

Crediting Beans, Peas, and Lentils in the School Nutrition Programs

School Year 2024-25 (July 1, 2024, through June 30, 2025)

This guidance applies to the U.S. Department of Agriculture’s (USDA) meal patterns for grades K-12 and preschool (ages 1-5) in the National School Lunch Program (NSLP), School Breakfast Program (SBP), Seamless Summer Option (SSO) of the NSLP, and Afterschool Snack Program (ASP) of the NSLP. The SSO follows the NSLP and SBP meal patterns. For information on the meal patterns and crediting foods for grades K-12, visit the Connecticut State Department of Education’s (CSDE) [Meal Patterns for Grades K-12 in School Nutrition Programs](#) webpage and [Crediting Foods in School Nutrition Programs](#) webpage. For information on the meal patterns and crediting foods for preschoolers, visit the CSDE’s [Meal Patterns for Preschoolers in School Nutrition Programs](#) webpage.



Contents

Overview of Crediting Requirements.....	2
Crediting Beans, Peas, and Lentils as Vegetables.....	3
Vegetable subgroups for grades K-12 at lunch.....	3
Crediting Beans, Peas, and Lentils as MMA	4
Table 1. Crediting beans, peas, and lentils as MMA component	4
Crediting Hummus and Other Bean Dips	5
Crediting Roasted or Dried Beans, Peas, and Lentils	6
Crediting Documentation for Commercial Bean, Pea, and Lentil Products.....	6
Crediting Beans, Peas, and Lentils in Recipes.....	8
Steps for calculating the vegetables contribution of beans, peas, and lentils.....	9
Steps for calculating the MMA contribution of beans, peas, and lentils.....	10
Pasta Products Made of Bean, Pea, and Lentil Flours	11
Signage and staff training for vegetable flour pastas	11
Resources	12



Crediting Beans, Peas, and Lentils in the School Nutrition Programs

Overview of Crediting Requirements

Effective with school year 2024-25 (beginning 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. Beans, peas, and lentils are pulses, which are types of legumes, i.e., plants that include pods. Pulses are the dried edible seeds of legumes. Examples of foods in the beans, peas, and lentils subgroup include black beans, black-eyed peas (mature, dry), edamame (soybeans), garbanzo beans (chickpeas), kidney beans, lentils, navy beans, soybeans, split peas, and white beans.

- Beans, peas, and lentils may credit as either the meats/meat alternates (MMA) component or the vegetables component, but one serving cannot credit as both components in the same meal or snack. A ¼-cup serving credits as 1 ounce equivalent (oz eq) of the MMA component or ¼ cup of the vegetables component.
- Beans, peas, and lentils may credit as the MMA component or the vegetables component in different meals. For example, lentils may credit as the vegetables component at one lunch and as the MMA component at another lunch.
- If the meal includes two servings, the menu planner may choose to credit one serving as the MMA component and one serving as the vegetables component. For example, ¼ cup of garbanzo beans in a salad may credit as ¼ cup of the vegetables component and ½ cup of kidney beans in chili may credit as 2 ounces of the MMA component.
- Beans, peas, and lentils offered as either vegetables or MMA at lunch may also count toward the weekly vegetable subgroup requirement to offer ½ cup of beans, peas, and lentils at lunch. For information on the vegetable subgroups, refer to the CSDE’s resource, [Vegetable Subgroups in the National School Lunch Program](#).



Menu planners must determine in advance how to credit beans, peas, and lentils in a meal.

Crediting Beans, Peas, and Lentils in the School Nutrition Programs

Crediting Beans, Peas, and Lentils as Vegetables

Foods in the vegetables component credit based on volume (cups), not weight. For example, a ½-cup serving of beans, peas, or lentils credits as ½ cup of the vegetables component. The minimum creditable amount for the vegetables component is ⅛ cup (2 tablespoons).

The meal pattern serving refers to the amount of beans, peas, or lentils without added ingredients. For example, to credit as ½ cup of the vegetables component, a serving of baked beans must contain ½ cup of beans, excluding added ingredients such as sauce and pork fat.

Menu planners must round down the amount of beans, peas, or lentils to the nearest ⅛ cup (2 tablespoons). For example, a recipe with 2½ tablespoons of kidney beans per serving credits as ⅛ cup of the vegetables component. If the menu item contains less than the full serving of the vegetables component, the meal must include additional vegetables to provide the full serving for each grade group.

