Crediting Juices in the School Nutrition Programs

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), and Afterschool Snack Program (ASP) of the NSLP. The Seamless Summer Option (SSO) of the NSLP follows the NSLP, SBP, and ASP meal patterns.

For information on the meal patterns for the school nutrition programs, visit the Connecticut State Department of Education's (CSDE) Meal Patterns for Grades K-12 in School Nutrition Programs webpage, Meal Patterns for Preschoolers in School Nutrition Programs webpage, and the "Meal Patterns and Crediting" section of the ASP webpage. For information on the crediting requirements, visit the CSDE's Crediting Foods in School Nutrition Programs webpage and Crediting Documentation for the Child Nutrition Programs webpage.



Crediting Juices in the School Nutrition Programs

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Crediting Juices in the School Nutrition Programs

Overview of Crediting Requirements

Juices served in reimbursable meals and afterschool snacks must be full-strength (100 percent) fruit juices, vegetable juices, or a combination of fruit and vegetable juices. Fruit juices credit toward the fruits component. Vegetable juices credit toward the vegetables component.

Each school nutrition program requires a limit for juice, as indicated below. These juice limits apply to all sources of 100 percent juice, including juices that are fresh, frozen, and made from concentrate, frozen juice pops made from 100 percent juice, and pureed fruits and vegetables in fruit/vegetable smoothies.

- **SBP meal patterns for grades K-12:** The total cups of all juices (fruit, vegetable, and combination) offered during the week cannot exceed half of the total cups of all fruits (including vegetable substitutions) offered during the week.

- **NSLP meal patterns for grades K-12:** The NSLP meal patterns require separate weekly juice limits for the fruits component and the vegetables component. Fruit juices cannot exceed half of the weekly fruits offered at lunch. Vegetable juices cannot exceed half of the weekly vegetables offered at lunch.

- **ASP meal pattern for grades K-12:** The total cups of all juices (fruit, vegetable, and combination) offered during the week cannot exceed half of the total cups of fruits and vegetables offered during the week. For example, if the weekly snack menu offers 1 cup of fruits and vegetables, juice cannot exceed ½ cup. In addition, juice cannot be served when milk is the only other meal component at snack.

- **NSLP, SBP, and ASP preschool meal patterns:** Juice credits as either the vegetables component or the fruits component at only one preschool meal or afterschool snack per day.

School food authorities (SFAs) must ensure that school menus meet the weekly juice limits for each grade group and meal pattern.

Crediting Juices in the School Nutrition Programs

Allowable Types of Juices

Any type of pasteurized full-strength (100 percent) juice credits in the school meal patterns. Juices may be fresh, frozen, or made from concentrate. The name of the full-strength fruit juice on the label must include one of the terms below.

- Juice
- Full-strength juice
- 100 percent juice
- Reconstituted juice
- Juice from concentrate

Note: The statements "natural" and "organic" do not indicate that a juice is full strength.

Products that credit as 100 percent juice include:

- 100 percent juices including fresh, frozen, and made from concentrate (refer to "Crediting Juice Concentrates" in this document);
- frozen juice pops made from 100 percent juice (refer to "Crediting Frozen Juice Products" in this document); and
- pureed fruits and vegetables in fruit/vegetable smoothies (refer to "Crediting Pureed Fruits and Vegetables in Smoothies" in this document).

Juice products do not credit if they are less than full strength or contain juice concentrates that are not fully reconstituted. Except for juices in smoothies, juices cannot credit when used as an ingredient in another food or beverage (refer to "Crediting Pureed Fruits and Vegetables in Smoothies" in this document).

> The USDA recommends serving whole fruits (fresh, frozen, canned, and dried) more often than juices. Juices do not provide the same nutritional benefits as fruits and vegetables, which contain fiber, fewer calories, and more nutrients.

Crediting Juices in the School Nutrition Programs

Juice Ingredients

The ingredients in juices can vary among manufacturers and products. The Food and Drug Administration's (FDA) labeling regulations allow 100 percent juices to contain added ingredients and still be labeled "100% juice."

Some 100 percent juices contain added ingredients such as artificial flavors, artificial colors (e.g., red 40, blue 1, yellow 5 and 6, and titanium dioxide), preservatives (e.g., sodium potassium sorbate), flavor enhancers (e.g., ethyl maltol), and emulsifiers or thickeners (e.g., glycerol esters of wood rosin and xanthan gum). The CSDE encourages menu planners to read the product's ingredients statement and choose 100 percent juices without these added ingredients.

