Crediting Smoothies 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 Smoothies in the School Nutrition Programs

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Crediting Smoothies in the School Nutrition Programs

Creditable Ingredients

Smoothie ingredients that credit toward the meal patterns for the school nutrition programs include:

- full-strength vegetable juice and pureed vegetables (vegetables component);
- full-strength fruit juice and pureed fruits (fruits component);
- milk that is consistent with the meal pattern requirements for each grade group, including flavored milk that meet the USDA's limit for added sugars (milk component) (refer to "Allowable types of milk" in this document); and
- yogurt and soy yogurt that meet the USDA's limit for added sugars (meats/meat alternates (MMA) component).



Creditable ingredients in smoothies must provide at least the minimum creditable amount to credit toward the meal patterns. The minimum creditable amount is ⅛ cup for the vegetables component and fruits component, ¼ cup for the milk component (applies only to milk in smoothies), and ⅛ cup (¼ ounce) for yogurt.

Required Crediting Documentation for Smoothies

School food authorities (SFAs) must maintain appropriate documentation to indicate the crediting information for each meal component in a smoothie. For example, to credit a strawberry-yogurt smoothie as ½ cup of the fruits component and 1 ounce equivalent (oz eq) of the MMA component, the SFA's documentation must indicate that the serving contains ½ cup of pureed strawberries and ½ cup of yogurt. Documentation must be based on the food yields and crediting information in the USDA's *Food Buying Guide for Child Nutrition Programs* (FBG).

Documentation for commercial smoothies

Commercial smoothies require a product formulation statement (PFS) that indicates the amount of each meal component per serving. A Child Nutrition (CN) label might be available for some commercial smoothies that contain yogurt. For information on CN labels and PFS forms, refer to the CSDE's resources, *Using Child Nutrition (CN) Labels in the School Nutrition Programs* and *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 more information on 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 CN labels and 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*.

Documentation for smoothies made from scratch

Smoothies made from scratch require a standardized recipe that indicates the contribution of each meal component in the serving. For information on standardized recipes, refer to the CSDE's *Guide to Menu Documentation for the School Nutrition Programs* and visit the "Standardized Recipes" section of the CSDE's Crediting Documentation for the Child Nutrition Programs webpage.

Training on the requirements for standardized recipes is available in Module 7: Meal Pattern Documentation for School Menus 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 CN labels, PFS forms, standardized recipes, 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.

Recommended Daily Limit for Smoothies

The USDA recommends limiting smoothies to one meal or snack per day. For example, if a smoothie is served at breakfast, the lunch menu and afterschool snack menu should not include a smoothie.

Crediting Smoothies in the School Nutrition Programs

Crediting Fruits and Vegetables in Smoothies

Pureed fruits and vegetables in smoothies credit 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. SFAs must document the amount of pureed fruits and vegetables per serving (refer to "Required Crediting Documentation for Smoothies" in this document). Menu planners must follow the guidance below when crediting fruits and vegetables in smoothies.

Juice limit

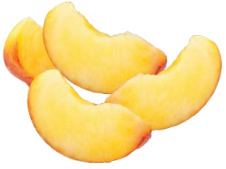
Pureed fruits and vegetables in smoothies count toward the juice limit with all other types of 100 percent juices. The juice limit includes all types of 100 percent juices, e.g. fruit juice, vegetable juice, and juice blends, pureed fruits and vegetables in smoothies, and frozen juice pops made from 100 percent juice.

- **Meal patterns for grades K-12:** At breakfast, fruit juices together with vegetable juices and vegetable/fruit juice blends (including pureed fruits and vegetables in smoothies) cannot exceed half of the total fruits (including vegetable substitutions) offered during the week. At lunch, fruit juice (including pureed fruit in smoothies) cannot exceed half of the total fruits offered during the week, and vegetable juice (including pureed vegetables in smoothies) cannot exceed half of the total vegetables offered during the week. At snack, fruit juices together with vegetable juices and vegetable/fruit juice blends (including pureed fruits and vegetables in smoothies) cannot exceed half of the total fruits and vegetables offered during the week.

