

Crediting Summary Charts for the Child and Adult Care Food Program (CACFP) Adult Meal Patterns

July 1, 2024, through September 30, 2025

This guidance applies to reimbursable meals and snacks served in 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 CACFP adult day care centers, visit the Connecticut State Department of Education’s (CSDE) [CACFP Adult Day Care Centers](#) webpage.



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Meeting the Meal Component Requirements

Adult day care centers must be able to document the meal pattern contribution of foods and beverages served in CACFP meals and snacks. This document summarizes the crediting requirements and methods for the five meal components of the CACFP adult meal patterns, including the updates required by the USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#) (89 FR 31962).

Effective July 1, 2024, the USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), changes the previous terminology for “food component” to “meal component.” A meal component is one of the food groups that comprise reimbursable meals and snacks in the USDA Child Nutrition Programs (fruits, vegetables, grains, meats/meat alternates, and fluid milk).

Chart 1 provides an overview of the crediting requirements for the five meal components (milk, meats/meat alternates, vegetables, fruits, and grains). Charts 2 through 6 summarize the specific crediting considerations for each meal component.

For detailed guidance on the CACFP adult meal patterns and the crediting requirements for the meal components, refer to the CSDE’s [Guide to Meeting the Meal Pattern Requirements for CACFP Adult Day Care Centers](#) and visit the CSDE’s [Meal Patterns for CACFP Adult Day Care Centers](#) and [Crediting Foods in CACFP Adult Day Care Centers](#) webpages.

Required Crediting Documentation

Adult day care centers must use appropriate crediting methods and maintain the applicable documentation for commercial products and foods made from scratch. Menu planners should follow the guidance below to ensure that CACFP menus comply with the crediting requirements of the [CACFP adult meal patterns](#).

- **Use the Food Buying Guide for Child Nutrition Programs (FBG):** The USDA’s [FBG](#) determines food yields and crediting information, and indicates the specific contribution of foods toward the meal pattern requirements. The FBG indicates how many servings a specific quantity of food will provide, what quantity of raw product will provide the amount of ready-to-cook food in a recipe, and how much food to buy to provide a specific meal pattern contribution.
- **Obtain a Child Nutrition (CN) label or product formulation statement (PFS) for all commercial processed products:** Adult day care centers must have a CN label or PFS to document the meal pattern contribution of all commercial processed foods with added ingredients, such as combination foods (e.g., pizza and chicken nuggets), deli meats, hot dogs, and breaded vegetables. Commercial processed foods without this documentation do not credit. For more information, refer to the Connecticut State Department of Education’s (CSDE) resources, [Using Child Nutrition \(CN\) Labels in the Child and Adult Care Food Program](#), [Using Product Formulation Statements 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 [Tips for Evaluating a Manufacturer’s Product Formulation Statement](#). Additional resources are available in the “Crediting Commercial Processed Products” section of the CSDE’s [Crediting Foods in CACFP Adult Day Care Centers](#) webpage.

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- **Maintain recipes for foods made from scratch:** Adult day care centers must have recipes (preferably standardized) that document the crediting information for all foods made from scratch. Determine the recipe's meal pattern contribution per serving by: 1) using the FBG to determine the weight or volume of each creditable ingredient in the recipe; and 2) dividing the weight or volume of each creditable ingredient by the number of servings. The FBG's [Recipe Analysis Workbook](#) (RAW) allows menu planners to search for creditable ingredients and calculate the recipe's meal pattern contribution. For more information, visit the "Crediting Foods Made from Scratch" section of the CSDE's [Crediting Foods in CACFP Adult Day Care Centers](#) webpage.

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 [Guide to Meal Pattern Requirements for CACFP Child Care Programs](#) or [Guide to Meal Pattern Requirements for CACFP Adult Day Care Centers](#). Additional guidance is available in the "Standardized Recipes" section of the CSDE's webpages, [Crediting Foods in CACFP Child Care Programs](#) and [Crediting Foods in CACFP Adult Day Care Centers](#).

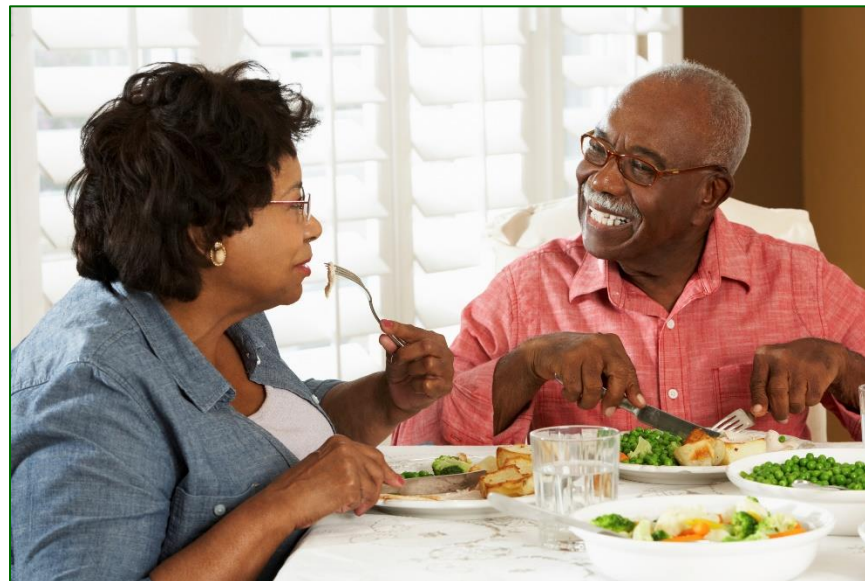
Remember to round down all crediting amounts for commercial products and recipes to the nearest minimum creditable amount (refer to [chart 1](#)).

Meal Pattern Changes for Program Year 2025-26

Effective October 1, 2025, the USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), changes the CACFP meal pattern's product-based limits for yogurt and breakfast cereals from total sugars to added sugars.

- Yogurt cannot exceed 12 grams of added sugars per 6 ounces (2 grams of added sugars per ounce).
- Breakfast cereals cannot exceed 6 grams of added sugars per dry ounce.

With CSDE approval, CACFP facilities may choose to implement the added sugars limit prior to October 1, 2025. For more information on the final rule, visit the "[CACFP Meal Pattern Updates](#)" section of the CSDE's [CACFP](#) webpage.



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Chart 1 – Overview of Crediting Requirements for the Meal Components

Criteria	Milk	Meats/Meat Alternates (MMA)	Vegetables	Fruits	Grains
Meal pattern measure	Volume: cups	Ounce equivalents (oz eq): Weight (ounces [oz]) for most foods; volume (cups) for some foods (e.g., beans, peas, and lentils and peanut butter); and either weight or volume for some foods (e.g., yogurt and tofu)	Volume: cups	Volume: cups	Oz eq: <ul style="list-style-type: none"> weight (groups A-E) volume (groups H-I)
Minimum creditable amount	Full serving: 1 cup	¼ oz eq	⅛ cup	⅛ cup	¼ oz eq
Crediting methods: Round down all crediting amounts for products and recipes to the nearest minimum creditable amount	Credit based on allowable types of milk for each age group (refer to chart 2).	<p>MMA without added ingredients: Credit based on cooked weight, e.g., 1 ounce of cooked lean meat credits as 1 oz eq of MMA. Use the FBG to determine the cooked yields or edible portions.</p> <p>Processed MMA with added ingredients: Credit based on the CN label, PFS, or FBG.</p> <p>Note: The manufacturer’s serving weight is not the same as the MMA contribution because processed foods contain non-MMA ingredients in addition to their MMA component.</p>	<p>Credit based on volume (cups) using the yields in the FBG.</p> <p>Credit raw leafy greens as half the volume served.</p>	<p>Credit based on volume (cups) using the yields in the FBG.</p> <p>Credit dried fruit credits as twice the volume served.</p>	<p>Method 1: Use the weight (groups A-G) or volume (groups H-I) in the USDA’s Exhibit A chart (refer to Grain Ounce Equivalents for the Child and Adult Care Food Program).</p> <p>Method 2: Determine the weight (grams) of the creditable grains per serving (refer to Calculation Methods for Grain Ounce Equivalents in the Child and Adult Care Food Program: 1 oz eq = 16 grams of creditable grains (groups A-G) or 28 grams of creditable grains (group H).</p>
Documentation for unprocessed commercial products	Not applicable	Use the FBG to determine and document food yields and crediting information.	Same	Same	Same
Documentation for processed commercial products	Not applicable, except for milk in smoothies.	Must have CN label or PFS. CSDE webpage: Crediting Commercial Processed Products	Same	Same	Same
Documentation for foods made from scratch	Not applicable, except for milk in smoothies.	Must have recipe (preferably standardized). CSDE webpage: Crediting Foods Made from Scratch	Same	Same	Same

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Milk Component

The milk component includes only fluid milk. Milk must be pasteurized, meet all state and local requirements, and contain vitamins A and D at levels specified by the Food and Drug Administration (FDA). For information on the meal pattern requirements for the milk component, refer to section 3 of the CSDE's [Guide to Meeting the Meal Pattern Requirements for CACFP Adult Day Care Centers](#) and visit the "Milk Component" section of the CSDE's Crediting Foods in CACFP Adult Day Care Centers webpage.

