## The Fruit Component

## Crediting fruit

- Measured in cups
- Credits cup-for-cup (e.g. $1 / 4$ cup of peaches credits as $1 / 4$ cup of fruit)
- Round down to the nearest $1 / 8$ cup
- Dried fruit credits as double the volume served (e.g. $1 / 4$ cup raisins credits as $1 / 2$ cup fruit)

| Component | Measured by | Units of measurement | Conversions | Tools used |
| :---: | :---: | :---: | :---: | :---: |
| Fruits |  | Fluid ounces (fl oz) | $8 \mathrm{fl} \mathrm{oz}=1 \mathrm{c}$ | Spoodles |
|  | VOLUME | Teaspoon (t or tsp) | $3 \mathrm{tsp}=1 \mathrm{TBSP}$ | Measuring cups |
|  | How much | Tablespoon (T or TBSP) | $16 \mathrm{TBSP}=1 \mathrm{c}$ | Measuring |
|  | space does it | Cups (c) | Pint (pt) | $2 \mathrm{c}=1 \mathrm{pt}$ |
|  | take up? | Quart (qt) | $2 \mathrm{pt}=1 \mathrm{qt}$ | Scoons |
|  |  | Gallon (gal) | $4 \mathrm{qt}=1 \mathrm{gal}$ | Dishers |
|  |  | Ladles |  |  |

## Forms of fruit

Fruit may be canned, fresh, frozen, dried, or $100 \%$ juice.

## Non-creditable fruit

The following do not credit towards the fruit component in NSLP or SBP: snack-type fruit products (e.g. fried banana chips), relish, jam, jelly, home canned products, fruit snacks, and fruit leathers.

## 100\% Fruit Juice

No more than half of the fruit offered in school meals may be served in the form of juice over the course of one week. Pureed fruit in smoothies is credited as juice. Meals are to be assessed independently (i.e. breakfast assessed independently from lunch). Juice must be pasteurized, 100\% full strength.

## Lunch Meal Pattern

| Meal Pattern <br> Component | Grades K-5 | Grades 6-8 | Grades K-8 | Grades 9-12 |
| :--- | :---: | :---: | :---: | :---: |
| Fruits (cups) | Weekly: $21 / 2$ cups <br> Daily: $1 / 2$ cup |  |  | Weekly: 5 cups <br> Daily: 1 cup |

## Breakfast Meal Pattern

| Meal Pattern <br> Component | Grades K-5 | Grades 6-8 | Grades K-8 | Grades 9-12 | Grades K-12 |
| :--- | :---: | :---: | :---: | :---: | :---: |
| Fruits (cups) | Weekly: 5 cups <br> Daily: 1 cup |  |  |  |  |
| Vegetables <br> (cups) | There is no separate requirement to serve vegetables in the SBP. Schools <br> may substitute vegetables for fruit. |  |  |  |  |

## Portioning Common Fruits

| Fruit | Size | Crediting of 1 whole fruit (in cups) | Amount required to credit as $1 / 2$ cup | Suggested Serving Size |
| :---: | :---: | :---: | :---: | :---: |
| Apple | 100 count | $11 / 4$ | $2 / 5$ each | $1 / 2$ each |
|  | 125-138 count | 1 | $1 / 2$ each | $1 / 2$ each |
|  | 163 count | $3 / 4$ | 2/3 each | 1 each |
| Apricots | Fresh, medium | $1 / 4$ | 2 each | 2 each |
| Banana | 100-120 count | 1/2 | 1 each | 1 each |
|  | 150 count | 1/2 | 1 each | 1 each |
| Cherries | Whole, with pits | - | 14 each | 14 each |
| Clementine | Whole | 3/8 | $11 / 3$ each | $11 / 2$ each |
| Dried Fruit | Varies | - | $1 / 4$ cup | $1 / 4$ cup |
| Grapefruit | 27-32 count | 1 | $1 / 2$ each | $1 / 2$ each |
| Grapes | Seedless, whole, with stem | - | 14 | 14 |
|  | Whole, with seeds and stem | - | 12 | 12 |
| Kiwi | 33-39 count | - | 2 each | 2 each |
| Nectarine | 88-96 count | 1/2 | 1 each | 1 each |
|  | 56-64 count | $3 / 4$ | 2/3 each | 1 each |
| Orange | 113 count | 5/8 | 1 each | 1 each |
|  | 125 count | 5/8 | 1 each | 1 each |
|  | 126 count | 1/2 | 1 each | 1 each |
|  | 138 count | 1/2 | 1 each | 1 each |
| Peach | 88 or 84 count, 2-1/8 inch | 3/8 | $1 \frac{1}{3}$ each | $11 \frac{1}{2}$ each |
|  | 80 count | 1/2 | 1 each | 1 each |
|  | 64 or 60 count, 2-1/2 inch | 2/3 | $3 / 4$ each | 1 each |
|  | 56 count | $3 / 4$ | $2 / 3$ each | 1 each |
| Pears | 150 count | 1/2 | 1 each | 1 each |
|  | 120 count | $3 / 4$ | 2/3 each | 1 each |
|  | 100 count | $11 / 4$ | $1 / 2$ each | $1 / 2$ each |
| Plums | $1.5 \times 2$ inch | 1/5 | $21 / 2$ each | $21 / 2$ each |
|  | $2 \times 2$ inch | 1/2 | 1 each | 1 each |
|  | $2.5 \times 2.5$ inch | 5/8 | 1 each | 1 each |
| Tangerine | 120 count | 3/8 | $11 / 3$ each | $11 / 2$ each |
|  | 150 count | 1/2 | 1 each | 1 each |

