Webinar: CN Labels and Product Formulation Statements

March 27, 2018
1:30 PM – 2:30 PM
Professional Standards Learning Code: 2150

This webinar is intended for the School Food Authorities in the State of Arizona. All regulations are specific to operating the National School Lunch Program under the direction of the Arizona Department of Education.

WELCOME!

My name is Jessica Krug. I am a trainer and School Nutrition Programs Specialist at the Arizona Department of Education.

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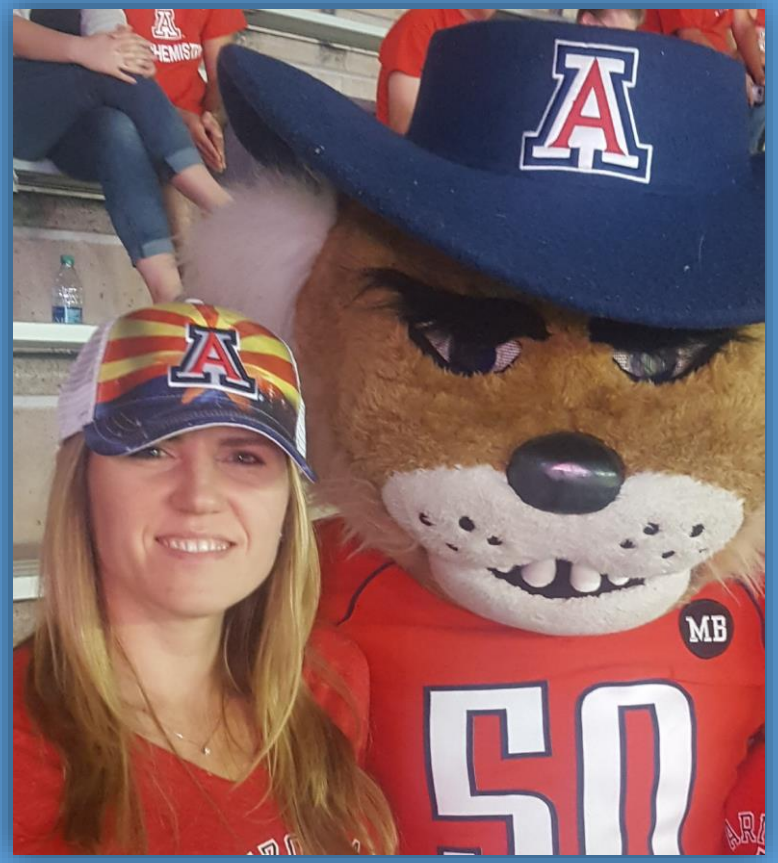
(602) 542-8700, option 2



This general content webinar is designed for operators of the National School Lunch and School Breakfast Programs.

Today's webinar features the topic of CN Labels and Product Formulation Statements.

This webinar is being recorded for future use.

AGENDA

1. Meal pattern component contributions
2. CN Labels
3. Product Formulation Statements
4. Test your knowledge!
5. Resources

1. MEAL PATTERN COMPONENT CONTRIBUTIONS

MEAL PATTERN REQUIREMENTS

Schools are required to plan a minimum serving size of each of the five components at lunch.

FRUIT

VEGETABLE

GRAIN

MEAT/MEAT ALTERNATE

MILK

MEAL PATTERN REQUIREMENTS

- In order to ensure all 5 components are offered, operators must offer the correct serving size for the grade group.
- A serving size contributes to the component.
- For example, a school offers ½ cup of strawberries. This contributes ½ cup of fruit.

MEAL PATTERN CONTRIBUTIONS

FRUIT

VEGETABLE

GRAIN

MEAT/MEAT ALTERNATE

MILK

MEAL PATTERN CONTRIBUTIONS

In order to determine that enough grain or meat/meat alternate is planned, the operator will need to determine the amount of ounce equivalents (oz. eq.).

GRAIN

MEAT/MEAT ALTERNATE

MEAT/MEAT ALTERNATE

CREDITING MEAT/MEAT ALTERNATES

How does a pre-cooked beef patty contribute to the meat/meat alternate component?

1. The weight of the burger.
2. Only the weight of the M/MA within the burger.
3. Every burger, regardless of size, is 1 oz. eq.