Noncreditable foods: Examples of foods that do not credit as the milk component include reduced fat (2%) milk and whole milk; nondairy milk substitutes that do not meet the USDA's nutrition standards for fluid milk substitutes, e.g., rice milk, almond milk, and cashew milk; milk that is cooked or baked in prepared foods, such as cereals, puddings, and cream sauces; nutrition supplement beverages, e.g., Ensure and Boost; and powdered milk beverages. For additional guidance, refer to the CSDE's resource, [Noncreditable Foods for Adult Day Care Centers in the Child and Adult Care Food Program](#).

Change effective July 1, 2024: The USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), updates the units for vitamin A and vitamin D requirements for fluid milk substitutes to align with the Food and Drug Administration (FDA) labeling requirements. For vitamin A, instead of 500 IUs, the unit requirement is now 150 mcg retinol activity equivalents (RAE) per 8 fluid ounces. For vitamin D, instead of 100 IUs, the unit requirement is now 2.5 mcg per 8 fluid ounces. The amount of vitamin A and vitamin D required in fluid milk substitutes does not change; only the unit of measurement has changed to conform to FDA labeling requirements.



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Chart 2 – Crediting Foods in the Milk Component

Milk component food item	Crediting requirements	Crediting resources
Fluid milk	<ul style="list-style-type: none"> • The CACFP adult meal patterns require fluid milk as a beverage. Milk does not credit when cooked or baked in foods, such as cereals, puddings, cream sauces, and other foods. • Milk must be pasteurized, meet all state and local requirements, and contain vitamins A and D at levels specified by the Food and Drug Administration (FDA). • Allowable types of milk include low-fat (1%) and fat-free milk, either unflavored or flavored. This includes any of the following that meet the fat content and flavor restrictions: lactose-reduced milk, lactose-free milk, acidified milk, cultured milk, cultured buttermilk, and Ultra High Temperature (UHT) milk. • While flavored milk is allowed, the CACFP best practices recommend serving only unflavored milk. • CACFP menus must document the type of milk served to participants. 	<ul style="list-style-type: none"> • USDA webpage: Serving Milk in the CACFP • USDA Memo CACFP 15-2016: Optional Best Practices to Further Improve Nutrition in the CACFP
Milk in fruit/vegetable smoothies	<ul style="list-style-type: none"> • The minimum creditable amount of milk in a smoothie is ¼ cup. If a smoothie contains less than the full serving of milk, the meal must include additional milk to provide the full serving. Note: This crediting applies only to milk in smoothies. The minimum creditable amount of the milk component is the full 1-cup serving. 	<ul style="list-style-type: none"> • CSDE handout: Crediting Smoothies in the Child and Adult Care Food Program

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Milk component food item	Crediting requirements	Crediting resources
<p>Yogurt</p>	<ul style="list-style-type: none"> Yogurt that meets the sugar limit (no more than 3.83 grams of sugars per ounce) may be served in place of milk once per day when it is not served as the MMA component in the same meal or snack. Six ounces (weight) or ¾ cup (volume) of yogurt credits as 8 fluid ounces of milk. Yogurt cannot credit as both the milk component and the MMA component at the same meal. <p>Change for program year 2025-26: Effective October 1, 2025, the USDA final rule, Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans, changes the product-based limit for yogurt from total sugars to added sugars. Yogurt cannot exceed 12 grams of added sugars per 6 ounces (2 grams of added sugars per ounce). With CSDE approval, CACFP facilities may choose to implement the added sugars limit prior to October 1, 2025.</p> <ul style="list-style-type: none"> The USDA’s CACFP best practices recommend serving water as a beverage when serving yogurt in place of milk for adults (refer to USDA Memo CACFP 15-2016: Optional Best Practices to Further Improve Nutrition in the CACFP). 	<ul style="list-style-type: none"> CSDE handout: Crediting Yogurt in the Child and Adult Care Food Program

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Milk component food item	Crediting requirements	Crediting resources
<p>Milk substitutes for participants without a disability</p>	<ul style="list-style-type: none"> The USDA allows two types of milk substitutions: 1) nondairy milk substitutes that meet the USDA's nutrition standards for fluid milk substitutes; and 2) lactose-free or lactose-reduced milk is low fat or fat free, either unflavored or flavored (refer to “Fluid milk” in this section). <p>Change effective July 1, 2024: The USDA final rule, <i>Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans</i>, updates the units for vitamin A and vitamin D requirements for fluid milk substitutes to align with the Food and Drug Administration (FDA) labeling requirements. For vitamin A, instead of 500 IUs, the unit requirement is now 150 mcg retinol activity equivalents (RAE) per 8 fluid ounces. For vitamin D, instead of 100 IUs, the unit requirement is now 2.5 mcg per 8 fluid ounces. The amount of vitamin A and vitamin D required in fluid milk substitutes does not change; only the unit of measurement has changed to conform to FDA labeling requirements.</p> <ul style="list-style-type: none"> Juice, water, and other beverages cannot substitute for milk in meals for participants without a disability. 	<ul style="list-style-type: none"> CSDE handout: Allowable Milk Substitutes for Adults without Disabilities in CACFP Adult Day Care Centers CSDE handout: Determining if Nondairy Beverages Meet the USDA's Nutrition Standards for Fluid Milk Substitutes in the Child and Adult Care Food Program USDA Memo: CACFP 17-2016: Nutrition Requirements for Fluid Milk and Fluid Milk Substitutions in the CACFP, Q&As

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Meats/Meat Alternates (MMA) Component

The MMA component includes fresh and frozen meats (e.g., lean beef, pork, poultry, fish, and shellfish), processed meats (e.g., chicken nuggets, deli meats, and fish sticks), canned meats (e.g., chicken, tuna, and salmon), and meat alternates such as eggs, cheese, yogurt, nuts and seeds and their butters, beans, peas, and lentils, tofu, and tempeh. The USDA's [CACFP best practices](#) recommend limiting processed meats to no more than one serving per week; and serving only lean meats, nuts, and beans, peas, and lentils.

For information on the meal pattern requirements for the MMA component, refer to section 3 of the CSDE's [Guide to Meeting the Meal Pattern Requirements for CACFP Adult Day Care Centers](#) and visit the "[Meats/Meat Alternates Component](#)" section of the CSDE's Crediting Foods in CACFP Adult Day Care Centers webpage.

The manufacturer's serving weight is not the same as the MMA contribution, i.e., 1 ounce does not equal 1 oz eq of MMA, because processed foods (such as combination foods, deli meats, hot dogs, and sausages) contain non-MMA ingredients in addition to their MMA component. Adult day care centers must obtain a CN label or PFS for all commercial processed products (refer to "[Crediting Documentation](#)" in this document).

Noncreditable foods: Examples of foods that do not credit as the MMA component include bacon, commercial canned soups (e.g., beef barley,

beef noodle, turkey or chicken noodle, and turkey or chicken rice), cream cheese, drinkable yogurt, egg whites, frozen yogurt, imitation cheese, products made with tofu that are not easily recognized as meat substitutes or that contain less than 5 grams of protein in 2.2 ounces, and sour cream. For additional guidance, refer to the CSDE's [Noncreditable Foods for Adult Day Care Centers in the Child and Adult Care Food Program](#).

Effective July 1, 2024: The USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), implements the changes below to the CACFP meal patterns.

- Updates the quantities for MMA in the CACFP adult meal patterns for children from ounces to oz eq.
- Allows nuts and seeds to credit for the full MMA component in all meals, removing the previous 50 percent crediting limit for nuts and seeds at lunch.
- Changes the name of the previous "legumes (beans and peas)" vegetable subgroup to the "beans, peas, and lentils" vegetable subgroup.

Change for program year 2025-26: Effective July 1, 2025, the USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), changes the product-based limit for yogurt from total sugars to added sugars. Yogurt cannot exceed 12 grams of added sugars per 6 ounces (2 grams of added sugars per ounce). With CSDE approval, CACFP facilities may choose to implement the added sugars limit prior to October 1, 2025.