Vegetable subgroups for grades K-12 at lunch

The lunch meal pattern for grades K-12 requires weekly amounts of five vegetable subgroups, including beans, peas, and lentils. Vegetables offered in amounts less than ⅛ cup do not count toward the lunch menu's daily and weekly vegetable offerings, but must count toward the weekly dietary specifications.

For information on the dietary specifications, refer to section 6 of the CSDE's [Menu Planning Guide for School Meals for Grades K-12](#) and visit the "Dietary Specifications (Nutrition Standards for School Meals)" section of the CSDE's [Meal Patterns for Grades K-12 in School Nutrition Programs](#) webpage. For information on the vegetable subgroups, refer to the CSDE's resource, [Vegetable Subgroups in the National School Lunch Program](#), and Module 10: Vegetables Component of the CSDE's training program, [What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12](#).

The preschool meal patterns do not require dietary specifications or vegetable subgroups. However, the USDA's [CACFP best practices](#) recommend that preschool menus include at least one weekly serving of each vegetable subgroup. For more information, refer to the CSDE's resource, [Vegetable Subgroups in the Child and Adult Care Food Program](#).

Crediting Beans, Peas, and Lentils in the School Nutrition Programs

Crediting Beans, Peas, and Lentils as MMA

Quantities for the MMA component are indicated as ounce equivalents (oz eq) in the NSLP and SBP meal patterns for grades K-12 and the ASP preschool meal pattern, and as ounces in the ASP meal pattern for grades K-12. The amount that credits as 1 oz eq or 1 ounce of MMA is the same. This document refers to oz eq for simplicity.

Effective with school year 2025-26 (beginning July 1, 2025), the USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), aligns the ASP meal pattern for grades K-12 with the Child and Adult Care Food Program (CACFP) snack meal pattern. The serving size for MMA will change from ounces to oz eq.

Beans, peas, and lentils credit as the MMA component based on volume. A ¼-cup serving (4 tablespoons) credits as 1 oz eq of MMA. The minimum creditable amount is 1 tablespoon (¼ oz eq of MMA).

When crediting MMA toward the daily and weekly meal pattern requirements, menu planners must round down to the nearest ¼ oz eq. For example, a recipe that contains 2½ tablespoons (0.625 oz eq of MMA) of kidney beans per serving rounds down to 0.5 oz eq of the MMA component. Table 1 shows the meal pattern contribution for different serving sizes of beans, peas, and lentils.

Table 1. Crediting beans, peas, and lentils as MMA component

Serving size (volume)	Meal pattern contribution
8 tablespoons (½ cup)	2 oz eq
7 tablespoons	1¾ oz eq
6 tablespoons (¾ cup)	1½ oz eq
5 tablespoons	1¼ oz eq
4 tablespoons (¼ cup)	1 oz eq
3 tablespoons	¾ oz eq
2 tablespoons (⅓ cup)	½ oz eq
1 tablespoon (⅙ cup)	¼ oz eq (minimum creditable amount)

Crediting Beans, Peas, and Lentils in the School Nutrition Programs

Crediting Hummus and Bean Dips

Hummus and bean dips may credit as either the MMA component or the vegetables component, but one serving cannot credit as both components in the same meal. To credit as the MMA component, the serving must contain at least $\frac{1}{4}$ oz eq of MMA combined from the beans, peas, or lentils and tahini (sesame paste) or other ground nut/seed butters.



- **Beans, peas, and lentils:** A $\frac{1}{4}$ -cup serving of beans, peas, or lentils credits as 1 oz eq of the MMA component. The minimum creditable amount is 1 tablespoon ($\frac{1}{4}$ oz eq).
- **Tahini or other ground nut/seed butters:** Two tablespoons of tahini or other ground nut/seed butters credit as 1 oz eq of the MMA component. The minimum creditable amount is $\frac{1}{2}$ tablespoon ($\frac{1}{4}$ oz eq).

Hummus and bean dips credit as the vegetables component (beans, peas, and lentils subgroup) based on the amount of beans, peas, and lentils per serving. For example, hummus that contains $\frac{1}{4}$ cup of chickpeas per serving credits as $\frac{1}{4}$ cup of the beans, peas, and lentils subgroup. The minimum creditable amount of beans, peas, and lentils is $\frac{1}{8}$ cup.

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.