Crediting Juice Concentrates

Juice concentrates credit only when reconstituted with water to 100 percent full-strength juice and served in the form of juice. Juice made from concentrate is reconstituted with a volume of water that is several times the amount of juice concentrate. A typical reconstitution ratio might be three parts water to one part concentrate, but this ratio may vary for different juice products.

Commercial juice products made from concentrate will list "water" as the first ingredient followed by the type of juice concentrate, for example, "water, orange juice concentrate" and "filtered water, grape juice concentrate." Juice made from concentrate that is labeled "100 percent juice" credits when SFAs follow the manufacturer's specific instructions for reconstituting.



Crediting Juices in the School Nutrition Programs

Crediting Juice Blends

Juice blends must be a combination of full-strength (100 percent) fruit juices, full-strength vegetable juices, or full-strength fruit and vegetable juices. Crediting depends on the information provided in the manufacturer's product formulation statement (PFS).

If the PFS indicates the amount of each type of juice in the blend, the SFA may credit each type accordingly. For example, if the PFS indicates that the product contains ⅛ cup of fruit juice and ⅛ cup of sweet potato juice, the product credits as ⅛ cup of the fruit component and ⅛ cup of the red/orange vegetable subgroup. The minimum creditable amount of juice is ⅛ cup.

> The vegetable subgroups are only required for the lunch meal patterns for grades K-12. For more information, refer to the CSDE's resource, *Vegetable Subgroups in the National School Lunch Program*.

If the product does not have a PFS or the PFS does not provide the specific crediting information for each type of juice, juice blends credit based on the first juice ingredient. If the first juice ingredient is fruit juice, the product credits as the fruits component. If the first juice ingredient is vegetable juice, the product credits as the "additional" vegetables requirement and cannot contribute to the vegetable subgroups.

- **Example**
  Ingredients: **Reconstituted vegetable juice blend** (water and concentrated juices of sweet potatoes, purple carrots, carrots), reconstituted fruit juices (water and concentrated juices of apples, white grapes, cranberries, blackberries), contains less than 2% of: natural flavoring, citric acid, lemon juice.

  The first ingredient is a reconstituted vegetable juice blend. Without a PFS, this product credits as "additional" vegetables and cannot contribute to the vegetable subgroups for the NSLP meal patterns for grades K-12.

Crediting Juices in the School Nutrition Programs

Crediting Frozen 100 Percent Juice Products

Frozen 100 percent fruit juice products (such as frozen juice pops) credit toward the fruits component based on the fluid volume prior to freezing. SFAs must request a product formulation statement (PFS) from the manufacturer to document this information. Frozen fruit juices count toward the weekly juice limit.

Guidance for crediting documentation

For information on PFS forms, refer to the CSDE's resource, *Using Product Formulation Statements in the School Nutrition Programs*. For guidance on how to review a PFS, visit the USDA's Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement webpage.

For guidance on the requirements for crediting documentation, refer to the CSDE's resource, *Accepting Processed Product Documentation in the School Nutrition Programs*, and USDA Memo SP 05-2025, CACFP 04-2025, SFSP 02-2025: *Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements*. Additional guidance is available on the CSDE's Crediting Documentation for the Child Nutrition Programs webpage.

Training on the requirements for PFS forms is available in Module 8: Meal Pattern Documentation for Crediting Commercial Processed Products of the CSDE's training program, *What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs*.

Storing crediting documentation

SFAs must maintain all PFS forms and other crediting documentation on file in accordance with the records retention requirements for the school nutrition programs. For more information, refer to the CSDE's resource, *Records Retention Requirements for the School Nutrition Programs*. This documentation must be current and will be reviewed by the CSDE during the Administrative Review of the school nutrition programs.

Crediting Apple Cider

Apple cider credits toward the fruits component if it is pasteurized 100 percent full-strength juice. Pasteurized juices have been heat-treated to kill harmful bacteria. Menu planners must check labels, as some brands of apple cider are not pasteurized. SFAs cannot serve unpasteurized apple cider or any other type of unpasteurized juices. Apple cider counts toward the weekly juice limit.

