and milk). Commercial combination foods that contain an enriched grain portion (such as pizza, breaded fish sticks, and lasagna) credit as grains component if the first *grain* ingredient is an enriched grain. If the grain portion is listed separately, the first ingredient in the *grain portion* (excluding water) must be an enriched grain.

### Examples of ingredients statements for breaded chicken nuggets

The ingredients statements below some examples of how grain ingredients might be listed in a commercial combination food. Creditable grains are in *italics* and noncreditable grain are in **bold**.

- **Example 1: Grain ingredients listed together with other ingredients**

Ingredients: Boneless, skinless chicken breast with rib meat, water, *enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)*, contains 2% or less of the following: dried garlic, dried onion, salt, sea salt, soybean oil, spice, sugar, torula yeast, turmeric, yeast, yeast extract. Breeding set in vegetable oil.

This product credits as an enriched grain because the first *grain* ingredient is enriched flour.

- **Example 2: Grain ingredients listed as separate grain portion**

Ingredients: Chicken, water, salt, and natural flavor. Breaded with: *enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)*, water, wheat starch, salt, contains 2% or less of the following: **yellow corn flour, corn starch**, dried onion, dried garlic, dried yeast, brown sugar, extractives of paprika, and spices. Breeding set in vegetable oil.

The grain portion of this product credits as an enriched grain because the first ingredient in the breeding is enriched flour.

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When a commercial combination food meets the crediting requirements, the menu planner must determine the ounce equivalents (oz eq) in the grain portion (refer to “[Required Servings for Grain Products and Recipes](#)” in this document).

### Grain Products that are Not Enriched

Not all refined grains are enriched. For example, when corn is processed into cornmeal, the germ of the grain is removed. The resulting cornmeal is not enriched unless the product states “enriched cornmeal,” or the ingredients statement lists the five enrichment nutrients, e.g., “enriched cornmeal (cornmeal, niacin, iron, thiamine mononitrate, riboflavin, folic acid).” The example below shows a product that is not enriched.

- **Example: Commercial breaded chicken patty**

Ingredients: Boneless chicken breast with rib meat, water.  
Contains less than 2% of salt, onion powder, garlic powder.  
Breaded with: wheat flour, water, dextrose, sugar, salt, yeast.  
Contains less than 2% of spice, extractives of paprika,  
soybean oil, guar gum, garlic powder, natural flavors.



This product does not credit as the grains component because the first ingredient in the breading is wheat flour. The wheat flour is a noncreditable grain because it is not enriched or whole grain.

Menu planners must check the ingredients statement to ensure that commercial grain products are enriched. Grain products that are not enriched do not credit in CACFP meals and snacks

### Crediting Documentation for Commercial Grain Products

CACFP facilities must be able to document that commercial grain products meet the meal pattern crediting requirements. Acceptable documentation includes a Child Nutrition (CN) label or a manufacturer’s PFS. Grain items are not eligible for a CN label unless they are part of main dish entrees that contain at least ½ oz eq of the MMA component.

A PFS is required if the product’s ingredients statement and packaging do not provide sufficient information to determine if the product meets the CACFP crediting criteria. 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 Child and Adult Care Food Program](#).

## Crediting Enriched Grains in the Child and Adult Care Food Program

CACFP facilities must verify the accuracy of the PFS before including the commercial grain product in reimbursable meals and ASP snacks. Crediting documentation must be maintained 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 product cannot credit as the grains component in CACFP meals and snacks.

For more information on CN labels and PFS forms, refer to the CSDE's resources, [Using Product Formulation Statements in the Child and Adult Care Food Program](#), [Using Child Nutrition \(CN\) Labels in the Child and Adult Care Food Program](#), and [Accepting Processed Product Documentation in the Child and Adult Care Food Program](#), and the USDA's [Product Formulation Statement for Documenting Grains in Child Nutrition Programs](#) and [Tips for Evaluating a Manufacturer's Product Formulation Statement](#). Additional guidance is available in the "Crediting Commercial Processed Products" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage and [Crediting Foods in CACFP Adult Day Care Centers](#) webpage.