SFAs must maintain crediting documentation for hummus and bean dips that indicates the amount per serving of beans, peas, and lentils and tahini or other ground nut/seed butters. Commercial products require a Child Nutrition (CN) label or manufacturer's product formulation statement (PFS) (refer to "[Crediting Documentation for Commercial Bean, Pea, and Lentil Products](#)" in this document). Hummus made from scratch requires a standardized recipe (refer to "[Crediting Beans, Peas, and Lentils in Recipes](#)" in this document).

Crediting Beans, Peas, and Lentils in the School Nutrition Programs

Crediting Roasted or Dried Beans, Peas, and Lentils

Roasted or dried beans, peas, and lentils, such as roasted garbanzo beans (chickpeas) and roasted soybeans, may credit as either the MMA component or the vegetables component, but one serving cannot credit as both components in the same meal or ASP snack.

- **MMA component:** Roasted or dried beans, peas, and lentils credit as the MMA component based on weight (ounces). A 1-ounce serving credits as 1 oz eq of the MMA component.
- **Vegetables component:** Roasted or dried beans, peas, and lentils credit as the beans, peas, and lentils subgroup of the vegetables component based on volume (cups). For example, $\frac{1}{4}$ cup of roasted chickpeas credits as $\frac{1}{4}$ cup of the beans, peas, and lentils subgroup. Menu planners may credit roasted or dried beans, peas, and lentils toward the minimum weekly $\frac{1}{2}$ -cup requirement for grades K-12 at lunch.

The USDA recommends using discretion when offering snack-type beans, peas, and lentils (such as individually wrapped soy nuts) as part of reimbursable meals because they may be perceived as snack foods. While these types of products credit in school meals, they may be better suited for meals served off site, such as bagged lunches for field trips. When offering snack-type beans, peas, and lentils as either the MMA component or the vegetables component, make sure that school menus clearly identify how they contribute to the reimbursable meal or ASP snack.

Children younger than 4 are at the highest risk of choking. Consider children's ages and developmental readiness when deciding whether to offer roasted or dried beans, peas, and lentils in preschool menus. For additional guidance, visit the "[Choking Prevention](#)" section of the CSDE's [Food Safety for Child Nutrition Programs](#) webpage.



Crediting Beans, Peas, and Lentils in the School Nutrition Programs

Crediting Documentation for Commercial Bean, Pea, and Lentil Products

Commercial processed products that contain beans, peas, and lentils (such as black bean burritos and vegetarian chili) require documentation stating the amount of the MMA component per serving. Acceptable documentation includes:

- the original Child Nutrition (CN) label from the product carton or a photocopy or photograph of the CN label shown attached to the original product carton (refer to the CSDE's resource, [Using Child Nutrition \(CN\) Labels in the School Nutrition Programs](#)); or
- a product formulation statement (PFS) signed by an official of the manufacturer stating the amount of each meal pattern component contained in one serving of the product.

For example, to credit a black bean burrito as 1 oz eq of the MMA component, the product's CN label or PFS must state that one serving contains $\frac{1}{4}$ cup of black beans. To credit vegetarian chili as $\frac{1}{4}$ cup of vegetable component, the product's CN label or PFS must state that one serving contains $\frac{1}{4}$ cup of beans, peas, or lentils.

Commercial processed bean, pea, and lentil products without a CN label or PFS cannot credit in school meals or ASP snacks.

SFAs must obtain a PFS for all commercial processed products that are not CN labeled. Crediting documentation must be maintained on file. The CSDE will review this information during the Administrative Review of the school nutrition programs.

For more information on PFS forms, refer to the CSDE's resources, [Using Product Formulation Statements in the School Nutrition Programs](#) and [Accepting Processed Product Documentation in the School Nutrition Programs](#). For guidance on how to review a PFS, refer to the USDA's [Tips for Evaluating a Manufacturer's Product Formulation Statement](#) and [Reviewer's Checklist for Evaluating Manufacturer Product Formulation Statements \(Product Analysis\) for Meat/Meat Alternate \(M/MA\) Products](#).

For additional guidance on documentation for commercial products, visit the "Crediting Commercial Processed Products" section of the CSDE's [Crediting Foods in School Nutrition Programs](#) webpage and [Meal Patterns for Preschoolers in School Nutrition Programs](#) webpage. Training on the PFS requirements and how to review a PFS is available in Module

Crediting Beans, Peas, and Lentils in the School Nutrition Programs

6: Meal Pattern Documentation of the CSDE's training program, [What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12](#).