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Chart 3 – Crediting Foods in the MMA Component

MMA component food item	1 oz eq of MMA =	Additional crediting requirements and resources
<p>Alternate protein products (APPs), e.g., veggie burgers, meatless chicken nuggets, and soy hotdogs</p>	<ul style="list-style-type: none"> ● 1 ounce of APP: Must have a CN label or PFS from the manufacturer with supporting documentation on company letterhead that the APP ingredient meets the USDA’s requirements (refer to “Crediting Documentation” on page 1 and “Commercial meat, poultry, or fish products with added ingredients” in this section). 	<ul style="list-style-type: none"> ● CSDE handout: Requirements for Alternate Protein Products in the Child and Adult Care Food Program ● USDA handout: Questions and Answers on Alternate Protein Products
<p>Beans, peas, and lentils, e.g., kidney beans, black beans, and chickpeas</p>	<ul style="list-style-type: none"> ● ¼ cup of cooked beans, peas, and lentils ● 1 ounce of roasted beans, peas, and lentils, e.g., roasted chickpeas and roasted soybeans (soy nuts) 	<ul style="list-style-type: none"> ● Effective July 1, 2024, the USDA final rule, <i>Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans</i>, changes the name of the previous “legumes (beans and peas)” vegetable subgroup to the “beans, peas, and lentils” vegetable subgroup. ● The liquid served with beans, peas, and lentils does not credit, such as the sauce in baked beans. ● Beans, peas, and lentils may credit as either the MMA component or vegetables component but one serving cannot credit as both components in the same snack. Refer to chart 4 for information on crediting beans, peas, and lentils as vegetables. ● Roasted or dried beans, peas, and lentils (such as roasted soybeans or roasted chickpeas) credit as the MMA component the same as nuts and seeds. A 1-ounce serving of roasted or dried beans, peas, or lentils credits as 1 oz eq of MMA. ● CSDE handout: Crediting Beans, Peas, and Lentils in the Child and Adult Care Food Program

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MMA component food item	1 oz eq of MMA =	Additional crediting requirements and resources
<p>Cheeses, e.g., cheddar, mozzarella, provolone, American, and cottage cheese</p>	<ul style="list-style-type: none"> • 1 ounce of natural cheese and pasteurized process cheese, e.g., American. • ¼ cup of cottage or ricotta cheese. • 2 ounces of cheese substitute, cheese food substitute, and cheese spread substitute. 	<ul style="list-style-type: none"> • Cream cheese does not credit. • Foods that contain cheese (such as pizza and macaroni and cheese) require a CN label or PFS for commercial products and a recipe (preferably standardized) for foods made from scratch (refer to “Crediting Documentation” on page 1). • The USDA’s CACFP best practices recommend serving only natural cheeses and choosing low-fat or reduced-fat cheeses. • USDA Memo CACFP 15-2016: Optional Best Practices to Further Improve Nutrition in the CACFP
<p>Commercial combination foods, e.g., pizza and chicken nuggets</p>	<ul style="list-style-type: none"> • Varies by product: Must have a CN label or PFS to document the amount of meat or meat alternate per serving (refer to “Crediting Documentation” on page 1 and “Commercial meat, poultry, or fish products with added ingredients” in this section). 	<ul style="list-style-type: none"> • CSDE handout: Crediting Commercial Meat/Meat Alternate Products in the Child and Adult Care Food Program • CSDE webpage: Crediting Commercial Processed Products in CACFP Adult Day Care Centers

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MMA component food item	1 oz eq of MMA =	Additional crediting requirements and resources
<p>Commercial meat, poultry, or fish products with added ingredients, e.g., hotdogs, deli meats, and sausages</p>	<ul style="list-style-type: none"> • Varies by product: Must have a CN label or PFS to document the amount of meat or meat alternate per serving (refer to “Crediting Documentation” on page 1 and “Commercial meat, poultry, or fish products with added ingredients” in this section). 	<ul style="list-style-type: none"> • Regular bacon does not credit. Some brands of turkey bacon might credit with the appropriate documentation from a CN label or PFS. • CSDE handout: Crediting Commercial Meat/Meat Alternate Products in the Child and Adult Care Food Program • CSDE handout: Using Child Nutrition (CN) Labels in the Child and Adult Care Food Program • CSDE handout: Using Product Formulation Statements in the Child and Adult Care Food Program • CSDE webpage: Crediting Commercial Processed Products in CACFP Adult Day Care Centers • USDA handout: Reviewer’s Checklist for Evaluating Manufacturer Product Formulation Statements for Meats/Meat Alternates • USDA handout: Tips for Evaluating a Manufacturer’s Product Formulation Statement
<p>Cooked lean meat, poultry, or fish, i.e., without bone, skin, or added ingredients</p>	<ul style="list-style-type: none"> • 1 ounce: Refer to the FBG for cooked yields of meat, poultry, and fish. 	

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MMA component food item	1 oz eq of MMA =	Additional crediting requirements and resources
<p>Deli meats, e.g., turkey, ham, roast beef, salami, and bologna</p>	<ul style="list-style-type: none"> • Varies by product: Must have a CN label or PFS to document the amount of meat per serving (refer to “Crediting Documentation” on page 1 and “Commercial meat, poultry, or fish products with added ingredients” in this section). • Many deli meats contain added binders, extenders, and liquids, and do not credit based on serving weight. Some deli meats require several ounces to credit as 1 oz eq of MMA. 	<ul style="list-style-type: none"> • The USDA’s CACFP best practices recommend limiting processed meats to no more than one serving per week. • USDA Memo CACFP 15-2016: Optional Best Practices to Further Improve Nutrition in the CACFP • CSDE handout: Crediting Deli Meats in the Child and Adult Care Food Program • USDA Memo CACFP 15-2016: Optional Best Practices to Further Improve Nutrition in the CACFP
<p>Dried meat, poultry, and seafood products, e.g., jerky and summer sausage</p>	<ul style="list-style-type: none"> • Varies by product: Must have a CN label or PFS to document the amount of meat per serving (refer to “Crediting Documentation” on page 1 and “Commercial meat, poultry, or fish products with added ingredients” in this section). 	<ul style="list-style-type: none"> • Must evaluate the product’s PFS to ensure it meets the following USDA crediting principles: 1) the creditable meat ingredient must match, or have a similar description to, the ingredient listed on the product’s label; 2) the creditable meat ingredient must have a similar description to a food item in the FBG; and 3) the creditable amount cannot exceed the finished weight of the product. For example, a 1-ounce serving of beef jerky cannot credit for more than 1 oz eq of MMA. • Ground pork and beef ingredients must include the percent fat because the fat content has a direct correlation to the cooking yield. To credit in the Child Nutrition Programs, the fat content of ground beef or ground pork in dried meat products cannot exceed 30 percent. • USDA Memo SP 21-2019, CACFP 08-2019 and SFSP 07-2019: Crediting Shelf-Stable, Dried and Semi-Dried Meat, Poultry, and Seafood Products in the Child Nutrition Programs • USDA webinar: Moving Forward: Update on Food Crediting in Child Nutrition Programs with Guidance for Dried Meat Products

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MMA component food item	1 oz eq of MMA =	Additional crediting requirements and resources
Eggs	<ul style="list-style-type: none"> ● ½ large 	<ul style="list-style-type: none"> ● Only whole eggs credit. Liquid egg substitutes are not whole eggs and do not credit. Egg whites served alone do not credit. ● Foods that contain eggs (such as quiche or frittata) require a CN label or PFS for commercial products and a recipe (preferably standardized) for foods made from scratch (refer to “Crediting Documentation” on page 1).
Foods made from scratch , e.g., pizza and macaroni and cheese	<ul style="list-style-type: none"> ● Varies by food: Must have a recipe (preferably standardized) to document the amount of meat or meat alternate per serving (refer to “Crediting Documentation” on page 1). 	<ul style="list-style-type: none"> ● CSDE webpage: Crediting Foods Made from Scratch in CACFP Adult Day Care Centers
Hummus or bean dip made with beans, peas, and lentils) and tahini (or other nut/seed butters)	<ul style="list-style-type: none"> ● Varies by product and recipe. The serving must contain at least ¼ oz eq of MMA combined from the beans, peas, and lentils and tahini (sesame paste) or other nut/seed butters. ● Commercial products require a CN label or PFS to document the amount of meat alternate per serving (refer to “Crediting Documentation” on page 1 and “Commercial meat, poultry, or fish products with added ingredients” in this section). ● Hummus and bean dips made from scratch must have a recipe (preferably standardized) to document the amount of meat alternate per serving (refer to “Crediting Documentation” on page 1). 	<ul style="list-style-type: none"> ● Bean dip is a spread made from ground pulses (beans, peas, and/or lentils) with one or more of the following optional ingredients: ground nut/seed butter (such as tahini [ground sesame] or peanut butter; vegetable oil (such as olive oil, canola oil, soybean oil); seasoning (such as salt, citric acid); vegetables and juice for flavor (such as olives, roasted peppers, garlic, lemon juice); and for manufactured bean dip, ingredients necessary as preservatives and/or to maintain freshness. ● A ¼-cup serving of beans, peas, and lentils credits as 1 oz eq of MMA. The minimum creditable amount is 1 tablespoon (¼ oz eq). ● Two tablespoons of tahini or other nut/seed butters credit as 1 oz eq of MMA. The minimum creditable amount is ½ tablespoon (¼ ounce). ● The beans/peas/lentils in hummus or bean dips may credit as either the MMA component or vegetables component but one serving cannot credit as both components in the same meal. Refer to chart 4 for information on crediting hummus as the vegetables component. ● CSDE handout: Crediting Beans, Peas, and Lentils in the Child and Adult Care Food Program

