

Food Buying Guide (FBG) Overview

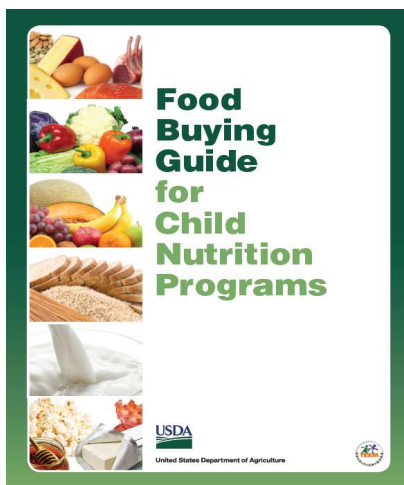
Child Nutrition Programs



OKLAHOMA
Education

1

Food Buying Guide (FBG)



WHERE TO FIND:

Schools – Other Documents

CACFP – Resource Library

Online – type in a search engine

APP - found in your system store, Google Play or iTunes

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OKLAHOMA
Education

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Importance of the Food Buying Guide

- What food items are allowed to be served in Child Nutrition Programs?
- Crediting information
 - *Example:* Cheese is a Meat Alternate
 - Vegetable Subgroups
- How many servings will you get from a specific quantity of food?
- What quantity of the raw product will provide the amount of ready-to-cook food called for in a recipe?

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What is in the Food Buying Guide?

- It will help you buy the right amount of food and purchase it in the most cost-effective manner
- Yield data on over 2,100 food items
- The Food Buying Guide is used by the State Department during a review to ensure enough quantity was served

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FBG Also Includes...

- Compare Food Items (online & app only)
- Store/List Favorite Food Items (online & app only)
- Auto-calculate the amount to purchase based on the selected serving size for fruit & vegetable (Online & app only)
- Recipe Analysis Workbook (Appendix A)
- USDA CN Labeling Program (Appendix C)
- Resources (Appendix F)

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Creditable Foods

**Whether Serving 10 OR 1000:
The Concept is the Same!**

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It's all about the LABEL!



STANDARD OF IDENTITY

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Food Buying Guide = Creditable Items/Standard of Identity

Does the label on the package read EXACTLY AS STATED in the Food As Purchased (AP) column in the FBG?

- ☐ If **YES**, the item can be served
- ☐ If it is **NOT IN THE FBG**, does the food item have:
 - A Child Nutrition (CN) Label?
 - A “valid” Product Formulation Statement?
 - ✓ If **YES**, it can be served
 - ✗ If **NO**, it cannot be served

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Chicken A La King

Meal Component:
All Meal Components

Category:
All Categories

SearchReset Search

No Item for Comparison.

It's ALL ABOUT THE LABEL!

Search Results

Meal Component	Category / Subcategory	Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution
Meats/Meat Alternates ¹ <i>Footnote</i>	Poultry CHICKEN PRODUCTS, canned or frozen	Chicken Products, Chicken a La King ^{20, 21} <i>Footnote</i>	Pound	2.30	3/4 cup serving provides about 1.3 oz cooked poultry

1

If label on the product matches the item in the Food Buying Guide – Food As Purchased column, it can be served. It has a standard of identity, and manufacturer followed the USDA recipe to call it that on the label

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Chicken A La King

Food Item Details

Meal Component	Meats/Meat Alternates ¹
Meal Category	Poultry
Subcategory	CHICKEN PRODUCTS, canned or frozen
Food As Purchased, AP ¹	Chicken Products, Chicken a La King ^{20, 21}
Purchase Unit	Pound
Servings per Purchase Unit, EP	2.30
Serving Size per Meal Contribution	3/4 cup serving provides about 1.3 oz cooked poultry
Purchase Units for 100 Servings	43.50
Additional Information	1 lb AP = 0.20 lb cooked chicken meat with skin
Footnote	<p>¹ Information about Alternate Protein Products (APP) can be found in 7 CFR Parts 210, 215, 220, 225, and 226.</p> <p>²⁰ Yield data is based on minimum percent meat as required by FSIS Standard of Identity regulations found in 9 CFR.</p> <p>²¹ Purchasers of these products will need to ensure that the name of the food on the product label exactly matches the "As Purchased" description in Column 1.</p>

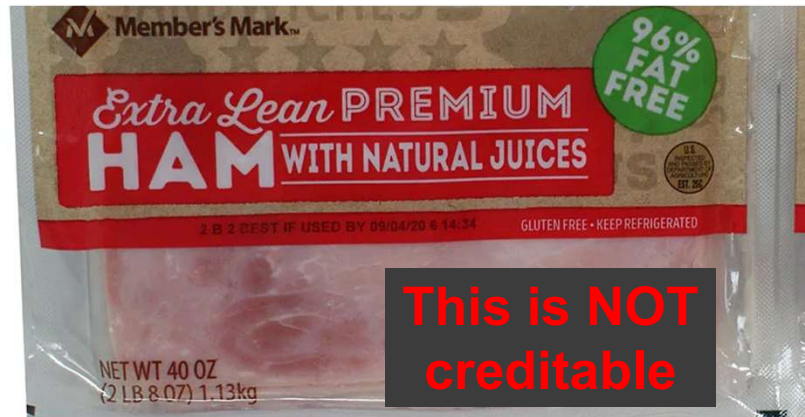
View PDFExportAdd To FavoritesClose

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Does the label match the FBG?