Crediting Beans, Peas, and Lentils in Recipes

SFAs must have standardized recipes on file to document the crediting information for all foods made from scratch, such as lentil soup, bean burritos, hummus, and chili. Foods made from scratch credit based on the volume (cups) of beans, peas, and lentils in the recipe serving. The crediting information depends on whether the menu planner credits the beans, peas, and lentils as the vegetables component or the MMA component. To determine the amount of beans, peas, and lentils per serving, the menu planner must determine the total volume (cups) of beans, peas, and lentils in the recipe.

- **Vegetables component:** The minimum creditable amount of the vegetable component is $\frac{1}{8}$ cup. To determine the number of $\frac{1}{8}$ -cup servings of beans, peas, and lentils in one serving of the recipe, divide the cups of beans, peas, and lentils in one serving of the recipe by 0.125, then round down to the nearest $\frac{1}{8}$ cup. Refer to [“Steps for calculating the vegetables contribution of beans, peas, and lentils”](#) below for an example of how to calculate the vegetables contribution of beans, peas, and lentils in a recipe.



- **MMA component:** The minimum creditable amount of the MMA component is $\frac{1}{4}$ ounce (1 tablespoon). A $\frac{1}{4}$ -cup serving of beans, peas, and lentils provides 1 oz eq of the MMA component. To determine the oz eq of the MMA component in one serving of the recipe, divide the cups of beans, peas, and lentils in one serving of the recipe by 0.25, then round down to the nearest $\frac{1}{4}$ oz eq. Refer to [“Steps for calculating the MMA contribution of beans, peas, and lentils”](#) for an example of how to calculate the MMA contribution of beans, peas, and lentils in a recipe.

For assistance with recipe calculations, use the equivalent volume measures in the ICN's [Basics at a Glance Portion Control Poster](#) and the decimal fraction equivalents chart (table 6) in the [“Introduction”](#) section of the USDA's *Food Buying Guide for Child Nutrition Programs*

Crediting Beans, Peas, and Lentils in the School Nutrition Programs

(FBG). For information on standardized recipes, visit the “[Crediting Foods Made from Scratch](#)” section of the CSDE’s [Crediting Foods in School Nutrition Programs](#) webpage.

Steps for calculating the vegetables contribution of beans, peas, and lentils

Example: A recipe provides 50 servings and contains 1 gallon and 1 quart of chickpeas. How many cups of the vegetables component does the recipe provide per serving?

1. **Determine the total cups of beans, peas, and lentils in the recipe:** Use the ICN’s [Basics at a Glance Portion Control Poster](#) to convert larger measurements to cups. Use the decimal fraction equivalents chart (table 6) in the FBG’s “[Introduction](#)” section to convert fractions to decimals.

1 gallon (16 cups) plus 1 quart (4 cups) of chickpeas = 20 cups of chickpeas.

2. **List the number of servings in the recipe:** 50 servings
3. **Determine the cups of beans, peas, and lentils per serving:** Divide the total cups of beans, peas, and lentils (step 1) by the number of servings in the recipe (step 2).

20 cups of chickpeas divided by 50 servings = 0.4 cup of chickpeas per serving

Note: If the decimal amount for the cups of beans, peas, and lentils per serving converts to an even multiple of $\frac{1}{8}$ cup, such as 0.5 ($\frac{1}{2}$) cup, 0.25 ($\frac{1}{4}$) cup, or 0.125 ($\frac{1}{8}$) cup, this is the final meal pattern contribution for the vegetables component. Do not complete steps 4 and 5.

4. **Determine the number of $\frac{1}{8}$ -cup servings (minimum creditable amount) of beans, peas, and lentils in one serving of the recipe:** Divide the cups of beans, peas, and lentils per serving (step 3) by 0.125.

0.4 cup of chickpeas per serving divided by 0.125 = 3.2 servings of $\frac{1}{8}$ cup

5. **Round down the number of serving from step 4 to the nearest $\frac{1}{8}$ -cup serving.**

3.2 servings rounds down to 3 servings of $\frac{1}{8}$ cup, i.e., $\frac{3}{8}$ cup

One serving of this recipe provides $\frac{3}{8}$ cup of the vegetables component (beans, peas, and lentils subgroup).