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MMA component food item	1 oz eq of MMA =	Additional crediting requirements and resources
<p>Nut/seed butters, e.g., peanut butter, almond butter, sunflower seed butter, and soy nut butter</p>	<ul style="list-style-type: none"> ● 2 tablespoons 	<ul style="list-style-type: none"> ● The CACFP meal patterns require volume (tablespoons) not weight (ounces). Measuring 1 ounce by weight does not provide 1 oz eq of MMA. The FBG indicates that 1.1 ounces of nut/seed butter is required to credit as 1 oz eq of MMA. ● Consider the appropriateness of the serving size for participants. It may be unreasonable to provide the full serving of a nut or seed butter in one menu item. For example, a peanut butter sandwich must contain 4 tablespoons of peanut butter to credit as 2 oz eq of MMA at lunch or supper. ● CSDE handout: Crediting Nuts and Seeds in the Child and Adult Care Food Program
<p>Nuts/seeds, e.g., almonds, Brazil nuts, cashews, filberts, macadamia nuts, peanuts, pecans, walnuts, pine nuts, pistachios, pumpkin seeds, soy nuts, and sunflower seeds</p>	<ul style="list-style-type: none"> ● 1 ounce 	<ul style="list-style-type: none"> ● Effective July 1, 2024, the USDA final rule, <i>Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans</i>, removes the previous 50 percent crediting limit for nuts and seeds at lunch. Nuts and seeds may credit for the full MMA component at any meal. ● CSDE handout: Crediting Nuts and Seeds in the Child and Adult Care Food Program
<p>Pasta products made of 100 percent bean, pea, and lentil flour, e.g., chickpea flour pasta and lentil flour pasta</p>	<ul style="list-style-type: none"> ● ¼ cup of cooked 100 percent bean, pea, and lentil flour pasta 	<ul style="list-style-type: none"> ● CACFP menus must offer an additional MMA (such as tofu, cheese, or meat) with bean, pea, and lentil flour pasta. ● Pasta made of 100 percent beans, peas, or lentils may credit as either the MMA component or vegetables component but one serving cannot credit as both components in the same meal. Refer to chart 4 for information on crediting beans, peas, and lentils as vegetables.
<p>Surimi</p>	<ul style="list-style-type: none"> ● 3 ounces 	<ul style="list-style-type: none"> ● A PFS is required to credit a surimi product differently (refer to “Commercial meat, poultry, or fish products with added ingredients” in this section).

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MMA component food item	1 oz eq of MMA =	Additional crediting requirements and resources
Tempeh	<ul style="list-style-type: none"> • 1 ounce 	<ul style="list-style-type: none"> • A PFS is required if the product’s ingredients contain anything other than soybeans (or other beans, peas, and lentils), water, tempeh culture, vinegar, seasonings, and herbs (refer to “Commercial meat, poultry, or fish products with added ingredients” in this section). • USDA Memo SP 25-2019, CACFP 12-2019 and SFSP 11-2019: Crediting Tempeh in the Child Nutrition Programs • USDA webinar: Additional Meat/Meat Alternate Options for CNPs: Crediting Tempeh and Surimi
Tofu (commercial)	<ul style="list-style-type: none"> • 1 ounce 	<ul style="list-style-type: none"> • Products must meet three crediting criteria: 1) must be commercially prepared; 2) must be easily recognized as meat substitutes, such as tofu burgers and tofu sausages; and 3) must contain 5 grams of protein in 2.2 ounces. • CSDE handout: Crediting Tofu and Tofu Products in the Child and Adult Care Food Program • USDA Memo SP 02-2024, CACFP 02-2024, and SFSP 02-2024: Revised: Crediting Tofu and Soy Yogurt Products in the School Meal Programs, CACFP, and SFSP

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MMA component food item	1 oz eq of MMA =	Additional crediting requirements and resources
<p>Yogurt and soy yogurt, plain or flavored; sweetened or unsweetened; and with or without added fruit, either blended or on the bottom or top</p>	<ul style="list-style-type: none"> ● ½ cup or 4 ounces weight 	<ul style="list-style-type: none"> ● Yogurt cannot exceed 23 grams of total sugars per 6 ounces (no more than 3.83 grams per ounce). Change for program year 2025-26: Effective October 1, 2025, the USDA final rule, Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans, changes the product-based limit for yogurt from total sugars to added sugars. Yogurt cannot exceed 12 grams of added sugars per 6 ounces (2 grams of added sugars per ounce). With CSDE approval, CACFP facilities may choose to implement the added sugars limit prior to October 1, 2025. ● Yogurt mixed in smoothies credits as the MMA component. Crediting requires a recipe (preferably standardized) for foods made from scratch, and a PFS or CN label for commercial products. Refer to Crediting Smoothies in the Child and Adult Care Food Program. ● Fruits in commercially prepared yogurt (either blended or on the bottom or top) do not credit toward the fruits component. Menu planners may credit fruits offered as a separate component, such as yogurt topped with fresh blueberries or sliced strawberries in a yogurt-fruit parfait (refer to chart 5). ● Homemade yogurt does not credit. ● Commercial yogurt products do not credit. Examples include drinkable or squeezable yogurt, frozen yogurt, yogurt bars, yogurt-covered fruits and nuts, and yogurt-flavored products. ● CSDE handout: Crediting Yogurt in the Child and Adult Care Food Program ● USDA Memo SP 02-2024, CACFP 02-2024, and SFSP 02-2024: Revised: Crediting Tofu and Soy Yogurt Products in the School Meal Programs, CACFP, and SFSP

Vegetables Component

The vegetables component includes fresh, frozen, and canned vegetables; rehydrated dried vegetables; and pasteurized 100 percent full-strength vegetable juices. The USDA's [CACFP best practices](#) recommend providing at least one serving per week of dark green vegetables, red and orange vegetables, beans, peas, and lentils, starchy vegetables, and other vegetables (refer to the CSDE's resource, [Vegetable Subgroups in the Child and Adult Care Food Program](#)).

For information on the meal pattern requirements for the vegetables component, refer to section 3 of the CSDE's [Guide to Meeting the Meal Pattern Requirements for CACFP Adult Day Care Centers](#) and visit the "Vegetables Component" section of the CSDE's Crediting Foods in CACFP Adult Day Care Centers webpage.

Juice limit: Pasteurized full-strength juice credits as either the vegetables component or fruits component at only one CACFP meal or snack per day.

Noncreditable foods: Examples of foods that do not credit as the vegetables component include chili sauce; dehydrated vegetables used for seasoning; cream vegetable soups, e.g., cream of broccoli and cream of mushroom; home-canned products (for food safety reasons); ketchup; pickle relish; and snack-type foods made from vegetables, such as potato chips. For additional guidance, refer to the CSDE's resource, [Noncreditable Foods for Adult Day Care Centers in the Child and Adult Care Food Program](#).

Change effective July 1, 2024: The USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), changes the name of the previous "legumes (beans and peas)" vegetable subgroup to the "beans, peas, and lentils" vegetable subgroup.



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Chart 4 – Crediting Foods in the Vegetables Component

Vegetables component food item	Credit based on	Additional crediting requirements and resources
<p>Beans, peas, and lentils, e.g., kidney beans, black beans, and chickpeas</p>	<ul style="list-style-type: none"> Served volume: Includes cooked beans, peas, and lentils, roasted beans, peas, and lentils (e.g., roasted chickpeas and soy nuts) 	<ul style="list-style-type: none"> Effective July 1, 2024, the USDA final rule, Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans, changes the name of the previous “legumes (beans and peas)” vegetable subgroup to the “beans, peas, and lentils” vegetable subgroup. Refer to the FBG for yields. The liquid served with beans, peas, and lentils does not credit, such as the sauce in baked beans. Beans, peas, and lentils may credit as either the vegetables component or MMA component but one serving cannot credit as both components in the same meal or snack. Refer to chart 3 for information on crediting beans, peas, and lentils as MMA. CSDE handout: Crediting Beans, Peas, and Lentils in the Child and Adult Care Food Program
<p>Canned vegetables, e.g., corn, peas, and kidney beans</p>	<ul style="list-style-type: none"> Served volume and vegetable subgroup, e.g., ½ cup = ½ cup of the vegetables component 	<ul style="list-style-type: none"> Must be drained. The packing liquid does not credit, e.g., water in canned corn or sauce in baked beans. Refer to the FBG for yields.