### Crediting Documentation for Grain Foods Made from Scratch

CACFP facilities must be able to document that grain foods made from scratch meet the crediting requirements of the CACFP meal patterns. Recipes that document crediting information must be on file for all grain foods made from scratch, including foods made on site by the CACFP facility and foods prepared by vendors. Menu planners should use the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG) to determine food yields and crediting information for all CACFP recipes.

Recipes that contain enriched grains credit as the grains component based on the amount per serving. CACFP facilities must determine the recipe's oz eq contribution per serving using one of the following methods: 1) 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 (refer to "[Required Servings for Grain Products and Recipes](#)" in this document).



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The CSDE encourages CACFP facilities to use standardized recipes to ensure accurate crediting information. 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](#). Additional guidance is available in the "Standardized Recipes" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage and [Crediting Foods in CACFP Adult Day Care Centers](#) webpage.

### Required Servings for Grain Products and Recipes

The required quantities for the grains component are in oz eq. The amount of an enriched grain food that provides 1 oz eq varies because different types of foods contain different amounts of creditable grains. For example, to credit as 1 oz eq of the grains component, an enriched roll (group B) must weigh 28 grams (1 ounce), an enriched corn muffin (group C) must weigh 34 grams (1.2 ounces), and an enriched blueberry muffin (group D) must weigh 55 grams (2 ounces).

The USDA allows two methods for determining the oz eq of creditable grain products and standardized recipes. CACFP facilities may use either method but must document how the crediting information was obtained. These methods are summarized below.

#### 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 recipes if the menu planner knows the weight (grams or ounces) of the prepared (cooked) serving. Some commercial grain products require method 2 and the CACFP facility must obtain a PFS. For more information, refer the CSDE's resource, [When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program](#).

The Exhibit A grain quantities are not the same for all Child Nutrition Programs because the meal patterns are different. The CSDE's resource, [Grain Ounce Equivalents for the Child and Adult Care Food Program](#), indicates the Exhibit A oz eq 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 CACFP meals and snacks.

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### Method 2: creditable grains

Method 2 determines oz eq from the weight (grams) of creditable grains per serving. This method is used for recipes and may also be used for commercial grain products with a PFS stating the weight of creditable grains per serving. The grams of creditable grains are listed in the commercial product's PFS or calculated from the grain quantities in the CACFP facility's standardized recipe.

To credit as 1 oz eq of enriched grains, foods in groups A-E must contain 16 grams of enriched grains and foods in groups H-I must contain 28 grams of enriched grains. (Groups F and G are grain-based desserts and do not credit in the CACFP meal patterns.) The grams of enriched grains must be listed in the commercial product's PFS or calculated from the grain quantities in the CACFP facility's recipe. For detailed guidance, refer to the CSDE's resource, [Calculation Methods for Grain Ounce Equivalents in the Child and Adult Care Food Program](#).



There are some situations when CACFP facilities 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 Child and Adult Care Food Program](#).

### Grain crediting tools

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

- **USDA's Exhibit A Grains Tool for commercial grain products:** This [online tool](#) of the USDA's FBG determines the oz eq 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

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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 Grain Ounce Equivalents Chart for the CACFP:** The CSDE's resource, [How to Use the Grain Ounce Equivalents Chart for the Child and Adult Care Food Program](#), reviews the steps for using the Exhibit A quantities to determine the meal pattern contribution of three types of commercial grain products and recipes. These include grain menu items in groups A-E 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).
- **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 oz eq 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.

Additional guidance and oz eq resources are available in the "Ounce Equivalents" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage or [Crediting Foods in CACFP Adult Day Care Centers](#) webpage.

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### Enrichment Exception for Jewish Institutions

During the religious observance of Passover, the USDA allows Jewish schools, institutions, and sponsors to have a religious exemption for the enrichment requirement of the meal patterns for Child Nutrition Programs. Unenriched matzo may be substituted during Passover only. Matzo used as the grains component must be WGR at all other times of the year. The USDA grants these exemptions for entities (schools, institutions, and sponsors) not individuals. CACFP facilities must receive approval from the CSDE before implementing this option. For more information, refer to the USDA's [FNS instruction 783-13](#) (Revision 3).

