

Crediting Whole Grains in the Summer Food Service Program

This guidance applies to meals and snacks served in the U.S. Department of Agriculture’s (USDA) Summer Food Service Program (SFSP). For additional guidance on the SFSP meal pattern and crediting requirements for the grains/breads component, refer to the CSDE’s resource, [Requirements for the Grains/Breads Component of the Summer Food Service Program Meal Patterns](#), and visit the “[Meal Patterns for the SFSP](#)” and “[Grains/Breads Component for the SFSP](#)” sections of the CSDE’s SFSP webpage.



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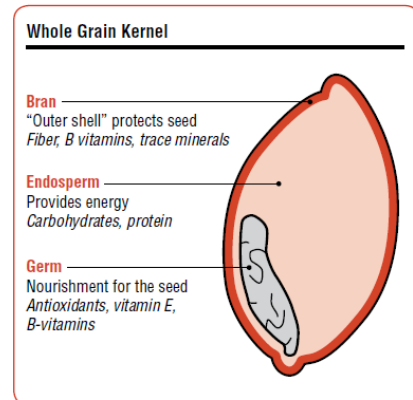
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Definition of Whole Grains

Whole grains consist of the entire cereal grain seed or kernel, after removing the inedible outer husk or hull. The kernel includes the starchy endosperm, the fiber-rich bran, and the nutrient-rich germ.

Usually the grain kernel is cracked, crushed, flaked, or ground during the milling process. A finished grain product is considered whole grain if it contains the same relative amounts of bran, germ, and endosperm as the original grain.

Whole grains contain a wide variety of nutrients that help reduce the risk of chronic diseases. The CSDE encourages SFSP sponsors to serve 100 percent whole-grain products most often. This provides the best nutrition for children.



Overview of Crediting Requirements

Whole-grain products and recipes credit as the grains/breads component in all SFSP meals and snacks. The USDA encourages SFSP sponsors to offer more whole grains in SFSP menus.

100 Percent Whole Grain Products

A commercial product is 100 percent whole grain if all grain ingredients are whole grains. The ingredient statements below show some examples of 100 percent whole-grain commercial products.

- Ingredients: *Whole-wheat flour*, sugar, wheat gluten. Contains 2% or less of each of the following: honey, salt, yeast, molasses, diacetyl tartaric acid esters of mono-diglycerides (datem), ascorbic acid, mono-and diglycerides, l-cysteine, enzymes.

This product is 100 percent whole grain because whole-wheat flour is the first ingredient and the only grain ingredient.

- Ingredients: Water, *whole-wheat flour*, *whole oats*, sugar, wheat gluten, yeast, soybean oil, salt, calcium propionate (preservative), monoglycerides, datem and/or sodium stearoyl lactylate, calcium sulfate, citric acid, calcium carbonate, soy lecithin, whey, nonfat milk.

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When reviewing the first ingredient on the product's label, water is ignored. This product is 100 percent whole grain because whole-wheat flour is the first ingredient after water and the only other grain is whole oats.

Identifying Whole Grains in Commercial Products

A grain is 100 percent whole grain if any of the following apply:

- the word “whole” is listed before the type of grain ingredient;
- the grain ingredient is another name for whole grains;
- the grain product has a Food and Drug Administration (FDA) standard of identity;
- the grain product is listed on any state's Special Supplemental Nutrition Program for Women, Infants, and Children (WIC)-approved whole grain foods list;
- the grain ingredient is nixtamalized corn; or
- the grain ingredient is a reconstituted whole grain.

A summary of each type of whole grain is below. [Table 1](#) lists examples of whole-grain products and ingredients.

Grain name states “whole”

A grain is whole grain if the grain name contains the word “whole.” For example, “whole wheat flour” and “whole-grain corn” are whole grains, but “wheat flour” and “yellow corn” are not.

Other names for whole grains

Some whole grains do not contain the word “whole” in the grain name. Examples include berries (the whole kernels of grain) such as wheat berries and rye berries, groats (the hulled whole kernels of grain) such as oat groats, rolled oats and oatmeal (including old-fashioned, quick-cooking, and instant oatmeal), brown rice and wild rice, graham flour (a coarsely ground whole-wheat flour), and many other grains such as quinoa, millet, triticale, teff, amaranth, buckwheat, and sorghum.