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Vegetables component food item	Credit based on	Additional crediting requirements and resources
<p>Commercial products containing vegetables, e.g., hummus, vegetable pizza, vegetable egg rolls, breaded onion rings, and soups</p>	<ul style="list-style-type: none"> ● Varies by product: Must have a CN label or PFS to document the amount of vegetables per serving (refer to “Crediting Documentation” on page 1). Note: CN labels are available only for main dish commercial products that contribute to the MMA component, but they typically also indicate the contribution of other meal components (such as vegetables, fruits, and grains) that are part of these products. 	<ul style="list-style-type: none"> ● CSDE handout: Using Child Nutrition (CN) Labels in the Child and Adult Care Food Program ● CSDE handout: Using Product Formulation Statements in the Child and Adult Care Food Program ● CSDE webpage: Crediting Commercial Processed Products in CACFP Adult Day Care Centers ● USDA handout: Tips for Evaluating a Manufacturer’s Product Formulation Statement
<p>Commercial vegetable soups, e.g., vegetable soups (such as minestrone and tomato) and soups made with beans, peas, and lentils (such as split pea, lentil, and black bean)</p>	<ul style="list-style-type: none"> ● Yields in FBG: <ul style="list-style-type: none"> ○ Vegetable soup: 1 cup = ¼ cup of the vegetables component ○ Bean, pea, and lentil soup: 1 cup = ½ cup of the vegetables component 	<ul style="list-style-type: none"> ● Only certain types of vegetable soups credit (refer to the FBG). ● Cream vegetable soups (such as cream of broccoli and cream of mushroom) do not credit. ● Must have a PFS to credit a commercial soup differently. Refer to “Commercial products containing vegetables” in this section. ● CSDE handout: Crediting Soups in the Child and Adult Care Food Program
<p>Dried vegetables, e.g., potato flakes and dried soup mix</p>	<ul style="list-style-type: none"> ● Varies by product: Must have a PFS to document the rehydrated volume of vegetables per serving (refer to “Crediting Documentation” on page 1). 	<ul style="list-style-type: none"> ● Credits based on the rehydrated volume (cups) of each vegetable subgroup. ● Dehydrated vegetables used for seasoning (such as dried parsley and onion flakes) do not credit.

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Vegetables component food item	Credit based on	Additional crediting requirements and resources
Fresh vegetables , e.g., broccoli, carrots, and spinach	<ul style="list-style-type: none"> ● Served volume except raw leafy greens such as lettuce, kale, and spinach. ● Raw leafy greens: Credit as half the volume served, e.g., ½ cup = ¼ cup of the vegetables component (refer to “Leafy greens” in this section). 	<ul style="list-style-type: none"> ● Refer to the FBG for yields.
Frozen vegetables , e.g., corn, peas, and green beans	<ul style="list-style-type: none"> ● Served volume. 	<ul style="list-style-type: none"> ● Refer to the FBG for yields.
Hominy, drained canned or cooked whole hominy from dried hominy	<ul style="list-style-type: none"> ● Served volume, e.g., ½ cup = ½ cup of the vegetables component (starchy subgroup) 	<ul style="list-style-type: none"> ● Hominy grits credit as the grains component (refer to chart 6). ● USDA Memo SP 22-2019, CACFP 15-2019, and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the Child Nutrition Programs

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Vegetables component food item	Credit based on	Additional crediting requirements and resources
<p>Hummus or bean dip made with beans, peas, and lentils and tahini (or other nut/seed butters)</p>	<ul style="list-style-type: none"> • Varies by product and recipe. The serving must contain at least 1/8 cup of beans/peas/lentils to credit toward the vegetables component. • Commercial products require a CN label or PFS to document the amount of beans, peas, and lentils per serving (refer to “Crediting Documentation” on page 1). • Hummus and bean dips made from scratch must have a recipe (preferably standardized) to document the amount of beans, peas, and lentils per serving (refer to “Crediting Documentation” on page 1). 	<ul style="list-style-type: none"> • Bean dip is a spread made from ground pulses (beans, peas, and/or lentils) with one or more of the following optional ingredients: ground nut/seed butter (such as tahini [ground sesame] or peanut butter; vegetable oil (such as olive oil, canola oil, soybean oil); seasoning (such as salt, citric acid); vegetables and juice for flavor (such as olives, roasted peppers, garlic, lemon juice); and for manufactured bean dip, ingredients necessary as preservatives and/or to maintain freshness. • Hummus and bean dips credits as the vegetables component based on the amount of beans, peas, and lentils per serving. For example, hummus that contains 1/4 cup of chickpeas per serving credits as 1/4 cup of the vegetables component (beans, peas, and lentils subgroup). The minimum creditable amount is 1/8 cup. • Beans/peas/lentils in hummus and bean dips may credit as either the MMA component or vegetables component but one serving cannot credit as both components in the same meal. Refer to chart 3 for information on crediting hummus and bean dips as the MMA component. • CSDE handout: Crediting Beans, Peas, and Lentils in the Child and Adult Care Food Program
<p>Leafy greens, e.g., kale, greens (e.g., beet, collard, mustard, and turnip), spinach, arugula, and lettuce such as iceberg, romaine, Boston, Bibb, red leaf, and spring mix</p>	<ul style="list-style-type: none"> • Raw leafy greens: half the volume served, e.g., 1/2 cup = 1/4 cup of the vegetables component • Cooked, roasted, or dried leafy greens (such as cooked spinach and roasted kale): served volume, e.g., 1/2 cup = 1/2 cup of the vegetables component 	

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Vegetables component food item	Credit based on	Additional crediting requirements and resources
<p>Mixed vegetables, e.g., three-bean salad and peas and carrots</p>	<ul style="list-style-type: none"> ● Served volume. 	<ul style="list-style-type: none"> ● Refer to the FBG for yields. ● To credit as different subgroups, commercial products require a PFS that documents the amount of each type of vegetable in the mixture (refer to “Commercial products containing vegetables” in this section).
<p>Mixtures of vegetables and fruits, e.g., carrot-raisin salad</p>	<ul style="list-style-type: none"> ● May credit toward both the vegetables component and fruits component if the serving contains at least ½ cup of recognizable vegetables and at least ¼ cup of recognizable fruits. 	<ul style="list-style-type: none"> ● Refer to the FBG for yields. ● To credit as both the vegetables component and fruits component, commercial products require a PFS to document the amount of each type of vegetable and fruit in the mixture (refer to “Commercial products containing vegetables” in this section).
<p>Pasta products made of 100 percent vegetable flours, e.g., chickpea flour pasta, lentil flour pasta.</p>	<ul style="list-style-type: none"> ● Served volume: ½ cup of pasta made of 100 percent vegetable flour credits as ½ cup of the vegetables component. 	<ul style="list-style-type: none"> ● Pasta products made of 100 percent vegetable flours may credit as either the vegetables component or MMA component but one serving cannot credit as both components in the same meal. Refer to chart 3 for information on crediting 100 percent bean, pea, and lentil flour pasta products as MMA. ● Pasta products made of vegetable flour with other non-vegetable ingredients require a PFS detailing the volume of vegetable flour per serving (refer to “Commercial products containing vegetables” in this section).

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Vegetables component food item	Credit based on	Additional crediting requirements and resources
<p>Pureed vegetables, e.g., sweet potatoes, tomato sauce, and butternut squash</p>	<ul style="list-style-type: none"> ● Served volume. 	<ul style="list-style-type: none"> ● Must be recognizable (visible), e.g., tomato sauce, split pea soup, mashed potatoes, mashed sweet potatoes, and pureed butternut squash. ● Pureed vegetables do not credit as the vegetables component when they are not recognizable unless the food also provides at least 1/8 cup of a visible creditable vegetable. For example, a serving of macaroni and cheese that contains 1/8 cup of diced butternut squash (visible) and 1/8 cup of pureed carrots (not visible) credits as 1/4 cup of the red/orange vegetables subgroup. ● Pureed vegetables in smoothies credit only as juice (refer to “Vegetable juice, pasteurized full-strength” in this section). ● CSDE handout: Crediting Smoothies in the Child and Adult Care Food Program
<p>Vegetable juice, pasteurized full-strength, e.g., tomato juice and mixed vegetable juice</p>	<ul style="list-style-type: none"> ● Served volume. 	<ul style="list-style-type: none"> ● Juice limit: Juice credits as either the vegetables component or fruits component at only one CACFP meal or snack per day. The juice limit includes all sources of juice, e.g., 100 percent juice, frozen pops made from 100 percent juice, pureed fruits and vegetables in smoothies, and juice from canned fruit in 100 percent juice. ● Juice blends: Fruit and vegetable juice blends credit based on the first ingredient. If the first ingredient is a fruit juice or fruit puree, it credits as the fruits component. If the first ingredient is a vegetable juice or vegetable puree, it credits as the vegetables component. ● CSDE handout: Crediting Juice in the Child and Adult Care Food Program

Fruits Component

The fruits component includes fresh fruit; frozen fruit; dried fruit; canned fruit in juice, water, or light syrup; and pasteurized 100 percent full-strength fruit juice. The USDA's [CACFP best practices](#) recommend serving whole fruits (fresh, canned, dried, and frozen) more often than juice; and making at least one of the two required snack components a vegetable or fruit.

For information on the meal pattern requirements for the fruits component, refer to section 3 of the CSDE's [Guide to Meeting the Meal Pattern Requirements for CACFP Adult Day Care Centers](#) and visit the "Fruits Component" section of the CSDE's Crediting Foods in CACFP Adult Day Care Centers webpage.