Pork, Mild Cured, Fully Cooked, chilled or frozen, Ham, With natural juices**
Boiled, Without bone, (Like IMPS #508 Style B)
Footnote

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Food-Buying Guide and Deli Meat

- **Ham:**
 - We have not found a pre-sliced ham in the section by the cheese that meets requirements
 - Some ham MAY work in the deli section
 - A copy of the label of ham served
 - The information of the ham used from the FBG
- **Turkey:**
 - Turkey allowed for sandwiches is you cook a whole turkey or turkey sections, cook it, and slice it
 - **OR** if you purchase Turkey Ham lunch meat

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Sandwich Suggestions

- Beef Bologna
- Homemade Pimento Cheese
- **Turkey Ham**
- Homemade Tuna/Chicken/Egg Salad
- Grilled Cheese
- *Must use creditable cheese*

TURKEY HAM, Fully cooked, chilled or frozen					
Turkey Ham, fully cooked, chilled or frozen ⁴³	Pound	11.20	1.4 oz serving provides 1 oz cooked turkey	9.00	1 lb AP = 0.70 lb cooked turkey
	Pound	7.46	2.1 oz serving provides 1-1/2 oz cooked turkey	13.50	1 lb AP = 0.70 lb cooked turkey
Turkey Ham, fully cooked, chilled or frozen ⁴³ 15% added ingredients	Pound	9.41	1.7 oz serving provides 1 oz cooked turkey	10.60	1 lb AP = 0.59 lb cooked turkey
	Pound	6.27	2.6 oz serving provides 1-1/2 oz cooked turkey	15.90	1 lb AP = 0.59 lb cooked turkey

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Fish Portions – Match the FBG?

639821 KEEP FROZEN

BEER BATTERED ALASKA COD

Gadus macrocephalus

WITH ALASKAN® WHITE ALE • 2 OZ • FILLETS • PARFRIED • WILD

01/17/2020

5 07 58108 69994 1

NET WT. 10 LB (4.53 kg)

ALASKAN® WHITE ALE, trademarks and copyright are the property of Alaskan Brewing & Distilling Co.

US FOODS QUALITY TIER

To learn more visit www.usfoods.com/tiers

Nutrition Facts

40 servings per container

Serving size 2 pieces (112 g/4 oz)

Amount per serving

Calories 210

INGREDIENTS ALASKA COD, VEGETABLE OIL (SOYBEAN AND/OR CANOLA), WATER, MODIFIED CORN STARCH, YELLOW CORN FLOUR, BLEACHED AND UNBLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHEAT FLOUR, CONTAINS 2% OR LESS OF: SALT, CORN STARCH, RICE FLOUR, BEER (WATER, MALTED BARLEY, YEAST, HOPS), DEGERMINATED YELLOW CORN FLOUR, MALTODEXTRIN, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA, CALCIUM LACTATE), DEXTRIN, SUGAR, TAPIOCA DEXTRIN, ONION POWDER, SPICES, BEER FLAVOR (MALT POWDER [MALTED BARLEY, WHEAT FLOUR, DEXTROSE], BEER SOLIDS [MALT, CORN, GRITS, RICE HOPS], DRIED YEAST, MALTODEXTRIN, NATURAL AND ARTIFICIAL FLAVORS, MODIFIED CORN STARCH), DEXTROSE, DISODIUM INOSINATE AND DISODIUM GUANYLATE, DRIED TORULA YEAST, NATURAL AND ARTIFICIAL FLAVORS, MALT EXTRACT, YEAST EXTRACT, SODIUM ALGINATE, NATURAL BEER FLAVOR, CELLULOSE GUM, GARLIC POWDER, METHYLCELLULOSE, L-CYSTEINE HYDROCHLORIDE, YELLOW 5, GUAR GUM.

CONTAINS FISH (ALASKA COD), WHEAT.

COOKING INSTRUCTIONS: KEEP FROZEN UNTIL READY TO COOK. THAWING IS NOT RECOMMENDED. COOK FROM FROZEN.

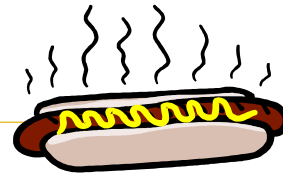
Seafood, frozen, Fish Portions ⁴⁴ Fried, battered, (45 percent fish) ⁴² , (Not from minced fish), 2 oz portion	Pound	8.00	2 oz portion provides about 0.7 oz cooked fish	12.50	1 lb AP = 0.37 lb cooked fish
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Examples: Foods With No Standard of Identity/ Non-Specific Foods



Ravioli	Bologna	Hot Dogs	Burrito
BBQ Beef/Pork	Potato Chips	Canned Cheese	Steak Fingers
Cooked Sausage Patty	Cocktail Wieners	Cheese Product	Fish Sticks
Chicken Fried Steak	Breakfast Pizza	Canned Chili	Lunch Meat

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Pre-Made Mixed Dishes

- **Examples:** pizza, burrito, chicken nuggets, fried okra
- Items that contain 2 or more components when purchased
- Is it in the Food Buying Guide?
 - If **NO** – A CN Label or Product Formulation Statement is required

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An Authentic CN Label Contains

Logo With
Distinct
Border

Meal Pattern
Contribution
Statement

6-Digit
Prod I.D.
Number

CN

000000

This 5.00 oz pizza with Ground Beef and Vegetable Protein Product provides 2.00 oz equivalent meat/meat alternate, 1/8-cup serving of red orange vegetable, and 1-1/2 oz.eq. grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service USDA XX-XX**) CN

Statement Specifying
CN Label Was
Authorized by FNS

Month and
Year of
Approval

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This is a product number
not a CN Label

Tyson

12670CI03 18

CRISPITOS

00023700000487

024569

**FULLY COOKED
TIGHTLY ROLLED WHOLE GRAIN TORTILLA
WITH CHICKEN CHILI FILLING**

INGREDIENTS: FILLING: Mechanically separated chicken, water, seasoning (chili pepper, salt, dehydrated onion, garlic powder, cumin, paprika, black pepper, red paprika, oregano), attractives of paprika, whole grain oats, stabilizers (corn starch, modified food starch, xanthan gum, guar gum), WHOLE GRAIN TORTILLA: Whole wheat flour, bleached wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, water, vegetable oil (contains one of the following: soybean oil, corn oil with TBHQ and citric acid, contains 2% or less of salt, dehydrated conditions (sodium stearoyl lactylate, calcium stearate), polydimethylsiloxane (as a preservative), fumaric acid, FATS: INGREDIENTS: Water, xanthan gum, Blended in vegetable oil.