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Crediting Coconut Water

Coconut water labeled as 100 percent juice credits toward the fruits component based on the volume served. Coconut water must meet the same requirements as juices and counts toward the weekly juice limit.

Crediting Juice in Canned Fruits

Juice in canned fruit may count toward the fruits component and does not count toward the weekly juice limit. For example, ½ cup of canned peaches in juice credits as ½ cup of the fruits component.

Water and syrup in canned fruit do not credit. For example, to credit canned peaches in water as ½ cup of the fruits component, the serving must contain ½ cup of peaches, not including the water.

Crediting Pureed Fruits and Vegetables in Smoothies

Pureed fruits and vegetables in smoothies credit only as juice. Crediting is based on the volume (cups) of pureed fruits and vegetables per serving. For example, a smoothie that contains ½ cup of pureed strawberries credits as ½ cup of fruit juice. Pureed fruits and vegetables in smoothies count toward the juice limit.

> Concentrated fruit purees and concentrated juices are added sugars. They do not credit as juice unless they are reconstituted to full-strength fruit puree or full-strength juice.

SFAs must document the cups of pureed fruits and vegetables in the smoothie serving.



- Smoothies made from scratch require a standardized recipe.
- Commercial products require a CN label (available only for smoothies that contain at least ½ ounce equivalent (oz eq) of the meats/meat alternates (MMA) component from yogurt) or PFS.

Crediting Juices in the School Nutrition Programs

For more information, visit the CSDE's Crediting Documentation for the Child Nutrition Programs webpage. The CSDE's resource, *Crediting Smoothies in the School Nutrition Programs*, summarizes the requirements for crediting smoothies in reimbursable meals and afterschool snacks.

Weekly Juice Limit for K-12 Lunch Menus

The weekly juice limit for grades K-12 applies to all sources of 100 percent juices, including juices that are fresh, frozen, and made from concentrate, frozen juice pops made from 100 percent juice, and pureed fruits and vegetables in fruit/vegetable smoothies.

- Vegetable juices cannot exceed half of the weekly amount (cups) of vegetables offered at lunch.
- Fruit juices cannot exceed half of the weekly amount (cups) of fruits offered at lunch.

For example, if a five-day lunch menu for grades K-5 offers 2½ cups of the fruits component during the week, the lunch menu may offer up to 1¼ cups of juices during the week.

Tables 1 and 2 show the weekly juice limits at lunch for a five-day week, based on the minimum servings of the fruits component and vegetables component in the NSLP meal pattern for a five-day week. Tables 3 and 4 show the weekly juice limits at lunch for a seven-day week, based on the minimum servings of the fruits component and vegetables component in the NSLP meal pattern for a seven-day week.

> If SFAs serve larger amounts of fruits and vegetables, the weekly juice limit also increases. For example, if a weekly lunch menu for grades K-5 offers 3 cups of the fruits component, the weekly juice limit is 1½ cups.

Larger quantities of juice might cause school menus to exceed the weekly calorie limits of the dietary specifications because juices contain more calories than whole fruits and vegetables. For example, ½ cup of grape juice contains 76 calories while ½ cup of fresh grapes contains 34 calories; and 1 cup of fresh sliced peaches contains 60 calories while 1 cup of canned sliced peaches in juice contains 109 calories.

For information on the dietary specifications, refer the CSDE's *Guide to the Dietary Specifications for the National School Lunch Program and School Breakfast Program Meal*

Patterns for Grades K-12 and visit the "Dietary Specifications" section of the CSDE's Meal Patterns for Grades K-12 in School Nutrition Programs webpage.

Juice limits for grades K-5 and 6-8 at lunch

For five-day lunch menus, SFAs may offer a ½-cup portion of fruit juice twice per week and a ½-cup portion of vegetable juice three times per week. For seven-day lunch menus, SFAs may offer a ½-cup portion of fruit juice three times per week and a ½-cup portion of vegetable juice five times per week.

Alternatively, SFAs may serve larger quantities of juices on one or two days if the weekly total complies with the juice limit. For example, a five-day lunch menu for grades 6-8 could offer 1 cup of fruit juice once per week instead of ½ cup of fruit juice twice per week.



Tables 1 and 2 show the weekly juice limits for grades K-5 and 6-8 at lunch.