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Food and Drug Administration (FDA) standard of identity

Some whole-wheat products have an FDA standard of identity that indicates they are whole grain. These products are listed below. A standard of identity is a set of rules for what a certain product, such as whole-wheat bread, must contain or may contain to be legally labeled with that product name.

Breads, rolls, buns

Whole-wheat bread, rolls, buns
Entire wheat bread, rolls, buns
Graham bread, rolls, buns

Pasta

Whole-wheat spaghetti
Whole-wheat vermicelli
Whole-wheat macaroni
Whole-wheat macaroni products

The FDA provides standards of identity only for certain whole-wheat products, including whole-wheat bread, rolls, and buns ([21 CFR 136.180](#)) and whole-wheat macaroni products ([21 CFR 139.138](#)). Other grain products that are labeled as “whole wheat” but do not have an FDA standard of identity (such as crackers, tortillas, bagels, and biscuits) may or may not be 100 percent whole grain.

WIC-approved whole grain foods list

Grain products like bread, tortillas, pasta, and rice are whole grain if they are listed on any state’s WIC-approved whole grain food list. WIC-listed breakfast cereals must be specifically marked as whole grain because not all breakfast cereals on a WIC-list are whole grain. The Connecticut WIC food guides are available on the Connecticut State Department of Public Health’s [Approved Food Guide](#) webpage.

Nixtamalized corn ingredients

Commercial corn products such as tortilla chips, taco shells, and tamales credit as whole grains if the product is labeled “whole grain,” or the corn ingredient is nixtamalized (treated with lime). Nixtamalization is the process of soaking and cooked dried corn in an alkaline (slaked lime) solution. This process results in a product with similar nutrition to whole-grain corn.

Nixtamalized corn is used to make hominy, masa harina (corn flour), corn masa (dough from masa harina), and certain types of cornmeal. Masa is used for making tortilla chips, taco shells, tamales, pupusas, and other popular corn products. Hominy, corn masa, and masa harina credit as whole grains.

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Menu planners may use either method below to determine if commercial grain products are made with nixtamalized corn.

1. **The corn is treated with lime:** A corn ingredient is nixtamalized if the ingredients statement indicates that the corn is treated with lime, e.g., “ground corn with trace of lime” and “ground corn treated with lime.” The ingredients statements below show some examples of commercial nixtamalized corn products that credit as 100 percent whole grains.

- Ingredients: *Corn masa flour*, water, contains 2% or less of: cellulose gum, guar gum, amylase, propionic acid, benzoic acid, and phosphoric acid (to maintain freshness).
- Ingredients: *Whole-white corn*, vegetable oil (contains soybean, corn, cottonseed, and/or sunflower oil), salt, *lime/calcium hydroxide* (processing aid).
- Ingredients: *Limed whole-grain white corn*, palm oil, salt, TBHQ (preservative).
- Ingredients: *Whole-grain yellow corn*, canola oil, water, *corn flour*, salt, *hydrated lime*.

If the ingredients statement does not provide sufficient information to determine if the corn ingredient is a creditable grain (such as “cornmeal” and “yellow corn flour”), a product formulation statement (PFS) is required. The PFS must indicate that the corn ingredient is whole grain, enriched, or nixtamalized. For information on PFS forms, refer to [“Crediting Documentation for Commercial Products”](#) in this document.

2. **The product includes the FDA-approved whole grain health claim:** A commercial product made with corn is at least 50 percent whole grain if it includes one of the two FDA-approved whole grain health claims on its packaging. These claims are not commonly found on most grain products.

- **Low-fat claim:** “Diets rich in whole grain foods and other plant foods and low in total fat, saturated fat, and cholesterol, may reduce the risk of heart disease and some cancers.”
- **Moderate-fat claim:** “Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol, may help reduce the risk of heart disease.”

Crediting information for corn masa, masa harina, corn flour, and cornmeal is summarized in [USDA Memo SP 34-2019](#), [CACFP 15-2019](#), and [SFSP 15-2019](#): *Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs*.

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Reconstituted grains

Reconstituted grains (such as “reconstituted whole-wheat flour”) are made by blending the crushed and separated products of milling (bran, germ, and endosperm) from the same type of grain in the same proportions originally present in the intact grain kernel. A reconstituted grain is considered whole grain when the reconstitution is done by the original milling facility to ensure the same batch of whole grain is returned to its natural proportions. To credit a reconstituted grain as the grains component, SFSP sponsors must request documentation stating that the milling company recombined the grain components to the natural proportions of bran, germ, and endosperm.