CONTAINS: WHEAT.

CN

094914

This is a CN Label

094914

CN Label shows crediting information

PREPARATION: Reheatings versatile according to instructions. COOKING: 10-14 MINUTES from THAWED.

CONNECTION OVEN: 12-15 minutes at 350°F from FROZEN.

Instructions are appropriate. Heat and internal temperature reaches 160°F.

KEEP FROZEN

DISTRIBUTED BY: TYSON SALES AND DISTRIBUTION, INC., P.O. BOX 3030, SPRINGDALE, AR 72782-3030 U.S.A.

TYSON FOODS, INC.

NET WT. 15.53 LBS.

LLP1117022

Nutrition Facts
Serving Size: 1 Piece (37g)
Servings Per Container: About 72

Amount Per Serving	% Daily Value*
Calories 270	Calories from Fat 130
Total Fat 14g	22 %
Saturated Fat 3g	15 %
Trans Fat 0g	
Polyunsaturated Fat 5g	
Monounsaturated Fat 4.5g	
Cholesterol 25mg	8 %
Sodium 370mg	15 %
Total Carbohydrate 23g	8 %
Dietary Fiber 3g	12 %
Sugars 1g	
Protein 12g	24 %
Vitamin A 15%	Vitamin C 0%
Calcium 4%	Iron 10%

*Percent Daily Values are based on a diet of other people's secrets.

This CN label shows it provides 1 ounce of Meat/Meat Alternate and 1 ounce equivalent of whole grain rich bread.

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Child Nutrition/CN Labels

- Original CN Label from the product carton
- Photocopy of CN Label that is on the original product packaging
- Photograph of CN Label that is on the original packaging
- Invoices/receipts may be required to validate the CN label and the product

MUST BE VISIBLE AND LEGIBLE

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Food Crediting Information

- Current Product Formulation Statements
- CN Labels
 - CN Labels must be current and the exact product you are purchasing
 - **The 6-digit number must be listed on your production records**

Expiration Date/Valid CN Labels:

<https://www.fns.usda.gov/cn/labeling/usdausdc-authorized-labels-and-manufacturers>

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Serving USDA Foods

- USDA Foods are allowed to be served on CNP programs
- If it is a combination food item or an item that is not found in the Food Buying Guide, print out the ***Product Information Sheet***
- **USDA website:**
<https://www.fns.usda.gov/usda-fis/usda-foods-product-information-sheets>

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United States Department of Agriculture

USDA Foods in Schools

100134 - Beef Crumbles w/SPP, Cooked, Frozen

Category: **Meat/Meat Alternate**

Product Description

- This item is fully cooked ground beef with soy protein product (SPP) that is in approximately 1/4 inch crumbles with a light seasoning profile. This product is delivered frozen in cases with four 10-pound packages.

Crediting/Yield

- One case of beef crumbles provides approximately 557 1.15-ounce portions.
- CN Crediting: Approximately 1.15 ounces of fully cooked beef crumbles credit as 1 ounce equivalent meat/meat alternate. You can use the CN label or product formulation statement to confirm the specific crediting information for the product you receive.

Culinary Tips and Recipes

- Fully cooked beef crumbles can be used in a variety of applications such as chili, sloppy joes, tacos, spaghetti sauce, lasagna, casseroles, pasta dishes, or any recipe that calls for ground beef.
- For culinary techniques and recipe ideas, visit the

Nutrition Facts

Serving size: 1.15 ounces (32g)/1 MMA beef crumbles

Amount Per Serving	
Calories	67
Total Fat	4g
Saturated Fat	2g
Trans Fat	0g
Cholesterol	22mg
Sodium	109mg
Total Carbohydrate	2g
Dietary Fiber	1g
Sugars	0g
Protein	6g

Source: USDA Foods Vendor Labels

Allergen Information: Contains soy. Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, contact the

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Access to the Food Buying Guide

Book – App - Online

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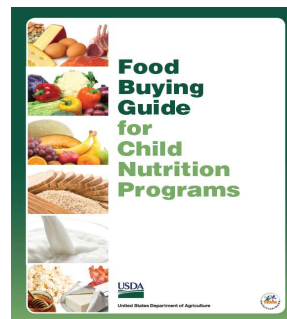


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Sections of the FBG Book

► The FBG is divided into 7 sections and an index. The sections are as follows:

- Introduction
- Meats/Meat Alternates
- Vegetables
- Fruits
- Grains
- Milk
- Other Foods
- Appendices A–F



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Food Buying Guide Yield Tables

The book or PDF version has 6 columns like this:

1 Food As Purchased, AP	2 Purchase Unit	3 Servings Per Purchase Unit, EP	4 Serving Size Per Meal Contribution	5 Purchase Units for 100 Servings	6 Additional Information
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- The App – View Yield Tables
- Online Version – PDF version
- The App and Online versions have the same columns, they are vertical instead of horizontal

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Section 4 – Meats/Meat Alternates