Table 1. Weekly fruit juice limits at lunch for grades K-5 and grades 6-8

Number of days	Required weekly fruits	Maximum weekly juice contribution (50 percent)	Maximum number of weekly ½-cup juice portions
5	2½ cups	1¼ cups	2
7	3½ cups	1¾ cups	3

Table 2. Weekly vegetable juice limits at lunch for grades K-5 and grades 6-8

Number of days	Required weekly vegetables	Maximum weekly juice contribution (50 percent)	Maximum number of weekly ½-cup juice portions
5	3¾ cups	1⅞ cups	3
7	3½ cups	1¾ cups	3

Crediting Juices in the School Nutrition Programs

Juice limits for grades 9-12 at lunch

SFAs may offer ½ cup of fruit juice each day and ½ cup of vegetable juice each day. Tables 3 and 4 show the weekly juice limits for grades 9-12 at lunch.

Table 3. Weekly fruit juice limits at lunch for grades 9-12

Number of days	Required weekly fruits	Maximum weekly juice contribution (50 percent)	Maximum number of weekly ½-cup juice portions
5	5 cups	2½ cups	5
7	7 cups	3½ cups	7

Table 4. Weekly vegetable juice limits at lunch for grades 9-12

Number of days	Required weekly vegetables	Maximum weekly juice contribution (50 percent)	Maximum number of weekly ½-cup juice portions
5	5 cups	2½ cups	5
7	7 cups	3½ cups	7

Juice limit calculation for K-12 lunch menus

The weekly juice limit is based on the amount of fruits or vegetables that students are allowed to select at a given meal, regardless of the number of options or variety of fruits or vegetables available. SFAs must calculate the lunch menu's compliance with the weekly juice limit separately for fruits and vegetables.

- **Fruits component:** Divide the total cups of 100 percent fruit juices that students may select at all lunches during the week by the total cups of fruits that students may select at all lunches during the week.

- **Vegetables component:** Divide the total cups of 100 percent vegetable juices that students may select at all lunches during the week by the total cups of vegetables that students may select at all lunches during the week.

The example below shows how to determine if a five-day lunch menu for grades 6-8 meets the weekly fruit juice limit.

Example of calculating weekly fruit juice limit for K-12 lunch menus

A five-day lunch menu for grades 6-8 offers 1 cup of fruit daily. This menu provides ½ cup more than the minimum daily ½-cup requirement for the fruits component. Students are allowed to select up to two servings (1 cup total) from a variety of ½-cup fruit choices including fresh fruit, canned fruit in juice or light syrup, and 100 percent fruit juices.

Cafeteria menus and signage instruct students to select two servings of fruit, or one serving of fruit and one serving of juice. Students cannot choose more than one serving (½ cup) of juice because this would exceed the weekly juice limit.

1. **Calculate total weekly juice offerings:** Multiply the total daily cups of juice that students are allowed to select by the number of days in the week.

    - Students may select one serving (½ cup) of juice daily:
      ½ cup multiplied by 5 days equals 2½ cups.

2. **Calculate total weekly fruit offerings:** Multiply the total daily cups of fruit that students are allowed to select by the number of days in the week.

    - Students may select two ½-cup servings of fruit daily (1 cup total):
      1 cup multiplied by 5 days equals 5 cups.

3. **Calculate weekly percentage of juice offerings:** Divide the total cups of weekly juice (from step 1) by total cups of weekly fruit (from step 2) and multiply by 100.

    - 2½ cups divided by 5 cups equals 0.5 multiplied by 100 equals 50 percent.

4. **Does the menu meet the weekly juice limit?**

    ☑ Yes: Juices are 50 percent or less.
    ☐ No: Juices are more than 50 percent.

This lunch menu meets the weekly juice limit because the 2½ cups of juices offered to students during the week is half of the 5 cups of fruits offered to students during the week.

Weekly Juice Limit for K-12 Breakfast Menus

The SBP meal pattern does not require the vegetables component. SFAs may substitute vegetables (including vegetable juices) for the fruits component at any breakfast.

> SFAs that offer vegetable substitutions only one day per week may offer any vegetables from the five subgroups. SFAs that offer vegetable substitutions on two or more days per school week must offer vegetables from at least two different subgroups over the week.

The total cups of fruit and vegetable juices (including fruit/vegetable juice blends) offered during the week cannot exceed half of the total cups of fruits and vegetables offered during the week.