- **Preschool meal patterns:** Juice credits as the vegetables component or fruits component at only one preschool meal or snack per day. For example, if the menu planner credits pureed blueberries in a smoothie as the fruits component at breakfast, juice cannot credit as the fruits component or the vegetables component at lunch or afterschool snack.

For more information on crediting juices, refer to the CSDE's resource, *Crediting Juices in the School Nutrition Programs*.





Mixed fruits and vegetables

Smoothies that contain a mix of pureed fruits and vegetables, or 100 percent fruit and vegetable juice blends, credit based on the greatest fruit or vegetable ingredient.

- Commercial smoothies credit as the fruits component if the first juice ingredient is fruit juice or fruit puree. They credit as the vegetables component if the first juice ingredient is vegetable juice or vegetable puree.

- Smoothies made from scratch credit as the fruits component if the greatest juice ingredient in the standardized recipe is fruit juice or fruit puree. They credit as the vegetables component if vegetable juice or vegetable puree is the greatest juice ingredient.

Smoothies at breakfast

Smoothies credit toward the breakfast meal patterns based on the amount of juice or pureed fruits and vegetables they contain. The examples below illustrate the different crediting requirements for the breakfast meal pattern grades K-12 and the preschool breakfast meal pattern.

- **Meal patterns for grades K-12:** The breakfast meal pattern for grades K-12 requires 1 cup of the fruits component and allows SFAs to offer vegetable substitutions, including vegetable juices and pureed vegetables in smoothies. A serving of smoothie that contains ½ cup of pureed strawberries and ¼ cup of pureed carrots credits as ½ cup of fruit juice and ¼ cup of vegetable juice (red/orange subgroup). This breakfast menu must also offer another ½-cup serving of fruit or a vegetable substitution to meet the minimum 1-cup serving.

- **Preschool meal patterns for ages 3-5:** The preschool breakfast meal pattern for ages 3-5 requires ½ cup of vegetables, fruits, or both. A serving of smoothie that contains ½ cup of pureed strawberries credits as ½ cup of fruit juice, which provides the full required serving of the fruits/vegetables component for breakfast.

Smoothies at lunch

The lunch meal patterns for preschool and grades K-12 require a serving of the fruits component and a serving of the vegetables component. Lunch menus cannot offer a smoothie and juice as the only two servings of fruits and vegetables because both credit as juice. For example, the lunch menu cannot offer a strawberry smoothie as the fruits component and

tomato juice as the vegetables component. At least one serving of the vegetables component or fruits component must be a whole fruit or vegetable, i.e., fresh, frozen, canned, or dried.

Smoothies at snack

The ASP meal pattern requires two of the five meal components (milk, MMA, vegetables, fruits, and grains).

- Pureed fruits and vegetables in smoothies may credit as the entire fruits component or the entire vegetables component but cannot credit as both meal components in the same snack.

- Smoothies that contain juice and milk may credit as either juice or milk but cannot credit as both meal components in the same snack.

- The snack menu cannot include juice (including pureed fruits and vegetables in smoothies) when milk is the only other meal component.

The examples below show how these requirements apply to the ASP meal pattern for grades K-12. The required servings for this grade group are ¾ cup for the fruits component and 1 cup for the milk component.

- **Example 1 for K-12 menus:** The SFA's standardized smoothie recipe documents that the serving contains ¾ cup of pureed fruit (credits as fruit juice) and 1 cup of unflavored low-fat milk. The menu planner may choose to credit the smoothie as either the fruits component or the milk component but cannot credit the smoothie as both meal components in the same snack. To be reimbursable, the snack must include the full serving of a second meal component, which must be MMA or grains.

- **Example 2 for K-12 menus:** The SFA's standardized smoothie recipe documents that the serving contains ¾ cup of pureed fruit (credits as fruit juice) and ½ cup of unflavored low-fat milk. The pureed fruit credits as the fruits component but ½ cup of milk cannot credit as the full milk component because the serving is less than 1 cup. To be reimbursable, the snack must include the full serving of a second meal component, which must be MMA or grains.