Crediting Beans, Peas, and Lentils in the School Nutrition Programs

Steps for calculating the MMA contribution of beans, peas, and lentils

Example: A recipe provides 50 servings and contains 1 gallon and 1 quart of chickpeas. How many oz eq of the MMA component does the recipe provide per serving?

1. **Determine the total cups of beans, peas, and lentils in the recipe:** Use the ICN's [Basics at a Glance Portion Control Poster](#) to convert larger measurements to cups. Use the decimal fraction equivalents chart (table 6) in the FBG's "[Introduction](#)" section to convert fractions to decimals.

1 gallon (16 cups) plus 1 quart (4 cups) of chickpeas = 20 cups of chickpeas.

2. **List the number of servings in the recipe:** 50 servings
3. **Determine the cups of beans, peas, and lentils per serving:** Divide the total cups of beans, peas, and lentils (step 1) by the number of servings in the recipe (step 2).

20 cups of chickpeas divided by 50 servings = 0.4 cup of chickpeas per serving.

4. **Determine the oz eq of MMA per serving:** Divide the cups of beans, peas, and lentils per serving (step 3) by 0.25 (1 oz eq = $\frac{1}{4}$ cup (0.25) of beans, peas, and lentils).

0.4 cup of chickpeas per serving divided by 0.25 = 1.6 oz eq of MMA.

5. **Round down the oz eq from step 4 to the nearest $\frac{1}{4}$ oz eq.**

1.6 oz eq rounds down to 1.5 oz eq of MMA

One serving of this recipe provides 1.5 oz eq of the MMA component



Crediting Beans, Peas, and Lentils in the School Nutrition Programs

Pasta Products Made of Bean, Pea, and Lentil Flours

Pasta products made of 100 percent bean, pea, or lentil flour (such as chickpea flour or lentil flour) may credit as either the vegetables component or the MMA component, but one serving cannot credit as both components in the same meal or ASP snack.

- **MMA component:** Crediting pasta products that contain bean, pea, or lentil flour as the MMA component is the same as crediting beans, peas, and lentils. A ½-cup serving of cooked pasta made of 100 percent bean, pea, or lentil flour credits as 2 oz eq of the MMA component. Bean, pea, or lentil flour pasta must be offered with additional MMA, such as tofu, cheese, or meat. The USDA's intent for this requirement is to ensure that MMA are in a form that is recognizable to children. The nutrition education aspect of the Child Nutrition Programs includes the goal of helping children recognize the food groups that contribute to healthy meals and snacks.
- **Vegetables component:** Pasta products that contain vegetable flours from one vegetable subgroup credit toward that vegetable subgroup. For example, ½ cup of pasta made of 100 percent red lentil flour credits as ½ cup of the beans, peas, and lentils subgroup.

Alternatively, manufacturers and SFAs may credit bean, pea, or lentil flour pasta using the bean flour yield information on page C-1 of [Appendix C](#) of the FBG, or with appropriate documentation on the manufacturer's product formulation PFS. For more information on PFS forms, refer to "[Crediting Documentation for Commercial Bean, Pea, and Lentil Products](#)" in this document.

Signage and staff training for vegetable flour pastas

Nutrition education, including signs in cafeterias and other meal service areas, helps children understand what foods are in their meals and snacks. SFAs must use signs or other nutrition education to indicate that pasta made of vegetable flour is a "vegetable" and not a grain component of the meal. For example, a 100 percent chickpea flour pasta could be labeled as "chickpea pasta" on the menu with a symbol showing it to be part of the vegetables component of the meal.

Menu planners should inform food service staff when meals include pasta made with vegetable flour. Food service staff must understand how the pasta contributes to the reimbursable meal and be able to identify reimbursable meals with offer versus serve (OVS).