Tables 5 and 6 show the maximum weekly contribution of juices at breakfast, based on the minimum serving of the fruits component in the SBP meal pattern for a five-day or seven-day week. SFAs may serve ½ cup of juice daily because the SBP meal pattern requires 1 cup of fruits daily for all grade groups. If SFAs serve larger amounts of fruits and vegetables, the weekly juice limit also increases.

Table 5. Weekly juice limits for five-day breakfast menus

Grades	Required weekly servings	Maximum weekly juice contribution (50 percent)	Maximum number of weekly ½-cup juice servings
K-5	5 cups	2½ cups	5
6-8	5 cups	2½ cups	5
9-12	5 cups	2½ cups	5

Table 6. Weekly juice limits at breakfast for seven-day week

Grades	Required weekly servings of fruits	Maximum weekly juice contribution (50 percent)	Maximum number of weekly ½-cup juice servings
K-5	7 cups	3½ cups	7
6-8	7 cups	3½ cups	7
9-12	7 cups	3½ cups	7

Juice limit calculation for K-12 breakfast menus

SFAs must calculate the breakfast menu's compliance with the weekly juice limit by dividing the total cups of fruit juices and vegetable juices that students may select at all breakfasts during the week by the total cups of fruits (and vegetables, if offered) that students may select at all breakfasts during the week. When calculating the total amount of juice available at breakfast during the week, menu planners must include 100 percent juices (fresh, frozen, and made from concentrate), frozen juice pops made from 100 percent juice, and pureed fruits/vegetables in smoothies.



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Weekly Juice Limit for K-12 Snack Menus

The total cups of fruit and vegetable juices (including fruit/vegetable juice blends) offered during the week cannot exceed half of the total cups of fruits and vegetable substitutions offered during the week. For example, if the snack menu offers 1½ cups of fruits and vegetables over the week, fruit and vegetable juices cannot exceed ¾ cup of over the week.

> Juice cannot be served when milk is the only other meal component at snack.

Juice limit calculation for K-12 snack menus

SFAs must calculate the snack menu's compliance with the weekly juice limit by dividing the total cups of fruit juices and vegetable juices that students may select at all snacks during the week by the total cups of fruits and vegetables that students may select at all snacks during the week. When calculating the total amount of juice available at snack during the week, menu planners must include 100 percent juices (fresh, frozen, and made from concentrate), frozen juice pops made from 100 percent juice, and pureed fruits/vegetables in smoothies.

Required Signage for K-12 Breakfast and Lunch Menus

Cafeteria menus and signage must clearly indicate the specific amount of fruits, vegetables, and juices that students may select with each meal. For example, the menu could state "choose one fruit and one juice" or "choose up to two servings of fruit (no more than one juice)." For guidance on signage, refer to the CSDE's resources, *Menu Planning Guide for Grades K-12 in the National School Lunch Program and School Breakfast Program* and *Offer versus Serve Guide for School Meals*.

Crediting Juices in the School Nutrition Programs

Juice Limit for Preschool Menus

Juices credit as either the vegetables component or the fruits component at only one preschool meal or snack per day. The daily juice limit applies to all sources of 100 percent juices, including fruit and vegetable juices (fresh, frozen, and made from concentrate), frozen juice pops made from 100 percent juice, and pureed fruits and vegetables in fruit/vegetable smoothies.

> If a preschool meal or snack includes any type of juice as the fruits component or vegetables component, juice cannot credit as the fruits component or vegetables component at any other preschool meal or snack that same day.

The examples below illustrate how the juice limit applies to preschool menus.

- Lunch cannot contain a smoothie and juice as the only servings of the fruits component and vegetables component. For example, the lunch menu cannot offer a strawberry smoothie as the fruits component and vegetable juice as the vegetables component because both credit as juice.
- If the breakfast menu includes juice as the fruits component, juice cannot credit as the fruits component at lunch or snack.
- If the lunch menu includes a frozen 100 percent fruit juice pop as the fruits component, juice cannot credit as either the fruits or vegetables component at breakfast or snack.
- If the snack menu includes a mango smoothie as the fruits component, juice cannot credit as either the fruits or vegetables component at breakfast or snack.

