WISCONSIN SCHOOL NUTRITION

IN A NUTSHELL

Crediting Components in the Child Nutrition Programs (CNP)

Crediting

To claim Federal reimbursement, Child Nutrition Program operators must serve meals and snacks that meet certain meal pattern requirements. Crediting is the process to specify how individual food items contribute to the Child Nutrition Programs' meal patterns. Several factors impact how food products can credit toward reimbursable meals, such as volume and weight.

Component	Fruit	Vegetable	Milk	Meat/Meat Alternate (M/MA)	Grain
Crediting	Volume (cups)	Volume (cups)	Volume (cups)	Weight (ounce equivalents, oz eq)	Weight (ounce equivalents, oz eq)
Rounding	Round down to nearest 1/8 cup	Round down to nearest 1/8 cup	-	Round down to nearest 0.25 oz eq	Round down to nearest 0.25 oz eq
Reminders	Dried fruits credit as **double** the volume served	Raw, leafy greens credit as **half** the volume served 1 Tbsp tomato *paste* = 1/4 cup 2 Tbsp tomato *puree* = 1/4 cup	Allowable types are fat-free (skim), low-fat (1%), reduced-fat (2%), whole; flavored or unflavored	Meat (without fillers, additives, binders) credit ounce-for-ounce (cooked)	80% of all grains offered weekly must be whole grain-rich
Examples	1/2 cup diced peaches = 1/2 cup fruit 1/4 cup raisins = 1/2 cup fruit	1/2 cup green beans = 1/2 cup other vegetable 1/2 cup romaine lettuce = 1/4 cup dark green vegetable	8 fluid ounces milk = 1 cup milk	1 ounce cooked, plain chicken = 1 oz eq M/MA 4 ounces yogurt = 1 oz eq M/MA 2 Tbsp peanut butter = 1 oz eq M/MA	1 ounce dry OR 1/2 cup cooked pasta = 1 oz eq grain

Crediting Resources

- ***Unprocessed* products**: use Food Buying Guide (FBG) or USDA Product Information Sheets
- ***Processed* products**: if not listed in the FBG, you must obtain a Child Nutrition (CN) label, Product Formulation Statement (PFS), or USDA Product Information Sheet. May use Exhibit A to credit grain products.

Food Buying Guide for Child Nutrition Programs
Projects food purchases and provides yield and crediting information.

USDA Product Information Sheets
Nutrition facts information and meal pattern contribution for USDA Foods products.

Child Nutrition (CN) Label
A statement on a product's box that clearly identifies meal pattern contribution according to the stated serving size. If the product has a CN label, a PFS is not necessary.

Product Formulation Statement (PFS)
This signed statement obtained from a manufacturer demonstrates how the processed product contributes to meal pattern requirements. *These are not the same as product specification sheets, which cannot be used as crediting documentation.*

Exhibit A
Provides crediting for prepared grain items using the product's baked weight. Find the group on the chart containing the name of the grain product, then divide the gram or ounce weight of the product by the grams or ounce per oz eq as listed on the right-hand side of the chart. This will determine the total oz eq of the grain product.