1. Food As Purchased, AP	2. Purchase Unit	3. Servings per Purchase Unit, EP	4. Serving Size per Meal Contribution	5. Purchase Units for 100 Servings	6. Additional Information
BEEF, GROUND, fresh or frozen (continued)					
Beef, Ground, fresh or frozen ^{9,10} no more than 24% fat, (Like IMPS #136)	Pound	11.60	1 oz cooked lean meat	8.70	1 lb AP = 0.1 lb cooked, drained, lean meat
	Pound	7.78	1-1/2 oz cooked lean meat	12.90	1 lb AP = 0.1 lb cooked, drained, lean meat
Beef, Ground, fresh or frozen ^{9,10} no more than 20% fat, Includes USDA Foods, (Like IMPS #136)	Pound	11.80	1 oz cooked lean meat	8.50	1 lb AP = 0.74 lb cooked, drained, lean meat
	Pound	7.89	1-1/2 oz cooked lean meat	12.70	1 lb AP = 0.74 lb cooked, drained, lean meat
Beef, Ground, fresh or frozen ^{9,10} no more than 15% fat, (Like IMPS #136)	Pound	12.00	1 oz cooked lean meat	8.40	1 lb AP = 0.75 lb cooked, drained, lean meat
	Pound	8.00	1-1/2 oz cooked lean meat	12.50	1 lb AP = 0.75 lb cooked, drained, lean meat
Beef, Ground, fresh or frozen ^{9,10} no more than 10% fat, (Like IMPS #136)	Pound	12.10	1 oz cooked lean meat	8.30	1 lb AP = 0.76 lb cooked, drained, lean meat
	Pound	8.10	1-1/2 oz cooked lean meat	12.40	1 lb AP = 0.76 lb cooked, drained, lean meat

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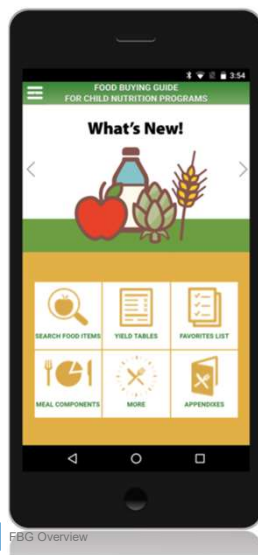
Section 2 - Vegetables

1. Food As Purchased, AP	2. Purchase Unit	3. Servings per Purchase Unit, EP	4. Serving Size	5. Purchase Units for 100 Servings	6. Additional Information
Other Vegetables - BEANS, GREEN (continued)					
Beans, Green, canned Whole, Includes USDA Foods	No. 10 Can (101 oz)	39.50	1/4 cup heated, drained vegetable	2.60	1 No. 10 can = about 58.0 oz (13 cups) drained, unheated beans
	No. 10 Can (101 oz)	52.20	1/4 cup drained vegetable	2.00	1 No. 10 can = about 58.0 oz (13 cups) drained, unheated beans
	No. 2-1/2 Can (28 oz)	14.40	1/4 cup heated, drained vegetable	7.00	1 No. 2-1/2 can = about 16.0 oz (3-5/8 cups) drained, unheated beans
	No. 300 Can (14-1/2 oz)	4.58	1/4 cup heated, drained vegetable	21.90	1 No. 300 can = about 7.3 oz (1-1/8 cups) heated, drained beans; 1 No. 300 can = about 7.6 oz (1-5/8 cups) drained, unheated beans
	No. 300 Can (14-1/2 oz)	6.95	1/4 cup drained vegetable	14.40	1 No. 300 can = about 7.6 oz (1-5/8 cups) drained, unheated beans
Beans, Green, Flat Italian, canned Whole	Pound	8.20	1/4 cup drained vegetable	12.20	
	No. 10 Can (103 oz)	35.10	1/4 cup heated, drained vegetable	2.90	1 No. 10 can = about 56.6 oz (8-3/4 cups) heated, drained beans; 1 No. 10 can = about 63.3 oz (10-5/8 cups) drained, unheated beans
Beans, Green, Flat Italian, frozen Whole	No. 10 Can (103 oz)	42.70	1/4 cup drained vegetable	2.40	1 No. 10 can = about 63.3 oz (10-5/8 cups) drained, unheated beans
	Pound	9.30	1/4 cup cooked, drained vegetable	10.80	1 lb AP = 0.91 lb (about 2-1/4 cups) cooked, drained beans
Beans, Green, frozen Cut, Includes USDA Foods	Pound	11.60	1/4 cup cooked, drained vegetable	8.70	

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USDA Food Buying Guide App



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Search and locate yield information for foods typically served in child nutrition programs



Compare yield information to determine the foods that best meet your program needs.



