

Food-Crediting Summary Chart

SP 21-2019, SP 23-2019, SP 24-2019, SP 25-2019, SP 26-2019, SP 34-2019

Memo Code	Item	Crediting Category	Crediting requirements	Notes
SP 21-2019	Shelf-Stable, Dried and Semi-Dried Meat, Poultry and Seafood (Ex. beef jerky or summer sausage)	Meat/Meat Alternate	<ul style="list-style-type: none"> • Follow crediting principles used for all other products made from meat, poultry, or seafood to credit dried meat, poultry, and seafood products 	<ul style="list-style-type: none"> • Creditable as meat as of Dec 4 2018, FNS expects products to be most useful in meals served off-site (school field trips or picnics) but it is not limited to meals and snacks off-site
			<ul style="list-style-type: none"> • When a PFS is provided for a dried meat product, it should be evaluated to ensure the following crediting principles are followed: 	<ul style="list-style-type: none"> • Product formulation statement (PFSs) or the CN Labeling Program are the two acceptable formats for documenting meal contributions from dried meat, poultry, and seafood products
			<ul style="list-style-type: none"> (1) the creditable meat ingredients on the PFS must match or have similar description as the ingredients listed on the product label (e.g. Ground beef, not more than 30% fat or beef round roast) (2) the creditable meat ingredients listed on PFS must have a similar description to a food item in the Food Buying Guide for CNPs (3) The creditable amount cannot exceed the finished weight of the product 	
SP 23-2019	Popcorn	Grain	NSLP, SBP, and CACFP operators now may credit:	<ul style="list-style-type: none"> • The high volume of popcorn required for crediting may be too much for some children. FNS encourages Program operators to pair popcorn with another creditable grain in these situations
			<ul style="list-style-type: none"> • 3/4 cup (or 0.25 ounces (7 grams)) <i>popped</i> popcorn credits as 1/4 ounce equivalent of whole grains 	<ul style="list-style-type: none"> • To credit commercially-prepared foods with popcorn as an ingredient, Program operators must obtain a Product Formulation Statement
			<ul style="list-style-type: none"> • 1.5 cups (or 0.5 ounces (14 grams)) <i>popped</i> popcorn credits as 1/2 ounce equivalent of whole grains 	<ul style="list-style-type: none"> • Program operators using popcorn as an ingredient in other food prepared in-house will follow the standards already in place for determining meal contributions for in-house recipes, including creating standardized recipes
			<ul style="list-style-type: none"> • 3 cups (or 1.0 ounce (28 grams)) <i>popped</i> popcorn credits as 1 ounce equivalent of whole grains 	<ul style="list-style-type: none"> • NSLP operators must ensure that any oil or fat used to pop the popcorn is included in the nutrient profile
			SFSP and NSLP Afterschool Snack operators now may credit:	<ul style="list-style-type: none"> • FNS strongly encourages healthy popcorn toppings such as herb blends
			<ul style="list-style-type: none"> • 3/4 cup popped (or 0.25 ounces (7 grams)) popcorn as 1/4 serving of grains • 1.5 cups (or 0.5 ounces (14 grams)) <i>popped</i> popcorn as 1/2 serving of grains • 3 cups (or 1.0 ounce (28 grams)) <i>popped</i> popcorn as 1 serving of grains 	<ul style="list-style-type: none"> • To prevent the risk of choking, Program operators must consider the developmental readiness of children and the ability of disabled or older adults to swallow safely when deciding whether to offer popcorn
SP 24-2019	Surimi Seafood (pasteurized, ready-to-eat, restructured seafood usually made from pollock (fish))	Meat/ Meat Alternate	<ul style="list-style-type: none"> • A 4.4 ounce portion of surimi seafood credits as 1.5 ounce equivalent meat/meat alternate 	<ul style="list-style-type: none"> • Manufacturers can document formulations of surimi seafood with higher percentages of meat/meat alternate ingredients using a Child Nutrition (CN) Label or a Product Formulation Statement (PFS)
			<ul style="list-style-type: none"> • A 3.0 ounce portion of surimi seafood credits as 1.0 ounce equivalent meat/meat alternate 	<ul style="list-style-type: none"> • To credit surimi seafood differently than what is listed in this document, Program operators should obtain a CN label or PFS from the manufacturer
			<ul style="list-style-type: none"> • A 1.0 ounce portion of surimi seafood credits as 0.25 ounce equivalent meat/meat alternate 	