Juices at snack

The preschool snack meal pattern requires any two of the five meal components (milk, meats/meat alternates, vegetables, fruits, and grains). A reimbursable snack could include one serving from the vegetables component and one serving from the fruits component. For example, a reimbursable snack could include a serving of vegetable and a serving of fruit, a serving of vegetable and a serving of fruit juice, or a serving of fruit and a serving of vegetable juice.

Crediting Juices in the School Nutrition Programs

Reimbursable snacks cannot include a serving of vegetable juice (including pureed vegetables in smoothies) and a serving of fruit juice (including pureed fruits in smoothies and frozen juice pops) as the only two meal components. For example, a snack that contains a vegetable smoothie and apple juice is not reimbursable because both foods credit as juice.

In addition, juice cannot be served when milk is the only other meal component at snack. For example, a snack that contains milk and a mango-peach smoothie is not reimbursable.

Offering juice as an extra menu item

Menu planners may choose to offer juice as an extra menu item that does not credit toward the preschool meal patterns. However, the USDA encourages SFAs to limit juice in preschool menus to ensure that meals and snacks meet children's nutritional needs.

USDA's CACFP best practices

Juices do not provide the same nutritional benefits as whole fruits and vegetables. The USDA's CACFP best practices recommend serving a variety of fruits and choosing whole fruits (fresh, canned, dried, or frozen) more often than juices; and serving a fruit or vegetable as at least one of the two required meal components at afterschool snack.

For guidance on serving and crediting fruits and vegetables in preschool meals and afterschool snacks, visit the "Fruits" section and "Vegetables" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

Crediting Juices 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

Avoiding Common Compliance Issues with Vegetables and Fruits in the Breakfast and Lunch Meal Patterns for Grades K-12 (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/avoiding_compliance_issues_vegetables_fruits_snp_k12.pdf

Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement (USDA webpage):
https://www.fna.usda.gov/cn/labeling/tips-evaluating-pfs

Crediting Documentation for the Child Nutrition Programs (CSDE webpage):
https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs

Crediting Smoothies in the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit_smoothies_snp.pdf

Food Buying Guide for Child Nutrition Programs (USDA):
https://www.fna.usda.gov/tn/fbg

Fruits Component (CSDE's Crediting Foods in School Nutrition Programs webpage):
https://portal.ct.gov/sde/nutrition/crediting-foods-in-school-nutrition-programs/fruits

Guide to the Dietary Specifications for the National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12 (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/mpg/guide_dietary_specifications_nslp_sbp_k12.pdf

Meal Patterns for Grades K-12 in School Nutrition Programs (CSDE webpage):
https://portal.ct.gov/sde/nutrition/meal-patterns-school-nutrition-programs

Meal Patterns for Preschoolers in School Nutrition Programs (CSDE webpage);
https://portal.ct.gov/sde/nutrition/meal-patterns-preschoolers-in-school-nutrition-programs/documents

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Product Formulation Statements (CSDE's Crediting Documentation for the Child Nutrition Programs webpage):
https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs/product-formulation-statements

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 CACFP 09-2017: Vegetable and Fruit Requirements in the Child and Adult Care Food Program; Questions and Answers:
https://www.fna.usda.gov/cacfp/vegetable-fruit-requirements-qas

USDA Memo SP 05-2025, CACFP 04-2025, and SFSP 02-2025: Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements:
https://www.fna.usda.gov/cn/labeling/guidance-accepting-processed-product-documentation

USDA Memo SP 40-2019, CACFP 17-2019, and SFSP 17-2019: Smoothies Offered in Child Nutrition Programs:
https://www.fna.usda.gov/cn/smoothies-offered

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 (CSDE's Crediting Foods in School Nutrition Programs webpage):
https://portal.ct.gov/sde/nutrition/crediting-foods-in-school-nutrition-programs/vegetables

What's in a Meal Module 11: Fruits Component (CSDE's Training Program, What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs):
https://portal.ct.gov/sde/nutrition/meal-pattern-training-materials#module11

What's in a Meal Module 12: Vegetables Component (CSDE's Training Program, What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs):
https://portal.ct.gov/sde/nutrition/meal-pattern-training-materials#module12

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

Crediting Juices in the School Nutrition Programs

For more information, visit the CSDE's Crediting Foods in School Nutrition Programs webpage 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_juices_snp.pdf.

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

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

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

This institution is an equal opportunity provider.