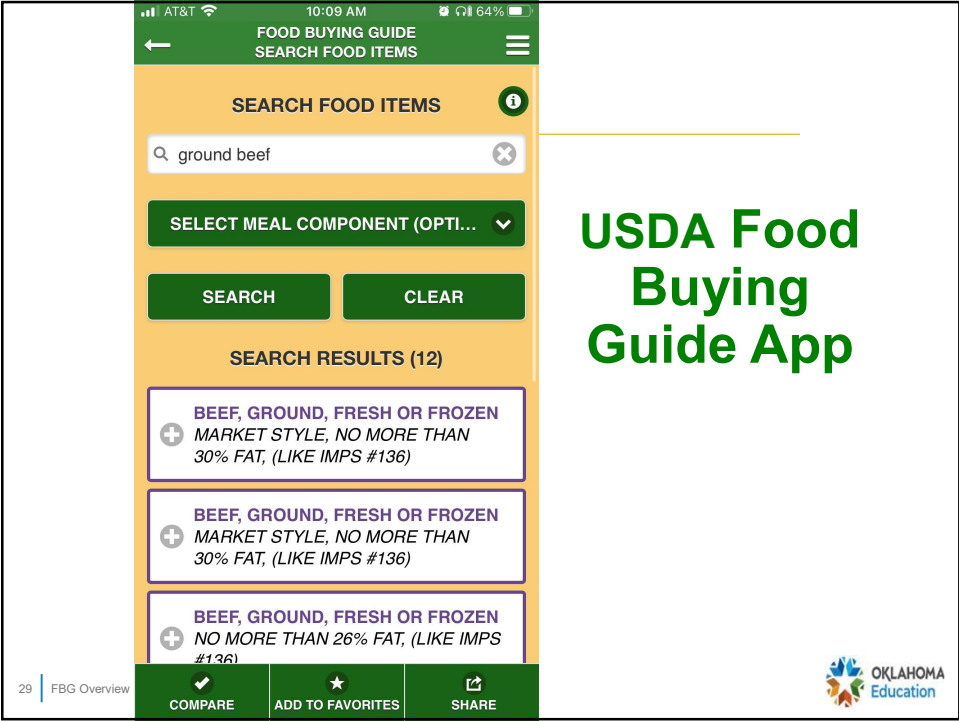
Create a favorites list of food items!



Email and print search results, food comparisons, and favorites list

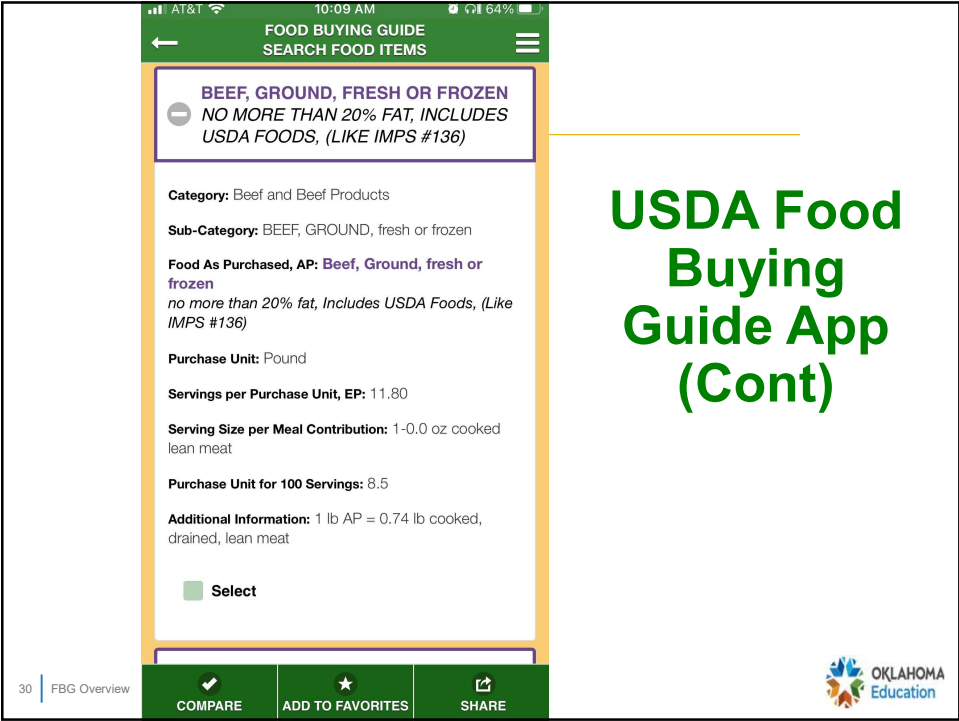


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USDA Food Buying Guide App

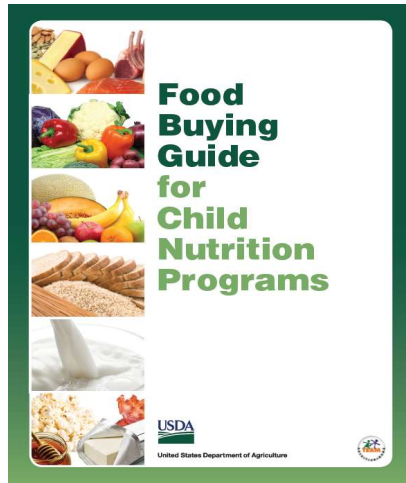
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USDA Food Buying Guide App (Cont)

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Food Buying Guide - Online



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

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Online Food Buying Guide

USDA Food Buying Guide for Child Nutrition Programs
U.S. DEPARTMENT OF AGRICULTURE

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Home Page
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About the Food Buying Guide
Download Food Buying Guide
Resource Center

- My Shopping Lists

shopping list to assist Child Nutrition Program Operators in ordering food for their programs.

Please note: Only Registered Users will be able to save and retrieve a shopping list.
If you are not a Registered User, export or email your shopping list before exiting FBG Calculator.

[Create Shopping List](#)

FBG Overview | FNS | CNPP | USDA | FOIA | USDA Policies and Links | Accessibility Statement | Privacy Policy | Information Quality | No Fear Act | Nondiscrimination

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Online Food Buying Guide



Food Buying Guide for Child Nutrition Programs
U.S. DEPARTMENT OF AGRICULTURE



HOME

MEAL COMPONENTS

- Meats/Meat Alternates
- Vegetables
- Fruits
- Grains
- Milk
- Other Foods

FOOD ITEMS

TOOLS

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LOG OUT

FBG Calculator - My Shopping Lists

This online tool will create a shopping list to assist Child Nutrition Program Operators in ordering food for their programs. Please note: Only Registered Users will be able to save and retrieve a shopping list. If you are not a Registered User, export or email your shopping list before exiting FBG Calculator.