Table 1. Common whole-grain products and ingredients ¹

<p>Barley</p> <p>Dehulled barley</p> <p>Dehulled-barley flour</p> <p>Whole barley</p> <p>Whole-barley flakes</p> <p>Whole-barley flour</p> <p>Whole-grain barley</p> <p>Whole-grain barley flour</p> <p>Brown rice</p> <p>Brown rice</p> <p>Brown rice flour</p> <p>Sprouted brown rice</p> <p>Corn</p> <p>Nixtamalized corn, e.g., hominy, corn masa (dough from masa harina), and masa harina (corn flour) ²</p> <p>Popcorn</p> <p>Whole corn</p> <p>Whole cornmeal</p> <p>Whole-corn flour</p> <p>Whole-grain corn</p> <p>Whole-grain corn flour</p> <p>Whole-grain cornmeal</p> <p>Whole-grain grits</p>	<p>Oats</p> <p>Instant oatmeal</p> <p>Oat groats ³</p> <p>Oatmeal</p> <p>Old-fashioned oats</p> <p>Quick-cooking oats</p> <p>Rolled oats</p> <p>Steel cut oats</p> <p>Whole oats</p> <p>Whole-grain oat flour</p> <p>Whole-oat flour</p> <p>Rye</p> <p>Flaked rye</p> <p>Rye berries ³</p> <p>Rye groats ³</p> <p>Sprouted whole rye</p> <p>Whole rye</p> <p>Whole-rye flakes</p> <p>Whole-rye flour</p>
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Wheat

Bromated whole-wheat flour
Bulgur (cracked wheat)
Cracked wheat or crushed wheat
Entire wheat flour
Flaked wheat
Graham flour
Sprouted wheat
Sprouted wheat berries ³
Sprouted whole wheat
Stone-ground whole-wheat flour ⁴
Toasted crushed whole wheat
Wheat berries ³
Wheat groats ³
White whole-wheat flour ⁵
Whole bulgur
Whole-durum flour
Whole-durum wheat flour
Whole-grain bulgur
Whole-grain wheat
Whole-grain wheat flakes
Whole-grain wheat flour
Whole-wheat flakes
Whole-wheat flour
Whole-wheat pastry flour
Whole-white wheat ⁵

Other grains

Amaranth
Amaranth flour
Buckwheat
Buckwheat flour
Buckwheat groats
Millet
Millet flour
Quinoa
Sorghum (milo)
Sorghum flour
Spelt berries ³
Sprouted buckwheat
Sprouted einkorn
Sprouted spelt
Teff
Teff flour
Triticale
Triticale flour
Whole einkorn
Whole einkorn berries ³
Whole emmer (farro)
Whole kamut (khorasan wheat)
Whole spelt
Whole-grain einkorn flour
Whole-grain spelt flour

Wild rice

Wild rice
Wild rice flour

¹ This list is not all-inclusive.

² Refer to "[Nixtamalized corn ingredients](#)" in this document).

³ Groats and berries are the hulled kernels of cereal grains such as oat, wheat, rye, and barley.

⁴ "Stone-ground" describes the process used for making the flour or meal and does not necessarily mean that the product is whole grain. Check the ingredients statement to be sure it includes the term "whole" in combination with "stone-ground."

⁵ Read labels carefully to be sure products are "white whole wheat" and not "white wheat," which is not a whole grain.

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Label Information That Does Not Indicate Whole Grain Content

Some types of label information for commercial grain products do not indicate if a food is whole grain. Menu planners cannot use any of the following to determine if a commercial grain product contains whole grains: certain statements about grain content on the product's package; the product's color; or the product's fiber content. This information does not indicate if a grain product contains whole grains. A summary of each type of label information is below.

Label statements about grain content

Careful label reading is important because the packaging for grain products can be misleading. Manufacturers often use terms in their product names or labels that make a product appear to contain a significant amount of whole grain when it does not.

Table 2 includes some common misleading terms found on product packages. Products with these terms are usually not 100 percent whole grain. They often contain refined flour (or other ingredients that are not whole grain) as the first or second ingredient.