Juice limit: Pasteurized full-strength juice credits as either the vegetables component or fruits component at only one CACFP meal or snack per day.

Noncreditable foods: Examples of foods that do not credit as the fruits component include banana chips; dried coconut; fruit snacks (e.g., fruit roll-ups, fruit leathers, fruit wrinkles, fruit twists, yogurt-covered fruit snacks); home-canned products (for food safety reasons); jams, jellies, and preserves; and juice drinks that are not 100 percent juice such as grape juice drink, orange juice drink, pineapple-grapefruit drink, cranberry juice cocktail, and lemonade. For additional guidance, refer to the CSDE's

resource, [Noncreditable Foods for Adult Day Care Centers in the Child and Adult Care Food Program](#).



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Chart 5 – Crediting Foods in the Fruits Component

Fruits component food item	Credit based on	Additional crediting requirements and resources
<p>Canned fruits in juice, water, or syrup, e.g., canned peaches and pineapple tidbits</p>	<ul style="list-style-type: none"> ● Served volume, e.g., ½ cup = ½ cup of the fruits component 	<ul style="list-style-type: none"> ● The serving may include the 100 percent juice in which the fruit is packed but cannot include water or syrup. If the menu planner credits the juice from canned fruit toward the fruits component, it also counts toward the juice limit. ● Refer to the FBG for yields. ● CSDE handout: Crediting Juice in the Child and Adult Care Food Program
<p>Coconut</p>	<ul style="list-style-type: none"> ● Fresh and frozen coconut: Served volume, e.g., ½ cup = ½ cup of the fruits component ● Dried coconut: Twice the volume served, e.g., ¼ cup = ½ cup of the fruits component ● Coconut water labeled as 100 percent juice (credits as juice): Served volume, e.g., ½ cup = ½ cup of the fruits component 	<ul style="list-style-type: none"> ● Coconut flour, coconut oil, and coconut milk do not credit. ● Adult day care centers must count coconut water with all other juices toward the weekly juice limit (refer to “Juice limit” under “Fruit juice, pasteurized full-strength” in this section).
<p>Commercial products containing fruits, e.g., fruit turnover, trail mix with dried fruit, and fruit smoothies</p>	<ul style="list-style-type: none"> ● Varies by product: Must have a CN label or PFS to document the amount of vegetables per serving (refer to “Crediting Documentation” on page 1). Note: CN labels are available only for main dish commercial products that contribute to the MMA component, but they typically also indicate the contribution of other meal components that are part of these products, e.g., vegetables, fruits, and grains. 	<ul style="list-style-type: none"> ● CSDE handout: Using Child Nutrition (CN) Labels in the Child and Adult Care Food Program ● CSDE handout: Using Product Formulation Statements in the Child and Adult Care Food Program ● CSDE webpage: Crediting Commercial Processed Products in CACFP Adult Day Care Centers ● USDA handout: Tips for Evaluating a Manufacturer’s Product Formulation Statement
<p>Dried fruits, e.g., raisins, apricots, and cherries</p>	<ul style="list-style-type: none"> ● Twice the volume served, e.g., ¼ cup = ½ cup of the fruits component 	<ul style="list-style-type: none"> ● Dried banana chips, and fruit snacks (e.g., fruit roll-ups and yogurt-covered fruit snacks) do not credit.

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Fruits component food item	Credit based on	Additional crediting requirements and resources
Fresh fruits, e.g., apples, bananas, and pears	<ul style="list-style-type: none"> Served volume 	<ul style="list-style-type: none"> Refer to the FBG for yields. Depending on the size, one piece of fresh fruit might not provide the full serving of the fruits component. For example, one clementine credits as $\frac{3}{8}$ cup of the fruits component. Check the FBG to ensure proper crediting.
Frozen fruits, e.g., frozen berries and melon	<ul style="list-style-type: none"> Served volume 	<ul style="list-style-type: none"> Refer to the FBG for yields.
Fruit juice, pasteurized full-strength, e.g., apple juice, orange juice, and grape juice	<ul style="list-style-type: none"> Served volume 	<ul style="list-style-type: none"> Juice limit: Juice credits as either the vegetables component or fruits component at only one CACFP meal or snack per day. The juice limit includes all sources of juice, e.g., 100 percent juice, frozen pops made from 100 percent juice, pureed fruits and vegetables in smoothies, and juice from canned fruit in 100 percent juice. Juice blends: Fruit and vegetable juice blends credit based on the first ingredient. If the first ingredient is a fruit juice or fruit puree, it credits as the fruits component. If the first ingredient is a vegetable juice or vegetable puree, it credits as the vegetables component. CSDE handout: Crediting Juice in the Child and Adult Care Food Program
Pureed fruits, e.g., applesauce	<ul style="list-style-type: none"> Served volume 	<ul style="list-style-type: none"> Must be recognizable (visible), e.g., applesauce. Pureed fruits do not credit as the fruits component when they are not recognizable, e.g., using applesauce or prune puree to replace the oil in muffins. Pureed vegetables and fruits in smoothies credit only as juice (refer to "Smoothies made of fruits/vegetables/juice" in this chart).

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Fruits component food item	Credit based on	Additional crediting requirements and resources
Smoothies made of fruits/vegetables/juice	<ul style="list-style-type: none"> ● Pureed fruits and vegetables in smoothies credit only as juice and must meet the same requirements as juice (refer to “Fruit juice, pasteurized full-strength” in this chart). ● Crediting is based on the volume (cups) of pureed fruits and vegetables per serving. 	<ul style="list-style-type: none"> ● Commercial smoothies require a PFS to credit. Commercial smoothies cannot contain dietary or herbal supplements. Refer to “Commercial products containing fruits” in this section. ● CSDE handout: Crediting Smoothies in the Child and Adult Care Food Program.

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Grains Component

The grains component includes breads and bread products (e.g., biscuits, bagels, rolls, tortillas, and muffins), snack products (e.g., crackers, animal crackers, graham crackers, hard pretzels, tortilla chips, and popcorn); cereal grains (e.g., buckwheat, brown rice, bulgur, and quinoa); ready-to-eat (RTE) breakfast cereals; cooked breakfast cereals (e.g., oatmeal); bread products used as an ingredient in another menu item such as combination foods (e.g., breading on fish or poultry and pizza crust in pizza); and pasta. Grain-based desserts (such as cookies, brownies, cakes, and granola bars) do not credit in the CACFP meal patterns. For information on the meal pattern requirements for the grains component, refer to section 3 of the CSDE's [Guide to Meeting the Meal Pattern Requirements for CACFP Adult Day Care Centers](#) and resources, visit the "Grains Component" section of the CSDE's Crediting Foods in CACFP Adult Day Care Centers webpage.

Commercial grain products and recipes must meet the crediting, whole grain-rich (WGR), and oz eq requirements indicated below.

- **Crediting requirements:** Grain products and recipes must be made with creditable grains. Creditable grains include whole grains, enriched grains, bran (such as oat bran, wheat bran, corn bran, rice bran, and rye bran), and germ (such as wheat germ). Bran and germ credit the same as enriched grains. For guidance on creditable grains, refer to the CSDE's resources, [Crediting Whole Grains in the Child and Adult Care Food Program](#), [Crediting Enriched Grains in the Child and Adult Care Food Program](#), [Crediting Breakfast Cereals in the Child and Adult Care Food Program](#), and [How to Identify Creditable Grains in the Child and Adult Care Food Program](#).

Daily whole WGR requirement: At least one serving per day must be WGR. The USDA's [CACFP best practices](#) recommend at least two WGR serving per day. Grains that are not WGR must be enriched. For guidance on creditable grains, refer to the CSDE's resources, [Crediting Whole Grains in the Child and Adult Care Food Program](#), [Crediting Enriched Grains in the Child and Adult Care Food Program](#), [Crediting Breakfast Cereals in the Child and Adult Care Food Program](#), and [How to Identify Creditable Grains in the Child and Adult Care Food Program](#).

- **Oz eq:** The oz eq contribution of creditable commercial grain products and CACFP recipes must be determined using one of the two allowable methods: 1) the required weight (groups A-E) or volume (groups H-I) in the USDA's [Exhibit A: Grain Requirements for Child Nutrition Programs](#) (refer to the CSDE's resources, [Grain Ounce Equivalents for the Child and Adult Care Food Program](#) and [How to Use the Ounce Equivalents Chart for the Child and Adult Care Food Program](#)); or 2) the creditable grains per serving (refer to the CSDE's [Calculation Methods for Grain Ounce Equivalents in the Child and Adult Care Food Program](#) and [When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program](#)). **Note:** The CSDE's [Grain Ounce Equivalents for the Child and Adult Care Food Program](#) does not include groups F and G (grain-based desserts) of the USDA's Exhibit A chart because these foods do not credit as the grains component in the CACFP.