Weight versus Volume

Measurement	**Weight:** how **heavy** is it?	**Volume:** how much **space** does it take up?
Units of Measure	Pounds, ounces, or grams	Cups, fluid ounces, or tablespoons
Components	Meats/meat alternates, grain	Fruit, vegetable, milk
Crediting	Ounce equivalents (oz eq)	Cups
Additional Information	The crediting of M/MA and grain products will most often differ from the item's package weight due to manufacturers adding non-creditable ingredients (binders, fillers, etc.). M/MA and grain products will likely require a larger serving size by weight to credit as 1.0 oz eq. Oz eq indicates the amount of "true" M/MA or grain in a product. Request documentation from the manufacturer to verify product crediting.	Serving utensils, such as spoodles, measure volume not weight. The "oz" on the handle is a fluid ounce (fl oz) measurement. For example: a level spoodle of flour does not weigh 4 ounces, rather it fills the space of a 4 fl oz spoodle. A 4 fl. oz. spoodle = 1/2 cup by volume.
Crediting Examples *Crediting of specific products may vary*	1.22 ounces **by weight** of deli turkey credits as 1.0 oz eq M/MA 28 grams **by weight** of whole grain-rich bread credits as 1.0 oz eq grain	4 oz spoodle **by volume** of diced pears credits as 1/2 cup fruit 2 oz spoodle **by volume** of chickpeas credits as 1/4 cup vegetable
Production Record Tips *Crediting of specific products may vary*	In the Planned Serving Size column, instead of writing the crediting of the menu item, write the actual serving size (weight or number of pieces of the food item). Include the crediting in a different column. For example, if you are serving 4 slices (3 oz by weight) of sliced turkey (credits as 2	In the Planned Serving Size column, write the number of pieces or actual volume measurement of the food item. For example, if you are serving a 2 oz spoodle of diced pears, do not write 2 oz in the Planned Serving Size column, as oz will be interpreted as weight. Instead write 2 fl oz, 1/4 cup.

Measurement	**Weight:** how **heavy** is it?	**Volume:** how much **space** does it take up?
	oz eq M/MA), then write either 4 slices or 3 oz in the Planned Serving Size column and write 2 oz eq in the crediting column.	

Why the Difference Matters

Example: A recipe states that 2.0 oz of peanut was used to make a peanut butter (PB) sandwich. During an Administrative Review, the auditor will question whether the PB was measured by weight, by volume (using a 2.0 oz spoodle) or if the menu planner intended to write 2.0 Tbsp. The crediting is different for all three and may have significant meal pattern impacts:

- 2 oz by weight = 1.75 oz eq M/MA
- 2 oz spoodle (1/4 cup) = 2 oz eq M/MA
- 2 Tbsp (1/8 cup) = 1 oz eq M/MA

Crediting the Grain Component

- Use Exhibit A if the product's **baked** weight is known:
  Example: Whole grain-rich muffin, 3.0 oz (85 grams), *found in Group D*
  Group D: 3.0 oz / 2.0 oz = 1.5 oz eq grain OR 85 grams / 55 grams = 1.5 oz eq grain
- To credit the grams of creditable grains in a recipe, use the Food Buying Guide (FBG). Under Meal Components click on **Grains** and then **Worksheet for Calculating Grains Contribution Using Grams of Creditable Grains.**

Crediting Standardized Recipes

- Use the Food Buying Guide (FBG) or other crediting documentation to credit the weight or volume of each creditable ingredient in the recipe.
- Divide the weight or volume of each creditable ingredient by the total yield (or number of servings) to determine the meal pattern contribution per serving size.

Example: Lasagna (yield: 18 servings)

- **Whole Wheat Noodles**: 25 ounces (one ounce [by weight] of dry noodles credits 1.0 oz eq grain)
  - 25 ounces (oz eq) / 18 servings = 1.38 oz eq (round down to nearest quarter oz eq) = 1.25 oz eq grain per serving
- **Beef Crumbles, Cooked**: 2.5 pounds (40 ounces) (for this product, 1.2 ounces credits 1.0 oz eq M/MA)
  - 40 ounces / 1.2 ounces = 33.33 oz eq / 18 servings = 1.85 oz eq (round down to the nearest quarter oz eq) = 1.75 oz eq M/MA per serving
- **Tomato Sauce, Canned**: One-half #10 can = 6 cups
  - 6 cups ÷ 18 servings = 0.33 cups (wait to round; add with vegetables)
- **Tomato Paste, Canned**: 12 oz can = 20.76 Tbsp (each Tbsp paste = 1/4 cup vegetable)
  - 20.76 Tbsp x 0.25 cups per Tbsp = 5.19 cups / 18 servings = 0.29 cups (wait to round; add with vegetables)
- **Tomato Sauce + Paste**: 0.33 cups + 0.29 cups = 0.62 cups (round down to nearest 1/8 cup) = 1/2 cup per serving

Each serving of lasagna credits **1.25 oz eq grain, 1.75 oz eq M/MA, 1/2 cup red/orange vegetable**