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SP 25-2019	Tempeh (fermented soybean cake traditionally made from whole soybeans)	Meat/ Meat Alternate	<ul style="list-style-type: none"> • 1 ounce of tempeh credits as 1 ounce equivalent of meat alternate 	<ul style="list-style-type: none"> • Providing a straightforward crediting method for tempeh provides improved access to an additional vegetarian option • Some varieties of tempeh may include other creditable foods, but foods must be present in the minimum creditable quantities (1/8 cup or 1/4 ounce equivalents) • To credit tempeh varieties, Program operators must obtain a Child Nutrition (CN) Label or a Product Formulation Statement (PFS) from the manufacturer
FNS now allows pasta made of vegetable flour(s) to credit as a vegetable, even if the pasta is not served with another recognizable vegetable				
SP 26-2019	Pasta Products Made of 100 Percent Vegetable Flour(s) crediting as a Vegetable	Vegetable	<ul style="list-style-type: none"> • Consistent with vegetable crediting: 1/2 cup pasta made of 100% vegetable flour(s) credit as 1/2 cup vegetable 	<ul style="list-style-type: none"> • Pasta products made of flour from one vegetable subgroup may credit toward the appropriate vegetable subgroup
			<ul style="list-style-type: none"> • Pasta products made of vegetable flour(s) from multiple vegetable subgroups may credit in two ways: 	
			<ul style="list-style-type: none"> (1) With a PFS from the food manufacturer detailing the actual volume of each vegetable per serving, the pasta product may credit toward specific vegetable subgroups 	
			<ul style="list-style-type: none"> (2) If the actual volume of each vegetable flour is unknown, the pasta may credit toward the additional vegetable needed from any vegetables needed from any vegetable subgroup to meet the overall weekly vegetable requirement 	
	Pasta Products Made of Vegetable Flour(s) and other Non-Vegetable Ingredients	Vegetable	<ul style="list-style-type: none"> • May credit toward daily and weekly vegetable requirements with a PFS detailing the actual volume of vegetable flour per serving 	<ul style="list-style-type: none"> • This crediting does not apply toward grain-based pasta products that contains small amounts of vegetable powder for coloring
	Pasta Products Made of 100 Percent Legume Flour(s)	Meat/ Meat Alternative	<ul style="list-style-type: none"> • Consistent with legume crediting 	<ul style="list-style-type: none"> • This crediting change does not remove the visual recognition for legume pasta
<ul style="list-style-type: none"> • 1/2 cup cooked pasta made of 100% legume flour may credit 2 ounces equivalent meat alternative 			<ul style="list-style-type: none"> • Legumes may credit as vegetable or MA, but not both in the same meal 	
<ul style="list-style-type: none"> • To credit as MA, pasta made of legume flour must be offered with additional M/MA (tofu, cheese, or meat) 				
	Required Signage and Training	N/A	N/A	<ul style="list-style-type: none"> • Signage helps children understand what foods are in their meals and snacks • Local Program operators must indicate-using signage or other nutrition education- that pasta made of vegetable flour is a "vegetable" and not a grain component • For example pasta made of chickpea flour could be labeled "Chickpea Pasta" with a symbol showing it is part of the vegetable component of the meal • Serving line staff should be informed when pasta made with vegetable flour is offered and understand how the pasta contributes toward the reimbursable meal

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SP 34-2019 (Rescinds and Replaces SP 22-2019)	Coconut: Fresh, Frozen, and Dried	Fruit	<ul style="list-style-type: none"> At least 1/8 cup must be served to be credited towards fruit component 	<ul style="list-style-type: none"> May be credited as fruit based on volume served Coconut flour and coconut oil are not credible in the CNPs Menu planners must consider coconut's caloric and saturated fat content Juices labeled as 100% juice (including coconut water) will continue to credit toward fruit component per volume served
	Hominy	Vegetable or Grain (depending on how it is offered)	<ul style="list-style-type: none"> Program operators now may credit hominy as follows: <ul style="list-style-type: none"> 1/4 cup canned, drained hominy credits as 1/4 cup vegetable (starchy) 1/2 cup cooked or 1 ounce (28 grams) dry hominy grits credit as 1 ounce equivalent grains (oz eq). 	<ul style="list-style-type: none"> When offered in its whole form it will credit as a starchy vegetable When offered as in a dried, milled form (grits), it will credit as whole grain rich grain
	Corn Masa, Masa Harina, Corn Flour, and Cornmeal	Grain	<ul style="list-style-type: none"> Credits in the same manner as all other creditable grain ingredients and foods May meet the WGR criteria- see explanation in notes 	<ul style="list-style-type: none"> Crediting is determined by weight listed in Exhibit A: Grain Requirements for Child Nutrition Programs, or by grams of creditable grain per portion