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Noncreditable foods: Examples of foods that do not credit as the grains component include commercial products that do not contain a creditable grain as the first ingredient; recipes that are not made with creditable grains; breakfast cereals that contain more than 6 grams of sugars per ounce; and grain-based desserts. For additional guidance, refer to the CSDE's resource, [Noncreditable Foods for Adult Day Care Centers in the Child and Adult Care Food Program](#).

Change for program year 2025-26: Effective July 1, 2025, the USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), changes the product-based limit for breakfast cereals from total sugars to added sugars. Breakfast cereals cannot exceed 6 grams of added sugars per dry ounce. With CSDE approval, CACFP facilities may choose to implement the added sugars limit prior to October 1, 2025.



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Chart 6 – Crediting Foods in the Grains Component

Grains food item	Crediting requirements	WGR requirements	1 oz eq of grains =
<p>Breakfast cereals: cold RTE in group I, e.g., flaked cereals, round cereals, puffed cereals, and granola</p>	<ul style="list-style-type: none"> ● Crediting criteria: 1) The first ingredient must be a creditable grain or the cereal must be fortified; and 2) the cereal cannot exceed 6 grams of sugars per dry ounce. ● Change for program year 2025-26: Effective October 1, 2025, the USDA final rule, <i>Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans</i>, changes the product-based limit for breakfast cereals from total sugars to added sugars. Breakfast cereals cannot exceed 6 grams of added sugars per dry ounce. With CSDE approval, CACFP facilities may choose to implement the added sugars limit prior to October 1, 2025. ● CSDE handout: Crediting Breakfast Cereals in the Child and Adult Care Food Program ● CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program 	<ul style="list-style-type: none"> ● WGR criteria: 1) The first ingredient must be a whole grain and the cereal must be fortified, or the cereal must be 100 percent whole grain; and 2) the cereal cannot exceed 6 grams of sugars per dry ounce. ● Change for program year 2025-26: Effective October 1, 2025, the USDA final rule, <i>Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans</i>, changes the product-based limit for breakfast cereals from total sugars to added sugars. Breakfast cereals cannot exceed 6 grams of added sugars per dry ounce. With CSDE approval, CACFP facilities may choose to implement the added sugars limit prior to October 1, 2025. ● CSDE handout: Crediting Breakfast Cereals in the Child and Adult Care Food Program CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program 	<ul style="list-style-type: none"> ● 1 cup of flaked or round cereal ● 1¼ cups of puffed cereal ● ¼ cup of granola ● CSDE handout: Grain Ounce Equivalents for the Child and Adult Care Food Program ● CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program

Crediting Summary Charts for the Child and Adult Care Food Program (CACFP) Adult Meal Patterns

Grains food item	Crediting requirements	WGR requirements	1 oz eq of grains =
<p>Breakfast cereals: cooked hot in group H, e.g., oatmeal, cream of wheat, and farina</p>	<ul style="list-style-type: none"> Crediting criteria: 1) The first ingredient must be a creditable grain or the cereal must be fortified; and 2) the cereal cannot exceed 6 grams of sugars per dry ounce. <p style="background-color: #fff9c4; margin: 5px 0;">Change for program year 2025-26: Effective October 1, 2025, the USDA final rule, <i>Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans</i>, changes the product-based limit for breakfast cereals from total sugars to added sugars. Breakfast cereals cannot exceed 6 grams of added sugars per dry ounce. With CSDE approval, CACFP facilities may choose to implement the added sugars limit prior to October 1, 2025.</p> <ul style="list-style-type: none"> CSDE handout: Crediting Breakfast Cereals in the Child and Adult Care Food Program CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program 	<ul style="list-style-type: none"> WGR criteria: 1) The first ingredient must be a whole grain; 2) the next two grain ingredients (if any) must be creditable grains; and 3) the cereal cannot exceed 6 grams of sugars per dry ounce. <p style="background-color: #fff9c4; margin: 5px 0;">Change for program year 2025-26: Effective October 1, 2025, the USDA final rule, <i>Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans</i>, changes the product-based limit for breakfast cereals from total sugars to added sugars. Breakfast cereals cannot exceed 6 grams of added sugars per dry ounce. With CSDE approval, CACFP facilities may choose to implement the added sugars limit prior to October 1, 2025.</p> <ul style="list-style-type: none"> CSDE handout: Crediting Breakfast Cereals in the Child and Adult Care Food Program CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program 	<ul style="list-style-type: none"> ½ cup cooked or 1 ounce (28 grams) dry CSDE handout: Calculation Methods for Grain Ounce Equivalents in the Child and Adult Care Food Program CSDE handout: Grain Ounce Equivalents for the Child and Adult Care Food Program CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program

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Grains food item	Crediting requirements	WGR requirements	1 oz eq of grains =
<p>Cereal grains in group H, e.g., pasta, cooked breakfast cereals, and other cereal grains, e.g., amaranth, barley, buckwheat, cornmeal, corn grits, farina, kasha, millet, oats, quinoa, wheat berries, and rolled wheat</p>	<ul style="list-style-type: none"> ● Crediting criteria: 1) The first ingredient must be a creditable grain. ● CSDE handout: Crediting Enriched Grains in the Child and Adult Care Food Program ● CSDE handout: Crediting Whole Grains in the Child and Adult Care Food Program ● CSDE handout How to Identify Creditable Grains in the Child and Adult Care Food Program. ● CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program 	<ul style="list-style-type: none"> ● WGR criteria: 1) The first ingredient must be a whole grain; and 2) the next two grain ingredients (if any) must be creditable grains. ● CSDE guide: Guide to Meeting the Whole Grain-rich Requirement for the Child and Adult Care Food Program ● CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program 	<ul style="list-style-type: none"> ● ½ cup cooked or 1 ounce (28 grams) dry ● CSDE handout: Calculation Methods for Grain Ounce Equivalents in the Child and Adult Care Food Program ● CSDE handout: Grain Ounce Equivalents for the Child and Adult Care Food Program ● CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program

Crediting Summary Charts for the Child and Adult Care Food Program (CACFP) Adult Meal Patterns

Grains food item	Crediting requirements	WGR requirements	1 oz eq of grains =
<p>Commercial products: grain foods in groups A-E, e.g., crackers, breads, rolls, taco shells, muffins, waffles, pancakes, and sweet crackers like animal crackers and graham crackers</p>	<ul style="list-style-type: none"> ● The first ingredient (excluding water) must be a creditable grain. ● CSDE resource: Crediting Enriched Grains in the Child and Adult Care Food Program ● CSDE handout: Crediting Whole Grains in the Child and Adult Care Food Program ● CSDE handout How to Identify Creditable Grains in the Child and Adult Care Food Program ● CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program 	<ul style="list-style-type: none"> ● WGR criteria: 1) At least half of the grains in the product must be whole grains; and 2) any other grain ingredients must be enriched, bran, or germ. ● Six methods to identify WGR products: 1) Rule of Three; 2) WIC whole-grain foods list; 3) Documentation; 4) National School Lunch Program (NSLP) WGR criteria; 5) Food and Drug Administration (FDA) whole grain health claim; and 6) FDA Standard of Identity (only for certain types of whole-grain products). ● CSDE guide: Guide to Meeting the Whole Grain-rich Requirement for the Child and Adult Care Food Program ● CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program 	<ul style="list-style-type: none"> ● Varies by product: Use method 1, USDA's Exhibit A chart, Grain Ounce Equivalents for the Child and Adult Care Food Program), and follow the instructions in the CSDE's resource, How to Use the Ounce Equivalents Chart for the Child and Adult Care Food Program. ● Use method 2 (creditable grains per serving) and obtain a PFS if any of the following apply: 1) the first ingredient is not a creditable grain, but the product contains more than one creditable grain; 2) for WGR foods only, the first ingredient is not a whole grain, but the product contains more than one whole grain; 3) for WGR foods only, the first ingredient is a whole grain, and the product contains two or more enriched grains; 4) for WGR foods only, the first ingredient is a flour blend of whole and enriched flour; 5) a combination food that contains a grain portion is not CN labeled; 6) the manufacturer claims that a commercial grain product can provide the required creditable grains using a serving that is less than the amount in the USDA's Exhibit A chart; and 7) the product is not listed the USDA's Exhibit A chart. Refer to the CSDE's When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program and Calculation Methods for Grain Ounce Equivalents in the Child and Adult Care Food Program.