Table 2. Common misleading terms for grains

Term	Description
"Made with whole grains"	These products must have some whole grains but may contain mostly refined flour. The amount of whole grains can vary greatly among different products.
"Made with whole wheat"	These products must have some whole wheat but may contain mostly refined flour. The amount of whole wheat can vary greatly among different products.
"Contains whole grain"	These products may contain a small amount of whole grain but usually are mostly refined grains. The amount of whole grains can vary greatly among different products.
"100% wheat"	All breads made from any part of the wheat kernel are 100 percent wheat, which is not the same as 100 percent whole wheat. "100% wheat" products may contain some whole-wheat flour or may contain only refined flour. Look for the terms "100% whole wheat" or "100% whole grain" to indicate that the product is made from only whole grains.

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Term	Description
“Multigrain” or specifies number of grains, e.g., “seven-grain bread”	These products must contain more than one type of grain, which can include refined grains, whole grains, or both. Some multigrain breads may have enriched flour as the primary ingredient with multiple grains in smaller amounts, while others contain mostly whole grains.
“Cracked wheat bread”	While cracked wheat is a whole grain, cracked wheat bread may contain refined flour as the primary ingredient with small amounts of cracked wheat.
“Stone-ground” flour or meal	“Stone-ground” describes the process used for making the flour or meal. It does not necessarily mean that the product is whole grain. Check the ingredients statement to be sure it includes the term “whole” in combination with “stone-ground.”

Color

A product’s color does not indicate if it contains whole grains. While whole-grain products are usually browner than products made with refined white flour, sometimes the brown color comes from caramel coloring or molasses, not from whole-grain ingredients. Read the ingredients statement or recipe to determine if the food contains any whole grains.

Fiber content

Whole grains and fiber both provide health benefits, but they are not the same. The fiber content on the Nutrition Facts label is not a good indicator of whether a commercial product contains whole grains. Grain-based foods that are good sources of fiber, such as bran cereal, may contain added fibers but few or no whole grains. The Nutrition Facts label lists total fiber, which includes naturally occurring fiber and sources added by the manufacturer, such as cellulose, inulin, and chicory root.

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Crediting Documentation for Commercial Grain Products

SFSP sponsors must be able to document that commercial grain products meet the meal pattern crediting requirements. Acceptable documentation includes a Child Nutrition (CN) label or a manufacturer's PFS. Grain items are not eligible for a CN label unless they are part of main dish entrees that contain at least ½ ounce equivalent (oz eq) of the meat/meat alternates (MMA component).

The SFSP meal patterns indicate the quantities for the MMA component in ounces instead of oz eq. The amount that credits as 1 oz eq or 1 ounce of MMA is the same.

A PFS from the manufacturer is required if the product's ingredients statement and packaging do not provide sufficient information to determine if the product meets the crediting criteria for SFSP meals and snacks. For guidance on when a PFS is required and the information it must include, refer to the CSDE's resource, [*When Commercial Grain Products Require a Product Formulation Statement to Credit in the Summer Food Service Program*](#).

SFSP sponsors must verify the accuracy of the PFS before including the commercial grain product in reimbursable meals and snacks, and maintain this crediting documentation on file. The CSDE will review this information during the Administrative Review of the SFSP.

If the manufacturer will not supply a PFS or the PFS does not provide the appropriate documentation, the product cannot credit as the grains component in SFSP meals and snacks.

For more information on CN labels and PFS forms, refer to the CSDE's resources, [*Using Child Nutrition \(CN\) Labels in the Summer Food Service Program*](#) and [*Using Product Formulation Statements in the Summer Food Service Program*](#), and the USDA's [*Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks*](#) and [*Tips for Evaluating a Manufacturer's Product Formulation Statement*](#). Additional guidance is available in the "Crediting Commercial Processed Products" section of the CSDE's SFSP webpage.

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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](#)

Crediting Documentation for Grain Foods Made from Scratch

SFSP sponsors must have recipes on file that document the crediting information for all grain foods made from scratch, including foods made on site by the SFSP sponsor and foods prepared by vendors. Menu planners should use the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG) to determine food yields and crediting information for SFSP recipes.

Recipes that contain whole grains credit as the grains/breads component based on the amount per serving. SFSP sponsors must determine the recipe's meal pattern contribution per serving using one of the following methods: 1) grams of creditable grains; or 2) if the weight of the prepared (cooked) serving is known, the required weight (groups A-E) or volume (groups H-I) for the appropriate grain group in the USDA's Exhibit A chart (refer to "[Required Servings for Grain Products and Recipes](#)" in this document).