The examples below show how these requirements apply to the ASP preschool meal pattern for ages 3-5. The required servings for this age group are ½ cup for the fruits component and ½ cup for the milk component.

- **Example 1 for preschool menus:** The SFA's standardized smoothie recipe documents that the serving contains ½ cup of pureed fruit (credits as fruit juice) and ½ cup of unflavored low-fat milk. The menu planner may choose to credit the smoothie as either the fruits component or the milk component but cannot credit the smoothie as both meal components in the same snack. To be reimbursable, the snack must include the full serving of a second meal component, which must be MMA or grains.

- **Example 2 for preschool menus:** The SFA's standardized smoothie recipe documents that the serving contains ½ cup of pureed fruit (credits as fruit juice) and ¼ cup of unflavored low-fat milk. The pureed fruit credits as the fruits component but ¼ cup of milk cannot credit as the full milk component because the serving is less than ½ cup. To be reimbursable, the snack must include the full serving of a second meal component, which must be MMA or grains.

Crediting Milk in Smoothies

Milk in smoothies credits as the milk component based on the cups per serving. For example, a smoothie that contains ½ cup of milk credits as ½ cup of the milk component. SFAs must document the amount of milk per serving (refer to "Required Crediting Documentation for Smoothies" in this document).

Allowable types of milk

The type of milk used in smoothies must be the same as the allowable types of milk for each meal pattern.

- **Preschool meal patterns:** The preschool meal patterns for age 1 require unflavored whole milk. Effective June 8, 2026, the allowable type of milk for ages 2-5 include unflavored whole and reduced-fat (2%) milk, in addition to the previously allowed unflavored low-fat (1%) and fat-free milk. Flavored milk is not allowed in the preschool meal patterns.

- **Meal patterns for grades K-12:** Effective January 14, 2026, for the NSLP and June 8, 2026, for the SBP and ASP, the meal patterns for grades K-12 allow unflavored or flavored whole milk and reduced-fat milk, in addition to the previously allowed unflavored low-fat and fat-free milk. Flavored milk in reimbursable meals and afterschool snacks cannot exceed 10 grams of added sugars per 8 fluid ounces. Breakfast and lunch menus must offer a variety of milk choices (refer to "Milk variety required at breakfast and lunch for grades K-12" below).

For more information, visit the "Milk" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

Minimum creditable amount

The minimum creditable amount of milk in a smoothie is ¼ cup. SFAs must document the amount of milk per serving with a standardized recipe for smoothies made from scratch and a PFS for commercial products (refer to "Required Crediting Documentation" in this document).

Milk variety required at breakfast and lunch for grades K-12

When milk is served in smoothies at breakfast and lunch for grades K-12, SFAs must still offer a variety of milk (at least two different choices) with each meal. At least one choice must be unflavored.

Crediting Yogurt in Smoothies

Effective July 1, 2025, the USDA final rule, *Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans*, requires that yogurt and soy yogurt cannot exceed 12 grams of added sugars per 6 ounces (no more than 2 grams of added sugars per ounce). Yogurt and soy yogurt that meet this limit may credit as the MMA component when used as an ingredient in smoothies.

The meal pattern contribution is based on the volume (cups) or weight of yogurt in the smoothie serving. A ½-cup serving of yogurt credits as 1 oz eq of the MMA component. The minimum creditable amount is ⅛ cup.

> The addition of yogurt to a smoothie is not a substitution for fluid milk in the breakfast and lunch meal patterns. Fluid milk must be offered in all meals to meet the milk component requirement.

SFAs must document the amount of yogurt or soy yogurt per serving with a recipe for smoothies made from scratch and a PFS for commercial products (refer to "Required Crediting Documentation" in this document). For information on the crediting requirements for yogurt, refer to the CSDE's resource, *Crediting Yogurt in the School Nutrition Programs*.