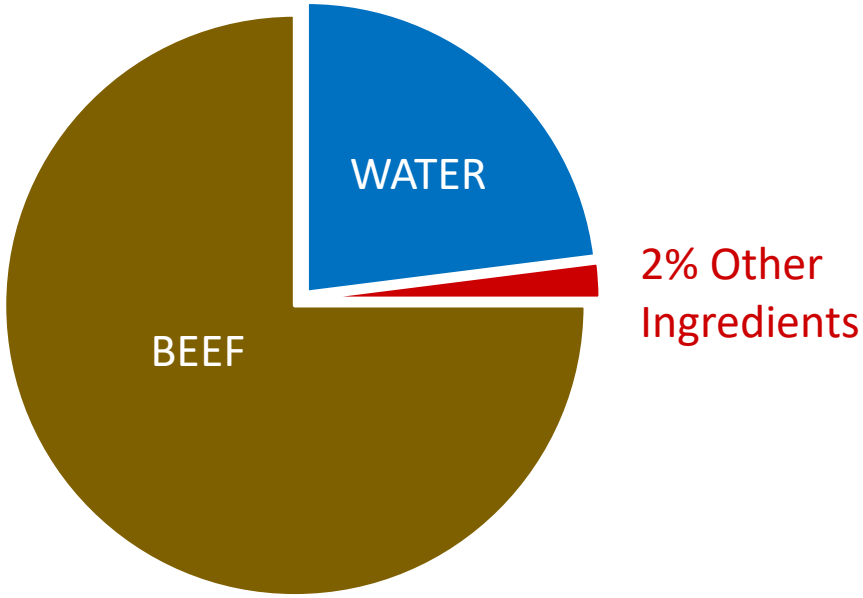
CREDITING MEAT/MEAT ALTERNATES

How does a pre-cooked beef patty contribute to the meat/meat alternate component?

1. The weight of the burger.
2. **Only the weight of the M/MA within the burger.**
3. Every burger, regardless of size, is 1 oz. eq.

CREDITING MEAT/MEAT ALTERNATES

Meat/meat alternates contribute to the meal pattern by the weight of the creditable meat/meat alternate in the product.



CREDITING MEAT/MEAT ALTERNATES

How does one fully-cooked sausage patty contribute to the meat/meat alternate component if each link weighs 0.67 oz.?

1. 0.67 oz. eq., the weight of the sausage link.
2. 0.50 oz. eq., the weight of one sausage link rounded down to the nearest quarter oz. eq.
3. Not sure, only the weight of the meat in the sausage can count.
4. Two sausage links is a good portion, so one link equals 0.50 oz. eq.

CREDITING MEAT/MEAT ALTERNATES

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4. Two sausage links is a good portion, so one link equals 0.50 oz. eq.

CREDITING MEAT/MEAT ALTERNATES

This ingredient label indicates that this turkey sausage link contains turkey, water, and 2% of other ingredients. We need to know the amount of turkey that is in this product before determining how much it contributes to the meat/meat alternate component.