Create Shopping List


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Online Food Buying Guide



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MEAL COMPONENTS

FOOD ITEMS

- Search
- Favorites

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Online Food Buying Guide



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U.S. DEPARTMENT OF AGRICULTURE



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Create Shopping List

User Guide

Training Video

Contact Us

Frequently Asked Questions

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Frequently Asked Questions



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Frequently Asked Questions

How were the yields in the Food Buying Guide (FBG) determined?

How do I determine the meal contribution for a food that is not in the Food Buying Guide?

The yield value for my fruit or vegetable item is consistently higher or lower than the yield specified in the Food Buying Guide (FBG)?

How do I use the "Additional Information" column of the Food Buying Guide (FBG)?

How do I access the Product Formulation Statement (PFS) Workbook, available on the Food Buying Guide for Child Nutrition Programs (FBG) Interactive Web-based?

How do I access the Recipe Analysis Workbook (RAW), available on the Food Buying Guide for Child Nutrition Programs (FBG) Interactive Web-based?

What does the Food Buying Guide for Child Nutrition Programs (FBG) do?

Can I find commercial grain items in the Food Buying Guide for Child Nutrition Programs (FBG)?

How do I add flour as an ingredient in my Recipe Analysis Workbook (RAW)?

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Navigating Thru the FBG Interactive

Once open to the Food Item Search:

HOME ▾ MEAL COMPONENTS ▾ **FOOD ITEMS ▾** TOOLS ▾ APPENDICES ▾ HELP ▾ LOG OUT

WELCOME TO THE FOOD BUYING GUIDE

The Interactive Food Buying Guide allows for easy display, search, and navigation of food yield information. In addition, users can compare yield information, create a favorite foods list, and access tools, such as the Recipe Analysis Workbook (RAW) and the Product Formulation Statement Workbook.

Food Items Search	Food Item Favorites	Download Food Buying Guide
Exhibit A Grains Tool	FBG Calculator	Recipe Analysis Workbook (RAW)

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Food Items Tab

Food Items Search

Search Food Items

Keywords:

Meal Component:
 All Meal Components ▾

Category:
 All Categories ▾

Search **Reset Search**

Food Items Selected for Comparison

Compare Items
 Clear All

Select up to 4 food items from search results to be compared.

Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution	Action
No item for Comparison.				

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Green Bean Search

Below is what shows up for Green Beans Canned

Meal Component	Category / Subcategory	Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution	Add to Compare	Add to Favorites
Vegetables	Other Vegetables ¹ <i>Footnote</i> BEANS, GREEN	Beans, Green, canned <i>Cut, Includes USDA Foods</i>	No. 300 Can (15 oz)	5.00	1/4 cup heated, drained vegetable	Add	Add
Vegetables	Other Vegetables ¹ <i>Footnote</i> BEANS, GREEN	Beans, Green, canned <i>Cut, Includes USDA Foods</i>	No. 300 Can (15 oz)	5.77	1/4 cup drained vegetable	Add	Add
Vegetables	Other Vegetables ¹ <i>Footnote</i> BEANS, GREEN	Beans, Green, canned <i>Cut, Includes USDA Foods</i>	Pound	7.17	1/4 cup heated, drained vegetable	Add	Add

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Green Beans, Canned FBG Details

Meal Component	Vegetables
Meal Category	Other Vegetables ¹
Subcategory	BEANS, GREEN
Food As Purchased, AP	Beans, Green, canned <i>Cut, Includes USDA Foods</i>
Purchase Unit	No. 300 Can (15 oz)
Servings per Purchase Unit, EP	5.00
Serving Size per Meal Contribution	1/4 cup heated, drained vegetable
Purchase Units for 100 Servings	20.00
Additional Information	1 No. 300 can = about 7.4 oz (1-1/4 cups) heated, drained beans; 1 No. 300 can = about 7.7 oz (1-3/8 cups) drained, unheated beans
Footnote	¹ For the purposes of the NSLP, the "Other Vegetables" requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups as defined in § 210.10(c)(2) (III). Additional documentation from the vendor would be necessary to determine crediting.

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Interactive and App Features

The latest features allow users to:

- Select the desired Serving Size per Meal Contribution for fruits and vegetables using a drop-down menu on the Web-based Tool and Mobile App
 - Change from $\frac{1}{4}$ cup to $\frac{1}{2}$ cup or 1 cup
- Utilize Grains - Method C in the Recipe Analysis Workbook to determine the ounce equivalent grains contribution for all items listed in Exhibit A: Grains Requirements for CNPs on the Web-based Tool
- Create copies of saved Shopping Lists and Exhibit A Grain items on the Mobile App and Web-based Tool

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New Features in FBG (Added 2024)

- **Interactive flow chart on using the preparation yield** walks users through when to use the Preparation Yield factor in the Recipe Analysis Workbook (RAW).
- **An Ounces to Pounds Calculator** allows users to easily convert ounces to pounds and pounds to ounces
- **New foods are available in the FBG!** New additions consist of USDA Foods frozen mixed vegetables and a variety of meat items including 11-, 43-, and 48-ounce pouched tuna; boneless, skinless chicken thighs; ground mutton, mutton shoulder chops and stew meat; catfish fillets, canned beef, smoked salmon fillet, cactus fruit (prickly pear), purple rice, instant long grain brown rice, and quick cooking medium grain brown rice; and USDA Foods canned pork.
Stay tuned for additional yield data releases.