The CSDE encourages SFSP sponsors to use standardized recipes to ensure accurate crediting information. For more information, refer to the CSDE's [Standardized Recipe Form for the Summer Food Service Program](#) and visit the "[Standardized Recipes](#)" section of the CSDE's SFSP webpage.

Required Servings for Grain Products and Recipes

The required meal pattern quantities for the grains/breads component are in servings. The minimum creditable amount is $\frac{1}{4}$ serving.

The amount of a whole-grain food that provides one serving varies because different types of foods contain different amounts of creditable grains. For example, to credit as one serving of the grains/breads component, a roll must weigh 25 grams or 0.9 ounce, a corn muffin must weigh 31 grams or 1.1 ounce, and a blueberry muffin must weigh 50 grams or 1.8 ounces.

The USDA allows two methods for determining the grains/breads servings of a creditable grain product or recipe. SFSP sponsors may use either method but must document how the crediting information was obtained. These methods are summarized below. For detailed guidance, refer to the CSDE's resource, [Calculation Methods for Grains/Breads Servings in the Summer Food Service Program](#).

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Method 1: USDA's Exhibit A chart

Method 1 uses the USDA's [Exhibit A: Grain Requirements for Child Nutrition Programs](#) chart to determine the required weight (groups A-G) or volume (groups H-I) for the grain group where the food belongs. This method is used for commercial grain products and may also be used for recipes if the menu planner knows the weight (grams or ounces) of the prepared (cooked) serving. Some commercial grain products require method 2 and the SFSP sponsor must obtain a PFS (refer to the CSDE's resource, [When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs](#)).

The Exhibit A grain quantities are not the same for all Child Nutrition Programs because the meal patterns are different. The CSDE's resource, [Serving Sizes for Grains/Breads in the Summer Food Service Program](#), lists the Exhibit A grains/breads servings that apply to the SFSP meal patterns.

Method 2: creditable grains

Method 2 determines the grains/breads servings from the weight (grams) of creditable grains per serving. This method is used for recipes and may also be used for commercial grain products that have a PFS stating the weight of creditable grains per serving. The grams of creditable grains are listed in the commercial product's PFS or calculated from the grain quantities in the SFSP sponsor's recipe.

To credit as one serving of the grains/breads component, foods in groups A-G of the USDA's Exhibit A chart must contain 14.75 grams of creditable grains and foods in group H must contain 25 grams of creditable grains. The grams of creditable grains are listed in commercial product's PFS or calculated from the grain quantities in the SFSP sponsor's recipe.

There are some situations when SFSP sponsors must use method 2 and a PFS is required. For more information, refer to the CSDE's resource, [When Commercial Grain Products Require a Product Formulation Statement to Credit in the Summer Food Service Program](#).

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Grain crediting tools

The tools below help menu planners determine the meal pattern contribution of creditable grain products and recipes.

- **USDA’s Exhibit A Grains Tool for commercial grain products:** This [online tool](#) of the USDA’s [Food Buying Guide for Child Nutrition Programs](#) (FBG) determines the grains/breads servings of commercial grain products. For more information, watch the USDA’s webinars, [Exhibit A Grains Tool to the Rescue](#) and [How to Maximize the Exhibit A Grains Tool](#).
- **USDA’s Recipe Analysis Workbook:** The FBG’s online [Recipe Analysis Workbook](#) allows menu planners to search for ingredients, develop a standardized recipe, and determine the recipe’s meal pattern contribution per serving. To access this tool, users must create a free account on the USDA’s FBG website.
- **CSDE’s How to Use the Grains/Breads Servings Chart for the SFSP:** The CSDE’s resource, [How to Use the Grains/Breads Servings Chart for the Summer Food Service Program](#), reviews the steps for using the Exhibit A quantities to determine the grains/breads servings of three types of commercial products and standardized recipes. These include grain menu items in groups A-G that contain multiple small pieces per serving (e.g., crackers, hard pretzels, and animal crackers), multiple large pieces per serving (e.g., pancakes, slices of bread, and waffles), and one piece per serving (e.g., muffins, bagels, and rolls).

