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 NSLP, SBP, and ASP meal pattern and crediting requirements 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 preschool meal pattern and crediting requirements, visit the CSDE's Meal Patterns for Preschoolers in School Nutrition Programs webpage.

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Required Meal Pattern Quantities for Meats/Meat Alternates (MMA)

The 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 NSLP, SBP, and ASP preschool meal patterns; 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.

For more information, visit the "Meats/Meat Alternates Component" section of the CSDE's Crediting Foods in School Nutrition Programs webpage, Meal Patterns for Preschoolers in School Nutrition Programs webpage, and Afterschool Snack Program (ASP) webpage.

Overview of Crediting Requirements

Deli meats (such as turkey, chicken, ham, roast beef, salami, and bologna) credit as the MMA component. The serving of deli meat that provides 1 oz eq of the MMA component depends on the product's ingredients. These servings vary greatly between different brands and types of deli meats depending on the ingredients they contain.



- **100 percent meat:** Products that are 100 percent meat without added liquids (e.g., water or broth), binders, and extenders credit on an ounce-per-ounce basis (actual serving weight). For example, 1 ounce of deli meat that is 100 percent meat credits as 1 oz eq of the MMA component.
- Added liquids, binders, and extenders: Products that contain added liquids, binders, and extenders credit based on the percentage of meat in the product formula. A 1-ounce serving of these products does not credit as 1 oz eq of the MMA component. The crediting depends on the amount of meat per serving, excluding added ingredients. For example, to credit as 1 oz eq of the MMA component might require 1.6 ounces of one brand of deli meat and 2.3 ounces of another brand of deli meat.

School food authorities (SFAs) must ensure that the serving of deli meat provides the amount of the MMA component being credited toward the reimbursable meal or ASP snack.

Required Crediting Documentation

SFAs must obtain appropriate crediting documentation for all deli meats that contain added liquids, binders, and extenders. Acceptable documentation for deli meats 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; 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.

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.

Deli meats without a CN label or PFS cannot credit in the school nutrition programs.

For more information on crediting documentation, refer to the CSDE's resources, *Using Child Nutrition (CN) Labels in the School Nutrition Programs, Using Product Formulation Statements in the School Nutrition Programs*, and *Accepting Processed Product Documentation in the School Nutrition Programs*, and the USDA's resources, *Product Formulation Statement (Product Analysis) for Meat/Meat Alternate Products* and *Tips for Evaluating a Manufacturer's Product Formulation Statement.* For additional guidance, 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 requirements for CN labels and PFS forms is available in Module 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*.

Liquids, Binders, and Extenders

Products with added liquids, binders, and extenders cannot credit as the MMA component without a CN label or PFS that states the amount of the MMA component per serving. Menu planners must review product labels and ingredients to determine if commercial products contain added liquids, binders, and extenders. Table 1 lists some examples of ingredients that are binders and extenders.

Table 1. Examples of binders and extenders ¹

Agar-agar Isolated soy protein (APP) ²

Algin (a mixture of sodium alginate, calcium carbonate and calcium Methyl cellulose gluconate/lactic acid) Modified food starch
Bread Reduced lactose whey Calcium-reduced dried skim milk Reduced minerals

Carrageenan Sodium caseinate
Carboxymethyl cellulose (cellulose Soy flour (APP) ²

gum) Soy protein concentrate (APP) ²

Cereal Starchy vegetable flour

Dried milk Tapioca dextrin
Dry or dried whey Vegetable starch
Enzyme (rennet) treated calcium- Wheat gluten

reduced dried skim milk and Whey

calcium lactate Whey protein concentrate (APP) ²

Gums, vegetable Xanthan gum

- Binders and extenders are defined by the USDA's regulations for the Food Safety and Inspection Service (FSIS) (9 CFR 318.7).
- Products may contain these ingredients if they meet the USDA's requirements for alternate protein products (APPs). For more information, refer to the CSDE's Requirements for Alternate Protein Products in the School Nutrition Programs.

Examples of commercial products

The ingredients statements below show some examples of turkey breast products that contain added liquid, binders, and extenders (indicated in *italics*).

- Ingredients: Turkey breast, *water, modified cornstarch*, contains less than 2% of sodium lactate, salt, sugar, sodium phosphates, *carrageenan*, natural flavor, sodium diacetate, potassium chloride, sodium ascorbate, sodium nitrite, caramel color.
- Ingredients: Turkey breast meat, *turkey broth*, contains 2% or less salt, sugar, *carrageenan*, sodium phosphate, sodium acetate, sodium diacetate, flavoring.

To credit these products in school meals and ASP snacks, SFAs must obtain a CN label or PFS indicating the oz eq of MMA per serving.