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CACFP Crediting Handbook



Note: This book is more restrictive than the school meal requirements.

CACFP
Resource Library under
Meal Pattern Section

Schools (CARS)
Other Documents under
Food Buying Guide
Section
*(Info sheet regarding
what does not pertain to
NSLP or SBP)*

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Food	Creditable			Additional Information
	Yes	Maybe	No	
Acorns			X	Acorns are not creditable due to their low protein content.
Bacon and Imitation Bacon Products			X	Bacon is not creditable. These products contain little meat. See the Other Foods section in the <i>Food Buying Guide</i> for purchasing information.
Bacon Rinds			X	Bacon Rinds are not creditable.
Bacon, Turkey		X		Turkey bacon is creditable only if the product is (1) CN labeled or (2) has a Product Formulation Statement.
Bean Flour		X		Bean flour is creditable toward the meats/meat alternates component when served with at least 0.25 oz eq of visible meat/meat alternate. Document meal pattern contribution with a Product Formulation Statement.
Beans or Peas (Legumes), Canned or Dry	X			Cooked dry or canned beans or peas (kidney, garbanzo, black, lentils, etc.) may be credited as either a meat alternate or a vegetable, but not as both in the same meal. See the Vegetables section in the <i>Food Buying Guide</i> .
Beans, Refried	X			See the Meats/Meat Alternates section in the <i>Food Buying Guide</i> .
Beef Jerky		X		Beef jerky is creditable toward the meats/meat alternates component if it is (1) CN labeled or (2) has a Product Formulation Statement (PFS). The PFS should identify the type of beef or pork used to make the product as listed in the <i>Food Buying Guide</i> . For example, "ground beef (not more than 30 percent fat)." Please note beef jerky may be a choking hazard for some populations.
Bologna		X		Bologna is creditable toward the meats/meat alternates component. See the Meats/Meat Alternates section in the <i>Food Buying Guide</i> for creditable luncheon meats such as bologna. Bologna containing byproducts, cereals, or binders/ extenders is only creditable if the product is (1) CN labeled or (2) has a Product Formulation Statement. Examples of binders/extendents are starch, cellulose, and nonfat dry milk. Examples of byproducts are glands, hearts, and other organ meats. As a best practice, it is recommended to serve low-fat versions of luncheon meats.

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Common Meat Alternates

► Nuts & Seeds

- Peanut butter 2T = 1oz

► Dry beans & peas

- ¼ cup = 1 oz
- ½ cup = 2 oz

❖ Beans can also be credited as vegetable but **not both in the same meal**

► Eggs

- 1 large = 2 oz
- ½ large = 1 oz

► Yogurt

- 4 oz = 1 oz

► Natural Cheese

- 1 oz = 1 oz

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Product packaging states:

- “Imitation cheese”
- “Cheese product”



Food	Creditable			Additional Information
	Yes	Maybe	No	
Cheese, Imitation			X	Cheese labeled as “imitation” is not creditable because the nutrient content is inferior to the food it substitutes and therefore is not creditable.
Cheese Products			X	Cheese labeled as a cheese “product” is not creditable. Cheese products do not have a standard of identity.

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Food	Creditable			Additional Information
	Yes	Maybe	No	
Luncheon Meats (Chicken, Turkey, Beef, Pork, all Deli Meats)		X		Only luncheon meats that are listed in the <i>Food Buying Guide</i> or have a (1) CN label or (2) Product Formulation Statement are creditable.

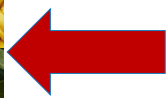
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Food	Creditable			Additional Information
	Yes	Maybe	No	
Potato Chips (and Other Vegetable Chips), Fried			X	Potato chips and other vegetable chips contain many different variations in ingredients and are not creditable. These products are high in fat and sodium and should be served on a limited frequency. See the Other Foods section in the <i>Food Buying Guide</i> for purchasing information.

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Fruit Crediting in Handbook



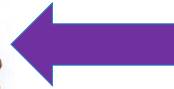
Average size Banana & Orange = $\frac{1}{2}$ cup of fruit

Fruit	Serving Size and Yield
Apples	$\frac{1}{4}$ raw, unpeeled medium apple = about $\frac{1}{4}$ cup
Bananas	1 medium banana = $\frac{1}{2}$ cup
Blueberries	$\frac{1}{4}$ cup measure
Strawberries	$\frac{1}{4}$ cup measure
Cantaloupe	$\frac{1}{10}$ medium melon = about $\frac{1}{4}$ cup

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Fruit & Vegetable Crediting

1 cup of raw leafy greens
= ½ cup vegetable



¼ cup of dried fruit
= ½ cup of fruit

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Fruits & Veggies NOT in the FBG

How should vegetables and fruits not listed in the Food Buying Guide be credited?

There are some fruits and vegetables not listed in the Food Buying Guide that *MAY* be served in CACFP. Use the yield information of a similar food or in-house yield may be used with State Agency approval. Instructions for developing yields are available in the introduction

Example: star fruit and dragon fruit

Crediting Handbook Vegetables and Fruit section Q&A #16

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Food Buying Guide – Used During Review

- Do **NOT** depend on the label to get the serving sizes needed. Example: #10 can - diced peaches states it is 17 – ½ cup servings on the can
- The Food Buying Guide takes heat, juice, fat, etc. into consideration
- The FBG is an average of several vendors products
 - This keeps items served consistent even though your product may yield more or less than FBG indicates

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Homemade Alternatives for Premade Mixed Dishes

**Anything homemade does not need a label
– Only A STANDARDIZED RECIPE**

- Pigs in a Blanket
- Bean Burritos with refried beans & cheese
- Chicken tenders with shake & bake or other breading (*Breading will not count*)
- Pizza using biscuit dough, bagels, or pre-made crust
- Pizza sticks – breadsticks with cheese & marinara