Crediting Smoothies in the School Nutrition Programs

Additional Ingredients

Smoothies may include additional noncreditable ingredients to improve flavor and consistency, such as oatmeal and peanut butter. However, these ingredients do not credit toward the meal patterns for the school nutrition programs.

Smoothie Crediting Example

The example below shows how to credit a smoothie made with blueberry puree, low-fat yogurt, fat-free milk, and oatmeal.

Smoothie ingredient	Meal pattern contribution
Frozen blueberry puree, ½ cup	½ cup of fruit juice (fruits component)
Low-fat blueberry yogurt with no more than 2 grams of added sugars per ounce, ½ cup	1 oz eq of MMA
Low-fat milk, 4 fluid ounces	4 fluid ounces of milk
Oatmeal, 2 tablespoons	None (does not credit in smoothies)

Crediting toward the meal patterns for grades K-12

This smoothie recipe credits toward the fruits, MMA, and milk components in the meal patterns for grades K-12. The blueberry puree credits as fruit juice and counts toward the weekly juice limit for breakfast, lunch, and afterschool snack (refer to CSDE's resource, *Crediting Juices in the School Nutrition Programs*).

Crediting toward the preschool meal patterns

This smoothie recipe credits toward the fruits, MMA, and milk components in the preschool meal patterns for ages 2-5; and toward the fruits and MMA components in the preschool meal patterns for age 1. The smoothie cannot credit as the milk component for age 1 because the preschool meal patterns require unflavored whole milk for age 1. The blueberry puree credits as fruit juice and counts toward the preschool juice limit for all ages. For more information, refer to the CSDE's resource, *Crediting Juices in the School Nutrition Programs*.

Crediting Smoothies in the School Nutrition Programs

Commercial Products

Commercial smoothies credit the same as smoothies made from scratch. Product formulation and labeling can vary greatly because commercial smoothies do not have a Food and Drug Administration (FDA) standard of identity. To credit commercial smoothies in the school nutrition programs, SFAs must obtain a PFS (or CN label, if available). This documentation must state the amount of all creditable ingredients per serving, such as pureed fruits and vegetables, juice, yogurt, and milk (refer to "Required Crediting Documentation" in this document).

The crediting documentation for commercial smoothies must follow the guidance below.

Crediting pureed vegetables/fruits

Commercial smoothies made with juices or pureed fruits/vegetables credit only as juice toward the fruits component or vegetables component. Crediting is based on the volume of fruits/vegetables after pureeing and before freezing. The product label must include a statement regarding the "percent juice content," which is required by the FDA for beverages made with fruit/vegetable juice or puree.

For example, an 8-fluid ounce smoothie made from fruit puree that is labeled with "contains 50% juice" credits as 4 fluid ounces (½ cup) of juice. SFAs may need to obtain a PFS from the manufacturer to document the amount of pureed fruit in the product.

> Concentrated fruit puree and concentrated juice are added sugars and do not credit in smoothies unless they are reconstituted to full-strength fruit puree or full-strength juice.

Crediting milk

The type of milk used as an ingredient in commercial smoothies must be consistent with the meal pattern requirements (refer to "Allowable types of milk" in this document). The manufacturer's product documentation must attest that commercial mixes with milk are made using ingredients that meet federal, state, and local definitions for fluid milk.

Crediting yogurt

Yogurt and soy yogurt that meets the limit for added sugars credits as the MMA component when used as an ingredient in commercial smoothies (refer to "Crediting Yogurt in Smoothies" in this document). The product documentation must attest that commercial mixes with yogurt are made in compliance with the federal definition for yogurt.

Limit for crediting amount

The total creditable amount in a smoothie cannot exceed the volume served. For example, ½ cup of a commercial smoothie cannot credit as 1 cup of juice.

Noncreditable commercial smoothies

Probiotic dairy drinks, drinkable yogurt, and yogurt drinks are not smoothies, and do not credit in the meal patterns for the school nutrition programs. Commercial smoothies that contain dietary supplements (such as whey protein powder) or herbal supplements (such as gingko biloba, ginseng, and echinacea) do not credit.