Developing Recipes for Deli Meats

Different brands and types of deli meat credit differently. To ensure proper crediting, SFAs should develop standardized recipes for menu items that contain deli meats, such as sandwiches and other entrees.

These standardized recipes should indicate the deli meat's contribution to the MMA component based on a specific weight of a specific brand. To make portioning simple for food service staff and ensure that the serving provides the proper crediting amount, round up the weight of the deli meat in the standardized recipe to the nearest ¼ ounce. For example, the standardized recipe should list 1.2 ounces of deli meat as 1.25 ounces and 1.6 ounces of deli meat as 1.75 ounces.

If the SFA makes the same food item using different brands of deli meats that credit differently, the standardized recipe should include the specific weight of each brand. For example, if a school makes a turkey sandwich using either ABC brand turkey breast or XYZ brand turkey breast, the standardized recipe should include the required weight of ABC brand for 1 oz eq and the required weight of XYZ brand for 1 oz eq. Alternatively, the SFA could also choose to develop a separate standardized turkey sandwich recipe for each brand of deli meat.

For information on standardized recipes, visit the "Crediting Foods Made from Scratch" section of the CSDE's Crediting Foods in School Nutrition Programs webpage or Meal Patterns for Preschoolers in School Nutrition Programs webpage. Training on standardized recipes is available in "Module 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*.



Comparing Cost

Determining the cost per oz eq of MMA helps SFAs decide if the required meal pattern serving for a specific brand of deli meat is reasonable and cost effective. The deli product with the lowest cost per pound might not be the least expensive. Considering the cost per oz eq of the MMA component instead of the cost per ounce of meat provides a more accurate reflection of the product's cost in school meals and ASP snacks. Table 2 shows a sample cost comparison of two deli meat products.



Table 2. Cost comparison of sample deli meats

Food Item	Price per pound	Price per ounce	1 oz eq of MMA ¹	Cost of 1 oz eq of MMA
Sample product A: Deli meat with liquids, binders, or extenders	\$4.99	\$.31	1.7 ounces ²	\$.53
Sample product B: Deli meat without liquids, binders, or extenders	\$6.99	\$.44	1 ounce	\$.44

Products with added liquids, binders, extenders require a CN label or PFS to document the amount of the MMA component per serving (refer to "Required Crediting Documentation" in this document).

Sample product A (deli meat with liquids, binders, or extenders) costs \$2 less per pound than sample product B (deli meat without liquids, binders, or extenders). However, when the SFA compares the cost based on 1 oz eq of the MMA component, a serving of sample product A costs 53 cents and a serving of sample product B costs 44 cents. Sample product A requires almost twice the weight of sample product B to provide 1 oz eq of the MMA component because of the added liquids, binders, and extenders.

² SFAs must obtain the oz eq contribution of the deli meat from its PFS.

Considerations for Reducing Choking Risks for Young Children

Children younger than 4 are at the highest risk of choking. Large chunks or cubes of deli meats are choking hazards. Consider children's age and developmental readiness when deciding how to offer deli meats in school menus and modify foods and menus as appropriate. For additional guidance, visit the "Choking Prevention" section of the CSDE's Food Safety for Child Nutrition Programs webpage.

Resources

Accepting Processed Product Documentation in the School Nutrition Programs (CSDE): https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/accepting_processed_ product documentation snp.pdf

Child Nutrition (CN) Labeling Program (CSDE): https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/cn_labeling_program.pdf

Crediting Commercial Meat/Meat Alternate Products in the School Nutrition Programs (CSDE): https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit_commercial_mma_snp.pdf

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 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

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

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 for Documenting Meats/Meat Alternates (M/MA) in Child Nutrition Programs (USDA):

https://www.fns.usda.gov/sites/default/files/resource-files/PFS_Meats-Meat_Alternates_Fillable 508.pdf

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

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

Requirements for Alternate Protein Products in the School Nutrition Programs (CSDE): https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/app_requirements_snp.pdf

Resources for the Preschool Meal Patterns (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/preschool/resources_preschool_meal_patterns.pdf

Resources for the School Meal Patterns for Grades K-12 (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/mealpattern/resources_school_meal_patterns_grades_k-12.pdf

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 ("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#StandardizedRecipes

Standardized Recipes ("Related Resources" section of the CSDE's Meal Patterns for Preschoolers 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/manufacturerPFStipsheet.pdf

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

Using Product Formulation Statements in the School Nutrition Programs (CSDE): https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/product_formulation_statements.pdf

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

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

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_deli_snp.pdf.

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- mail: U.S. Department of Agriculture
 Office of the Assistant Secretary for Civil Rights
 1400 Independence Avenue, SW
 Washington, D.C. 20250-9410; or
- 2. fax: (833) 256-1665 or (202) 690-7442; or
- 3. email: program.intake@usda.gov

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