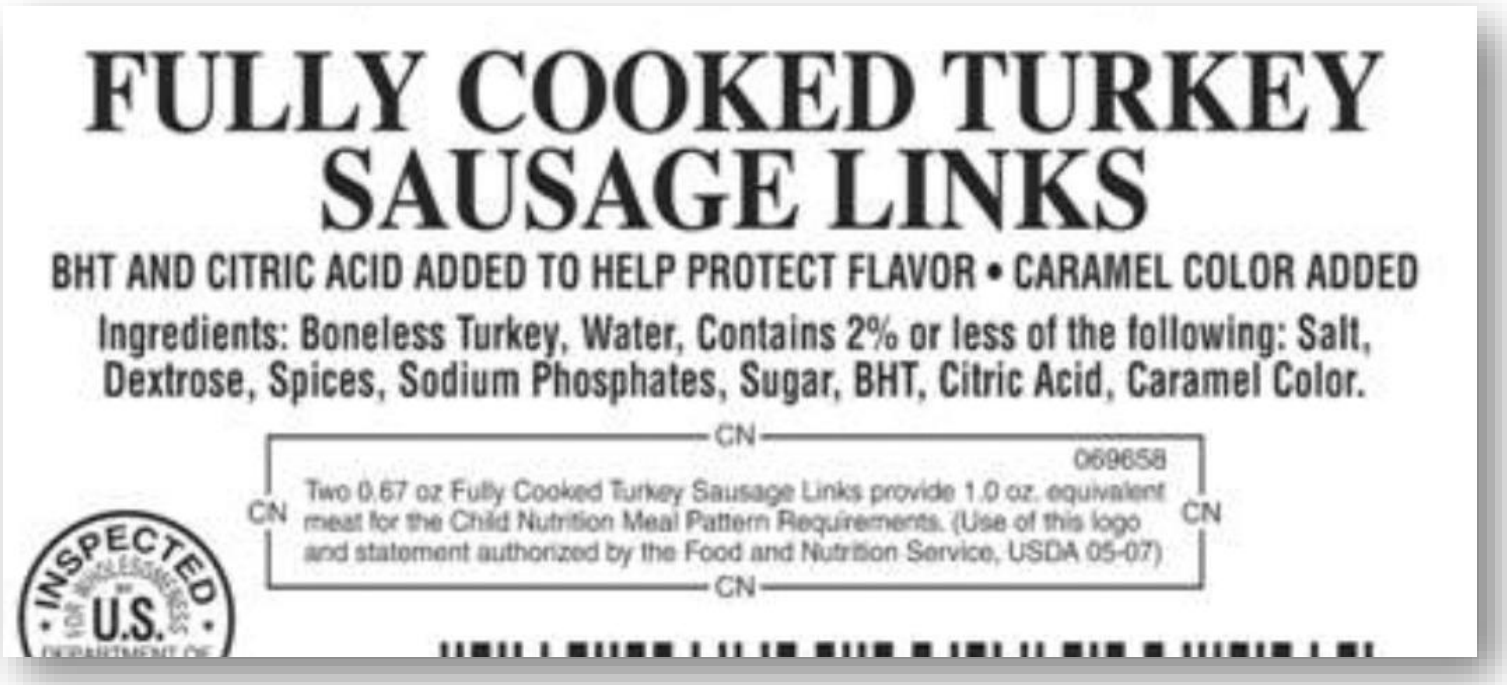
TURKEY | WATER | 2%

FULLY COOKED TURKEY SAUSAGE LINKS

BHT AND CITRIC ACID ADDED TO HELP PROTECT FLAVOR • CARAMEL COLOR ADDED

Ingredients: Boneless Turkey, Water, Contains 2% or less of the following: Salt, Dextrose, Spices, Sodium Phosphates, Sugar, BHT, Citric Acid, Caramel Color.

CREDITING MEAT/MEAT ALTERNATES




FAT FREE Milk
VITAMIN A & D
Shamrock Farms
Real. Fresh. Ideas.
fat free
milk

2. CN LABELS

WHAT IS A CN LABEL?

- Child Nutrition (CN) labels were developed in 1984 to help School Food Authorities (SFAs) determine the contribution that a commercial product makes toward the meal pattern.
- Provides SFAs and State Agencies a warranty that the product contributes to the meal pattern as printed on the label.
- It is voluntary for manufacturers to participate in the CN Labeling Program.
- It is voluntary for SFAs to procure CN labeled products.

WHAT IS A CN LABEL?

- Only one food category can apply for a CN label:
  - Main dish items that contribute to the meat/meat alternate component
- Commercial products that are grain-based or a vegetable or fruit side dish cannot apply.
- If a product contains a meat/meat alternate and another component, the CN label will provide the contributions for all components in the product.
- Raw or unprocessed meat/meat alternates do not need a CN label:
  - Use the USDA Food Buying Guide for crediting
- The CN Labeling Program applies to all Child Nutrition Programs, including the National School Lunch and School Breakfast Programs, the Summer Food Service Program, and the Child and Adult Care Food Program (includes Head Start, Pre-K, At-Risk Afterschool Meals).

CN LABELS

Could this item apply for a CN label?

CN LABELS

Could this item apply for a CN label?

Yes, it contains a meat/meat alternate.

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Could this item apply for a CN label?

No, it does not contain a meat/meat alternate.

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No, it is a raw, unprocessed product.