Crediting Summary Charts for the Child and Adult Care Food Program (CACFP) Adult Meal Patterns

Grains food item	Crediting requirements	WGR requirements	1 oz eq of grains =
<p>Commercial products: combination foods that contain a grain portion from groups A-E or H-I, e.g., pizza, breaded chicken nuggets, and macaroni and cheese</p>	<ul style="list-style-type: none"> ● Ingredients listed together: The first grain ingredient must be a creditable grain. ● Grain portion listed separately: The first ingredient in the grain portion must be a creditable grain. ● CSDE handout: Crediting Enriched Grains in the Child and Adult Care Food Program ● CSDE handout: Crediting Whole Grains in the Child and Adult Care Food Program ● CSDE handout How to Identify Creditable Grains in the Child and Adult Care Food Program ● CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program 	<ul style="list-style-type: none"> ● WGR criteria: 1) At least half of the grains in the grain portion of the product must be whole grains; and 2) any other grain ingredients in the grain portion must be enriched, bran, or germ. ● Six methods to identify if grain portion is WGR: 1) Rule of Three; 2) WIC whole-grain foods list; 3) Documentation; 4) National School Lunch Program (NSLP) WGR criteria; 5) Food and Drug Administration (FDA) whole grain health claim; and 6) FDA Standard of Identity (only for certain types of whole-grain products). ● CSDE guide: Guide to Meeting the Whole Grain-rich Requirement for the Child and Adult Care Food Program 	<ul style="list-style-type: none"> ● Varies by product: Must have a CN label or PFS to document the creditable grains per serving (refer to "Crediting Documentation" on page 1). Note: CN labels are available only for main dish commercial products that contribute to the MMA component, but they typically also indicate the contribution of other meal components that are part of these products, e.g., vegetables, fruits, and grains. ● CSDE handout: Using Child Nutrition (CN) Labels in the Child and Adult Care Food Program ● CSDE handout: Using Product Formulation Statements in the Child and Adult Care Food Program ● CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program ● CSDE webpage: Crediting Commercial Processed Products in CACFP Adult Day Care Centers ● USDA handout: Tips for Evaluating a Manufacturer's Product Formulation Statement

Crediting Summary Charts for the Child and Adult Care Food Program (CACFP) Adult Meal Patterns

Grains food item	Crediting requirements	WGR requirements	1 oz eq of grains =
<p>Foods made from scratch: grain foods in groups A-E, e.g., crackers, breads, rolls, muffins, waffles, and pancakes</p>	<ul style="list-style-type: none"> ● The grain portion of the recipe must be made with creditable grains. ● CSDE handout: Crediting Enriched Grains in the Child and Adult Care Food Program ● CSDE handout: Crediting Whole Grains in the Child and Adult Care Food Program ● CSDE handout How to Identify Creditable Grains in the Child and Adult Care Food Program ● CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program 	<ul style="list-style-type: none"> ● WGR criterion: The amount of whole grains in the grain portion is equal to or more than the total amount of enriched grains, bran, and germ. ● Method to identify WGR recipes: Compare the amount of the whole grain ingredients to the total amount of enriched grains, bran, and germ. ● CSDE guide: Guide to Meeting the Whole Grain-rich Requirement for the Child and Adult Care Food Program ● USDA handout: Is My Recipe Whole Grain-Rich in the CACFP? 	<ul style="list-style-type: none"> ● Varies by recipe. ● If serving weight (groups A-E) or volume (group H-I) of the grain portion is known: Use method 1, USDA's Exhibit A chart, Grain Ounce Equivalents for the Child and Adult Care Food Program), and follow the instructions in the CSDE's resource, How to Use the Ounce Equivalents Chart for the Child and Adult Care Food Program. ● If serving weight (groups A-E) or volume (group H-I) of the grain portion is not known: Use method 2 (creditable grains per serving). Refer to the CSDE's Calculation Methods for Grain Ounce Equivalents in the Child and Adult Care Food Program. ● CSDE webpage: "Standardized Recipes" section of CSDE's Crediting Foods in CACFP Child Care Programs webpage

Crediting Summary Charts for the Child and Adult Care Food Program (CACFP) Adult Meal Patterns

Grains food item	Crediting requirements	WGR requirements	1 oz eq of grains =
<p>Foods made from scratch: combination foods that contain a grain portion from groups A-E or H-I, e.g., pizza, breaded chicken nuggets, and macaroni and cheese</p>	<ul style="list-style-type: none"> ● Recipes must be made with creditable grains. ● CSDE handout: Crediting Enriched Grains in the Child and Adult Care Food Program ● CSDE handout: Crediting Whole Grains in the Child and Adult Care Food Program ● CSDE handout How to Identify Creditable Grains in the Child and Adult Care Food Program ● CSDE handout: When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program 	<ul style="list-style-type: none"> ● WGR criterion: The amount of whole grains is equal to or more than the total amount of enriched grains, bran, and germ. ● Method to identify WGR recipes: Compare the amount of the whole grain ingredients to the total amount of enriched grains, bran, and germ. ● CSDE guide: Guide to Meeting the Whole Grain-rich Requirement for the Child and Adult Care Food Program ● CSDE handout: Calculation Methods for Grain Ounce Equivalents in the Child and Adult Care Food Program. ● USDA handout: Is My Recipe Whole Grain-Rich in the CACFP? 	<ul style="list-style-type: none"> ● Varies by recipe. ● If serving weight is known: Use method 1, USDA's Exhibit A chart, Grain Ounce Equivalents for the Child and Adult Care Food Program), and follow the instructions in the CSDE's resource, How to Use the Ounce Equivalents Chart for the Child and Adult Care Food Program. Note: To use the oz eq chart for foods made from scratch, Adult day care centers must know the serving weight. If the recipe does not provide this information, Adult day care centers must either determine the average serving weight by weighing several portions (refer to the CSDE's Yield Study Data Form for Child Nutrition Programs) or use method 2 (creditable grains). ● If serving weight is not known: Use method 2 (creditable grains per serving). Refer to the CSDE's Calculation Methods for Grain Ounce Equivalents in the Child and Adult Care Food Program. ● CSDE webpage: "Standardized Recipes" section of CSDE's Crediting Foods in CACFP Child Care Programs webpage

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Grains food item	Crediting requirements	WGR requirements	1 oz eq of grains =
<p>Grain-based desserts in groups C-G, e.g., plain brownies, cookies, cakes, cinnamon rolls, doughnuts, cereal bars, granola bars, breakfast bars, sweet rolls, pastries, and toaster pastries</p>	<ul style="list-style-type: none"> ● Not applicable: Grain-based desserts do not credit in the CACFP meal patterns. ● Sweet crackers (graham crackers and animal crackers) are not grain-based desserts. As a best practice, the USDA encourages CACFP menus to limit sweet crackers because of their higher sugar content. The CSDE recommends not serving sweet crackers more than twice per week between all meals and snacks served to participants. 	<ul style="list-style-type: none"> ● Not applicable: Grain-based desserts do not credit in the CACFP meal patterns. 	<ul style="list-style-type: none"> ● Not applicable: Grain-based desserts do not credit in the CACFP meal patterns.
<p>Hominy grits</p>	<ul style="list-style-type: none"> ● Dried hominy credits as a whole grain. ● USDA Memo SP 22-2019, CACFP 15-2019, and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the Child Nutrition Programs ● Refer to chart 5 for information on crediting canned or cooked whole hominy as the vegetables component. 	<ul style="list-style-type: none"> ● Varies by product or recipe. ● For commercial products, refer to “Commercial products: grain foods in groups A-G” in this chart. ● For foods made from scratch, refer to “Foods made from scratch: grain foods in groups A-G” in this chart. 	<ul style="list-style-type: none"> ● ½ cup cooked or 1 ounce (28 grams) dry

Crediting Summary Charts for the Child and Adult Care Food Program (CACFP) Adult Meal Patterns

Resources

CACFP Meal Pattern Updates (CSDE's Child and Adult Care Food Program (CACFP) webpage):

https://portal.ct.gov/sde/nutrition/child-and-adult-care-food-program#CACFP_Meal_Pattern_Updates

Child Nutrition (CN) Labels (“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#CNLabels>

Crediting Commercial Processed Products (“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#CommercialProducts>

Crediting Foods Made from Scratch (“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#ScratchFoods>

Crediting Guidance for CACFP Meal Components (“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#CACFPMealPatternComponents>

Food Buying Guide for Child Nutrition Programs (USDA):

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

Guide to Meeting the Meal Pattern Requirements for CACFP Adult Day Care Centers (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/cacfp/mealpattern/guide_cacfp_meal_patterns_adults.pdf

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

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

Noncreditable Foods in CACFP Adult Day Care Centers (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/noncreditable_foods_adults_cacfp.pdf

Product Formulation Statements (“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#PFS>

Resources for the Child and Adult Care Food Program Meal Patterns (CSDE):

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

USDA Final Rule: Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans (89 FR 31962):

<https://www.federalregister.gov/Documents/2024/04/25/2024-08098/Child-Nutrition-Programs-Meal-Patterns-Consistent-With-The-2020-2025-Dietary-Guidelines-For>

Crediting Summary Charts for the Child and Adult Care Food Program (CACFP) Adult Meal Patterns

For more information, refer to the CSDE's [Guide to Meeting the Meal Pattern Requirements for CACFP Adult Day Care Centers](#) and visit the CSDE's [Crediting Foods in CACFP Adult Day Care Centers](#) webpage 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/crediting_summary_charts_cacfp_adults.pdf.

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2. fax: (833) 256-1665 or (202) 690-7442; or
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