Review accuracy of PFS

The USDA requires that SFAs must verify the PFS for accuracy prior to purchasing, serving, and claiming the food product in reimbursable meals and afterschool snacks (refer to "Documentation for commercial smoothies" in this document). Check that the listed volumes of pureed fruits and vegetables are prior to freezing. Check that milk meets the meal pattern requirements, including the limit for added sugars in flavored milk. Check that yogurt meets the federal definition for yogurt and the limit for added sugars.

Crediting Smoothies in the School Nutrition Programs

Signage Requirement

The USDA's regulations require SFAs to identify the meal components offered to students. Schools that serve smoothies should inform students about the included meal components by listing the type of smoothie on the menu and serving line signage, e.g., "peach and milk smoothie" or "strawberry, yogurt, and milk smoothie." For more information, refer to the CSDE's resource, *Signage Requirements for the National School Lunch Program and School Breakfast Program*. For sample signage templates, visit New England Dairy's Smoothies webpage.

For young children, the USDA encourages SFAs to provide information, as age appropriate, that helps children understand what foods are in their meals and afterschool snacks. For example, the breakfast menu could list "peach and milk smoothie" or "strawberry, yogurt, and milk smoothie" or use graphics or photos to show the meal components included in the smoothie.

Menu planners should also inform food service staff about the meal components in smoothies, so they are aware of how these foods contribute to the meal patterns for the school nutrition programs. When the SFA implements offer versus serve (OVS) for grades K-12, food service staff must be able to accurately identify reimbursable meals at the point of service.

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

Accepting Product Documentation (CSDE's Crediting Documentation for the Child Nutrition Program webpage):
https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs/accepting-product-documentation

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

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

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

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

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

Offering Smoothies as Part of Reimbursable School Meals (USDA):
https://www.fns.usda.gov/tn/offering-smoothies-part-reimbursable-school-meals

Preschool Meal Pattern Training Module 6: Vegetables Component (CSDE's Preschool Meal Pattern Training for the School Nutrition Programs webpage):
https://portal.ct.gov/sde/nutrition/meal-patterns-preschoolers-in-school-nutrition-programs/preschool-meal-pattern-training#module6

Preschool Meal Pattern Training Module 7: Fruits Component (CSDE's Preschool Meal Pattern Training for the School Nutrition Programs webpage):
https://portal.ct.gov/sde/nutrition/meal-patterns-preschoolers-in-school-nutrition-programs/preschool-meal-pattern-training#module7

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

Crediting Smoothies in the School Nutrition Programs

Signage Requirements for the National School Lunch Program and School Breakfast Program (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/ovs/signage_requirements_nslp_sbp.pdf

Smoothies (New England Dairy):
https://www.newenglanddairy.com/smoothies/

Standardized Recipes (CSDE's Crediting Documentation for the Child Nutrition Program webpage):
https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs/standardized-recipes

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 Final Rule: Expanding Fluid Milk Options in Child Nutrition Programs (91 FR 25073):
https://www.federalregister.gov/documents/2026/05/08/2026-09212/expanding-fluid-milk-options-in-child-nutrition-programs

USDA Memo SP 02-2024, CACFP 02-2024, and SFSP 02-2024: Revised: Crediting Tofu and Soy Yogurt Products in the School Meals Programs, Child and Adult Care Food Program, and Summer Food Service Program:
https://www.fna.usda.gov/cn/crediting-tofu-soy-yogurt-products-school-meals-cacfp

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-documentatio

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 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

Crediting Smoothies in the School Nutrition Programs

Vegetable Subgroups in the National School Lunch Program (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/vegetable_subgroups_nslp.pdf

What's in a Meal Module 7: Meal Pattern Documentation for School Menus, 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#module7

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

What's in a Meal Module 9: Milk 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#module9

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

Crediting Smoothies 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_smoothies_snp.pdf.

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Crediting Smoothies in the School Nutrition Programs

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1. mail: U.S. Department of Agriculture
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2. fax: (833) 256-1665 or (202) 690-7442; or
3. email: program.intake@usda.gov

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