### 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.

### 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 the following:

- 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. RTE breakfast cereals must be made with enriched or whole grains or be fortified, and cannot exceed 6 grams of sugar per dry ounce.

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.

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For guidance on crediting foods in the CACFP infant meal pattern, refer to the USDA's guide, *Feeding Infants in the Child and Adult Care Food Program*, and visit the CSDE's [Feeding Infants in CACFP Child Care Programs](#) webpage.

### Resources

Accepting Processed Product Documentation in the Child and Adult Care Food Program (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/accepting\\_processed\\_product\\_documentation\\_cacfp.pdf](https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/accepting_processed_product_documentation_cacfp.pdf)

Bite Size Module 7A: Grains Component Crediting Requirements (CSDE):

<https://portal.ct.gov/sde/nutrition/meal-patterns-cacfp-child-care-programs/related-resources#BiteSize>

Bite Size Module 7C: Module 7C: Grains Component Ounce Equivalents (CSDE):

<https://portal.ct.gov/sde/nutrition/meal-patterns-cacfp-child-care-programs/related-resources#BiteSize>

Calculation Methods for Grain Ounce Equivalents in the Child and Adult Care Food Program (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/grain\\_calculation\\_cacfp\\_oz\\_eq.pdf](https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/grain_calculation_cacfp_oz_eq.pdf)

Crediting Breakfast Cereals in the Child and Adult Care Food Program (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/credit\\_cereals\\_cacfp.pdf](https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/credit_cereals_cacfp.pdf)

Crediting Whole Grains in the Child and Adult Care Food Program (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/credit\\_whole\\_grains\\_cacfp.pdf](https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/credit_whole_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>

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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>

Grain Ounce Equivalents for the Child and Adult Care Food Program (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/grain\\_oz\\_eq\\_cacfp.pdf](https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/grain_oz_eq_cacfp.pdf)

Grain-based Desserts in the CACFP (USDA handouts and webinars in English and Spanish):

<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 Child and Adult Care Food Program (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/identify\\_creditable\\_grains\\_cacfp.pdf](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>

How to Use the Grain Ounce Equivalents Chart for the Child and Adult Care Food Program (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/how\\_to\\_use\\_ounce\\_equivalents\\_chart\\_cacfp.pdf](https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/how_to_use_ounce_equivalents_chart_cacfp.pdf)

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>

Ounce Equivalents ("How To" section of the CSDE's Crediting Foods in CACFP Adult Day Care Centers webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-cacfp-adult-day-care-centers/how-to#OunceEquivalents>

Ounce Equivalents ("How To" 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/how-to#OunceEquivalents>

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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](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](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](https://portal.ct.gov/-/media/sde/nutrition/cacfp/mealpattern/resources_cacfp_meal_patterns.pdf)

Standardized Recipe Form for the CACFP (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/standardized\\_recipe\\_form\\_cacfp.docx](https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/standardized_recipe_form_cacfp.docx)

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

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

Standardized Recipes (“Documents/Forms” section of 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>

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

[https://fns-prod.azureedge.us/sites/default/files/resource-files/manufacturerPFS\\_tipsheet.pdf](https://fns-prod.azureedge.us/sites/default/files/resource-files/manufacturerPFS_tipsheet.pdf)

Using Ounce Equivalents for Grains in the CACFP (USDA handouts in English and Spanish):

<https://www.fns.usda.gov/tn/using-ounce-equivalents-grains-cacfp>

Using Product Formulation Statements in the Child and Adult Care Food Program (CSDE):

[http://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/using\\_product\\_formulation\\_statements\\_cacfp.pdf](http://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/using_product_formulation_statements_cacfp.pdf)

When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/when\\_commercial\\_grain\\_products\\_require\\_pfs\\_cacfp.pdf](https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/when_commercial_grain_products_require_pfs_cacfp.pdf)

## Crediting Enriched Grains in the Child and Adult Care Food Program

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, 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/cacfp/crediting/credit\\_enriched\\_grains\\_cacfp.pdf](https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/credit_enriched_grains_cacfp.pdf).

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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](mailto:program.intake@usda.gov)

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