CN LABELS

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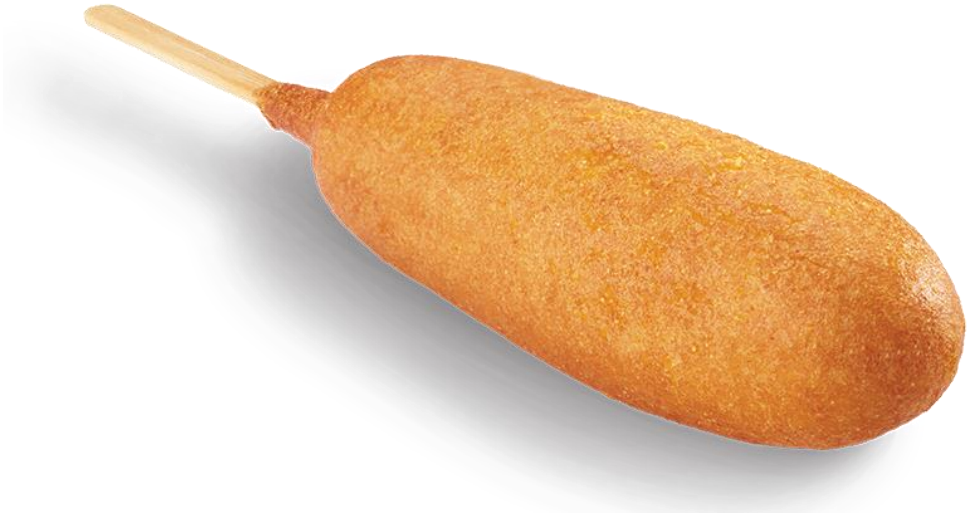
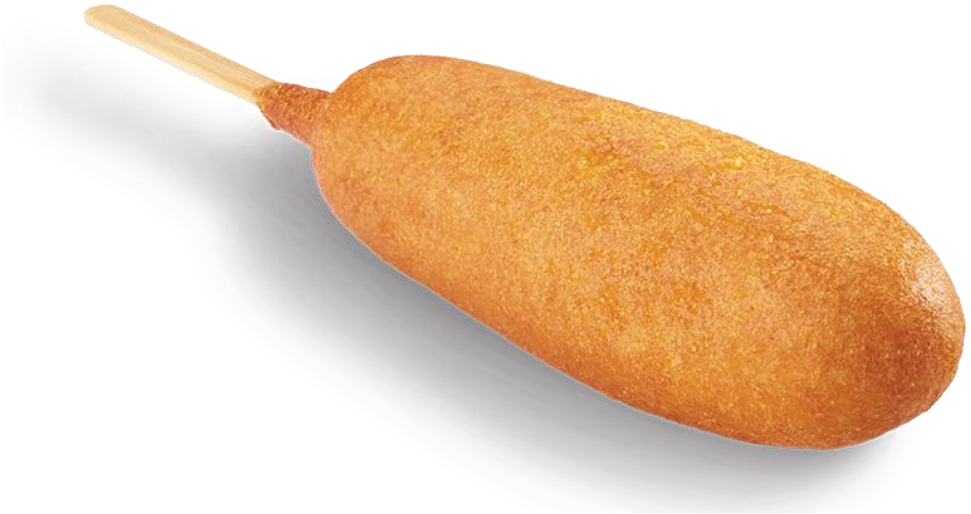


CN LABELS

Could this item apply for a CN label?



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No, it is a raw, unprocessed product.

CN LABELS

Could this item apply for a CN label?

CN LABELS

Could this item apply for a CN label?

Yes, if the filling contains a meat/meat alternate.

HOW DOES A CN LABEL WORK?

- Administered by USDA's Food and Nutrition Service (FNS) in cooperation with the Food Safety and Inspection Service (FSIS), Agricultural Marketing Services (AMS) and National Marine Fisheries (NMFS).
- A manufacturer submits an application and documentation about the product's ingredients to USDA.
- Designated staff evaluate a product's formulation to determine its contribution toward meal pattern requirements.
- Once approved, manufacturers are allowed to state this contribution on their labels.
- Manufacturers pay a fee to participate in this program.