Crediting Beans, Peas, and Lentils in the School Nutrition Programs

Resources

Accepting Processed Product Documentation in the School Nutrition Programs (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/accepting_processed_product_documentation_snp.pdf

Appendix C: Food Items for Further Processing, Food Buying Guide for Child Nutrition Programs (USDA):

https://foodbuyingguide.fns.usda.gov/files/Reports/USDA_FBG_FoodItemsForFurtherProcessing_YieldTable.pdf

Crediting Commercial Processed Products (CSDE's Crediting Foods in School Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-school-nutrition-programs#CommercialProducts>

Crediting Commercial Processed Products ("Related Resources" section of the CSDE's Meal Patterns for Preschoolers in School Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/meal-patterns-preschoolers-in-school-nutrition-programs/related-resources#CommercialProducts>

Crediting Foods Made from Scratch (CSDE's Crediting Foods in School Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-school-nutrition-programs#ScratchFoods>

Crediting Foods Made from Scratch ("Related Resources" section of the CSDE's Meal Patterns for Preschoolers in School Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/meal-patterns-preschoolers-in-school-nutrition-programs/related-resources#ScratchFoods>

Crediting Soups in the School Nutrition Programs (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit_soups_snp.pdf

Food Buying Guide for Child Nutrition Programs (USDA):

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

Meats/Meat Alternates Component for Grades K-12 (CSDE's Crediting Foods in School Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-school-nutrition-programs/documents#MMA>

Meats/Meat Alternates Component for Grades K-12 in the ASP ("Documents/Forms" section of the CSDE's Afterschool Snack Program (ASP) webpage):

<https://portal.ct.gov/sde/nutrition/afterschool-snack-program/documents#MMAK12>

Crediting Beans, Peas, and Lentils in the School Nutrition Programs

Meats/Meat Alternates Component for Preschoolers (“Related Resources” section of the CSDE’s Meal Patterns for Preschoolers in School Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/meal-patterns-preschoolers-in-school-nutrition-programs/related-resources#MMA>

Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products in Child Nutrition Programs (USDA):

https://www.fns.usda.gov/sites/default/files/resource-files/PFS_Meats-Meat_Alternates_Fillable_508.pdf

Product Formulation Statement for Documenting Vegetables and Fruits in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks (USDA):

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

Product Formulation Statement for Documenting Vegetables and Fruits in School Meal Programs (USDA):

https://fns-prod.azureedge.us/sites/default/files/resource-files/PFS_Veg_Subgroups_Fruits_Fillable_508.pdf

Product Formulation Statements (CSDE’s Crediting Foods for Grades K-12 in School Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-school-nutrition-programs#PFS>

Product Formulation Statements (“Related Resources” section of CSDE’s Meal Patterns for Preschoolers in School Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/meal-patterns-preschoolers-in-school-nutrition-programs/related-resources#PFS>

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

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

Standardized Recipe Form for School Nutrition Programs (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/standardized_recipe_form_schools.docx

Standardized Recipes (CSDE’s Crediting Foods in School Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-school-nutrition-programs#StandardizedRecipes>

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

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

Crediting Beans, Peas, and Lentils in the School Nutrition Programs

Upcoming Meal Pattern Changes (CSDE's Meal Patterns for Grades K-12 in School Nutrition Programs webpage):

https://portal.ct.gov/sde/nutrition/meal-patterns-school-nutrition-programs#Upcoming_Meal_Pattern_Changes

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>

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

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

Using Child Nutrition (CN) Labels in the School Nutrition Programs (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/cn_labels_snp.pdf

Using Product Formulation Statements in the School Nutrition Programs (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/product_formulation_statements.pdf

Vegetable Subgroups in the National School Lunch Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/vegetable_subgroups_nslp.pdf

Vegetables Component for Grades K-12 (CSDE's Crediting Foods in School Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-school-nutrition-programs/documents#Vegetables>

Vegetables Component for Preschoolers ("Related Resources" section of the CSDE's Meal Patterns for Preschoolers in School Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/meal-patterns-preschoolers-in-school-nutrition-programs/related-resources#Vegetables>

Vegetables/Fruits Component for Grades K-12 in the ASP ("Documents/Forms" section of the CSDE's Afterschool Snack Program (ASP) webpage):

<https://portal.ct.gov/sde/nutrition/afterschool-snack-program/documents#VegetablesK12>

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

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

Crediting Beans, Peas, and Lentils in the School Nutrition Programs

What's in a Meal Module 8: Meats/Meat Alternates Component: (CSDE's training program, What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12):

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

What's in a Meal Module 10: Vegetables Component (CSDE's Training Program, What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12):

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

Crediting Beans, Peas, and Lentils in the School Nutrition Programs

For more information, visit the CSDE's [Crediting Foods in School Nutrition Programs](#) and [Meal Patterns for Preschoolers in School Nutrition Programs](#) webpages or contact the [school nutrition programs 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/nslp/crediting/credit_beans_peas_lentils_snp.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

This institution is an equal opportunity provider.

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