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Standardized Recipes

- If you are serving anything with more than 1 ingredient, it needs to have a standardized recipe
- If you are using a recipe already created (even a USDA recipes), you can make alterations to the recipe if it will make the food taste better for the children
- Any changes to a recipe need to be indicated on the recipe
- Be cautious of changing things like meat/meat alternate, grain, fruit, or vegetable of any USDA recipe as it will alter the serving requirement

Serving	Yield	Volume
1 cup (8 fl oz spoodle) provides 2 ¼ oz equivalent meat/meat alternate and 1 ¼ oz equivalent grains.	25 Servings: about 13 lb	25 Servings: about 1 gallon 2 quarts 1 steam table pan
	50 Servings: about 26 lb 8 oz	50 Servings: about 3 gallons 2 steam table pans

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Changes to Recipe Example

Chicken Alfredo With a Twist

Meal Components: Meat/Meat Alternate-Grains

Main Dishes D-54r

Ingredients	25 Servings		50 Servings		Directions Process #2: Same Day Service
	Weight	Measure	Weight	Measure	
Water		3 gal		6 gal	1. Heat water to a rolling boil.
Retini-pasta , whole-grain, dry Spaghetti Noodles	2 lb	2 qt 2 ¾ cups	4 lb	5 qt 1 ½ cups	2. Slowly add pasta. Stir constantly, until water boils again. Cook about 8 minutes or until al dente; stir occasionally. DO NOT OVERCOOK. Drain well. 3. Pour into steam table pans (12" x 20" x 4"). For 25 servings, use 1 pan. For 50 servings, use 2 pans. Critical Control Point: Hold pasta at 135 °F or higher.
Low-fat, reduced-sodium cream of chicken soup, condensed	4 lb 11 oz	2 qt 1 ¾ cups (1 ½ No. 3 cans)	9 lb 6 oz	1 gal ¾ qt (3 No. 3 cans)	4. Combine soup, half and half, pepper, garlic, Parmesan cheese, and chicken. Cook over medium heat for 5-10 minutes, stirring often. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
Fat-free half and half		1 qt 2 cups		3 qt	
Ground-white-pepper Black Pepper		1 tsp		2 tsp 1 tsp	
Garlic powder		½ tsp		1 tsp 2 tsp	
Parmesan cheese, grated	8 ½ oz	3 cups	1 lb 1 oz	1 ½ qt	
Frozen, cooked diced chicken, thawed, ½" pieces	3 lb 4 oz	2 qt 2 ½ cups	6 lb 8 oz	1 gal 1 ¼ qt	
					5. Combine noodles and sauce immediately before serving.

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USDA Standardized Recipes



<http://www.fns.usda.gov/tn/team-nutrition-recipes-and-cookbook-toolkit>



https://theicn.org/cnrb/?utm_source=website&utm_medium=a-z_resources&utm_campaign=cnrb



<https://healthyschoolrecipes.com/recipes/>

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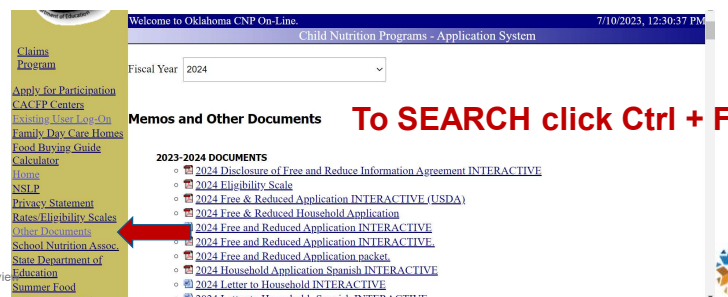
OSDE Resources Website

• Schools – CARS: Other Documents

- <https://cnp.sde.ok.gov/oknslp/PrintDocuments.aspx>

• CACFP and At-Risk: Resource Library

- <https://cnp.sde.ok.gov/CACFP/PrintDocuments.aspx>



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Who Do You Call??

Program Specialist:

- ☐ School Training Manual – Pg. C-3
- ☐ CACFP, AT-RISK, AND ADULT Training Manual (Pg. 4, A-7, AD-4)
 - Includes email, cell phone, and counties in their territory
 - They conduct your review
 - Approve forms
 - Will come out for technical assistance
 - Questions regarding the Child Nutrition (CN) Manual, USDA guidance, and day-to-day food program activities
- ☐ State Office phone: **405-521-3327**
 - Claims
 - Application & Agreement (UEI)

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QUESTIONS?

THANK YOU!

**Give us up to 1 week to email certificates
or post in the Training Calendar**

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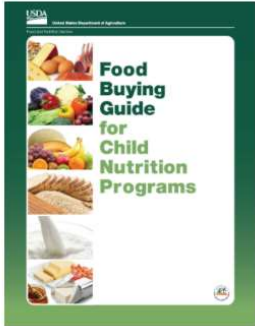


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Food Buying Guide (FBG) & Crediting Handbook

**click on the link to get this document or copy and paste the link to your internet browser.*

Food Buying Guide



Interactive Version

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

PDF Version

<https://foodbuyingguide.fns.usda.gov/Appendix/DownloadFBG>

FBG Mobile App



* Available on IOS and Android. It works on phones and tablets

IOS – iTunes – type in USDA Food Buying Guide

Android – Google Play – type in USDA Food Buying Guide

CACFP Crediting Handbook



https://fns-prod.azureedge.net/sites/default/files/resource-files/FNS_Crediting_Handbook.pdf