Considerations for Reducing Choking Risks for Young Children

Children younger than 4 are at the highest risk of choking. Examples of grain foods that may cause choking include hard pretzels; pretzel chips; corn chips; breakfast cereals that contain nuts, whole-grain kernels (such as wheat berries), and hard chunks (such as granola); and crackers or breads with seeds, nut pieces, or whole-grain kernels. Consider children’s age and developmental readiness when deciding what types of grain foods to offer in SFSP 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.

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Resources

Accepting Processed Product Documentation in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/Accepting_Processed_Product_Documentation_SFSP.pdf

Calculation Methods for Grains/Breads Servings in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/Grain_Calculation_SFSP.pdf

Crediting Breakfast Cereals in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/Credit_Cereals_SFSP.pdf

Crediting Foods in the SFSP (“Documents/Forms” section of CSDE’s SFSP webpage):

<https://portal.ct.gov/SDE/Nutrition/Summer-Food-Service-Program/Documents>

Exhibit A Grains Tool (USDA’s Food Buying Guide for Child Nutrition Programs):

<https://foodbuyingguide.fns.usda.gov/ExhibitATool/Index>

Exhibit A: Grain Requirements for Child Nutrition Programs (USDA):

<https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/ExhibitA.pdf>

Food Buying Guide for Child Nutrition Programs (USDA):

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

Grains/Breads Component for the SFSP (“Documents/Forms” section of CSDE’s SFSP webpage):

<https://portal.ct.gov/SDE/Nutrition/Summer-Food-Service-Program/Documents#GrainsBreads>

How to Use the Grains/Breads Servings Chart for the Summer Food Service Program (CSDE):

https://portal.ct.gov/SDE/Nutrition/-/media/SDE/Nutrition/SFSP/MealPattern/Credit_How_to_Use_Grains_Breads_Servings_Chart_SFSP.pdf

Meal Patterns for the SFSP (“How To” Section of CSDE’s SFSP webpage):

<https://portal.ct.gov/SDE/Nutrition/Summer-Food-Service-Program/How-To#MealPatterns>

Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks (USDA):

https://www.fns.usda.gov/sites/default/files/resource-files/PFS_Grains-Breads_Servings_Fillable_508.pdf

Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks: Completed Sample (USDA):

https://www.fns.usda.gov/sites/default/files/resource-files/PFS_Grains-Breads_Servings_Fillable_508.pdf

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Recipe Analysis Workbook (RAW) for Standardized Recipes (USDA):

<https://www.fns.usda.gov/tn/food-buying-guide-interactive-web-based-tool>

Requirements for the Grains/Breads Component of the Summer Food Service Program Meal Patterns (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/Component_Grains_Breads_SFSP.pdf

Servings for Grains/Breads in the Summer Food Service Program (CSDE):

https://portal.ct.gov/SDE/Nutrition/-/media/SDE/Nutrition/SFSP/MealPattern/Servings_Grains_Breads_SFSP.pdf

Standardized Recipe Form for the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/Standardized_Recipe_Form_SFSP.docx

Standardized Recipes (“Documents/Forms” section of CSDE’s SFSP webpage):

<https://portal.ct.gov/SDE/Nutrition/Summer-Food-Service-Program/Documents#StandardizedRecipes>

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

<https://fns-prod.azureedge.us/sites/default/files/resource-files/manufacturerPFStipsheet.pdf>

USDA Memo SP 34-2019, SFSP 15-2019 and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs:

<https://www.fns.usda.gov/cn/crediting-coconut-hominy-corn-masa-and-masa-harina-child-nutrition-programs>

Using Child Nutrition (CN) Labels in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/CN_Labels_SFSP.pdf

Using Product Formulation Statements in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/Product_Formulation_Statements_SFSP.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>

When Commercial Grain Products Require a Product Formulation Statement to Credit in the Summer Food Service Program (CSDE):

https://portal.ct.gov/SDE/Nutrition/-/media/SDE/Nutrition/SFSP/MealPattern/When_Commercial_Grain_Products_Require_PFS_SFSP.pdf

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For more information, visit the [Meal Patterns for the SFSP](#) and [Crediting Foods in the SFSP](#) sections of the CSDE's SFSP webpage or contact the [Summer Meals 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/SFSP/CreditingSFSP/Credit_Whole_Grains_SFSP.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, audiotope, 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

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