A CN LABEL IS NOT A NUTRITION FACTS LABEL

Nutrition Facts
Serving Size 2/3 cup (55g)
Servings Per Container About 8

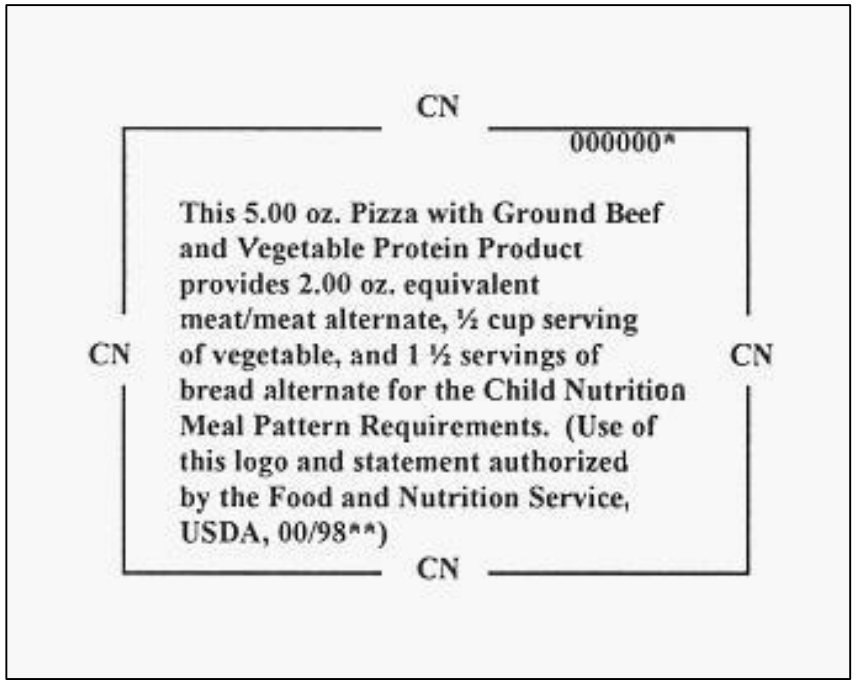
Amount Per Serving

Calories 230	Calories from Fat 40
	% Daily Value*
Total Fat 8g	**12%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 160mg	**7%**
Total Carbohydrate 37g	**12%**
Dietary Fiber 4g	**16%**
Sugars 1g	
Protein 3g	
Vitamin A	10%
Vitamin C	8%
Calcium	20%
Iron	45%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily value may be higher or lower depending on your calorie needs.

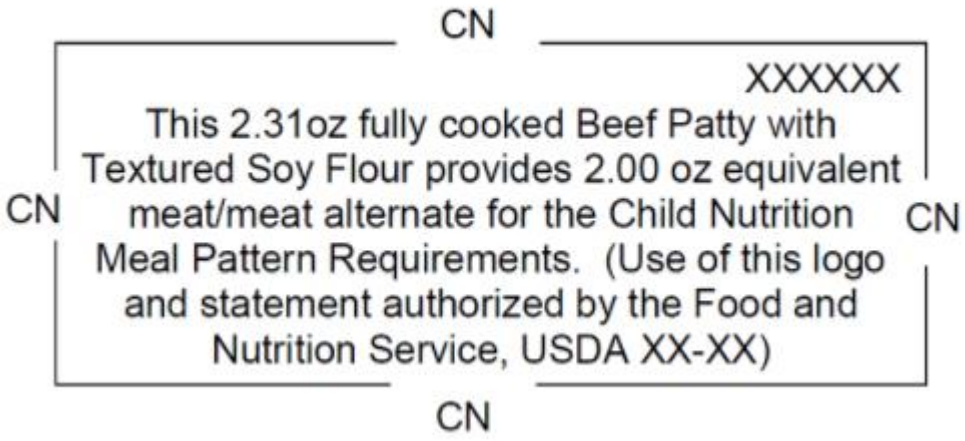
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Nutrition Facts Label



CN Label

WHAT DOES A CN LABEL LOOK LIKE?



- Rectangular border with “CN” on each side
- Meal pattern contribution statement
- Unique 6-digit product identification number (assigned by AMS) appearing in the upper right hand corner
- USDA/FNS authorization statement
- Month and year of AMS approval appearing at end of statement
- Does not include: nutrition information, complete ingredient list, servings per case

WHAT IS THE BENEFIT OF PRODUCTS WITH CN LABELS?

- The CN label serves as warranty to verify meal pattern contributions during the Administrative Review.
- The CN label statement clearly identifies the contribution of a product toward the meal pattern requirements.
- It does **not** mean that the product is more expensive than non-CN labeled products.
  - CN labeled products may cost more due to costs associated with the approval process.
  - Cost comparison between two meat products should be based on the cost per ounce or pound of "contribution" to the meal pattern, not on the product cost per ounce or pound.
- It does **not** mean that the product is more nutritious or of a higher quality than non-CN labeled products.
  - The crediting statement only declares the quantities of creditable food items in a processed food.

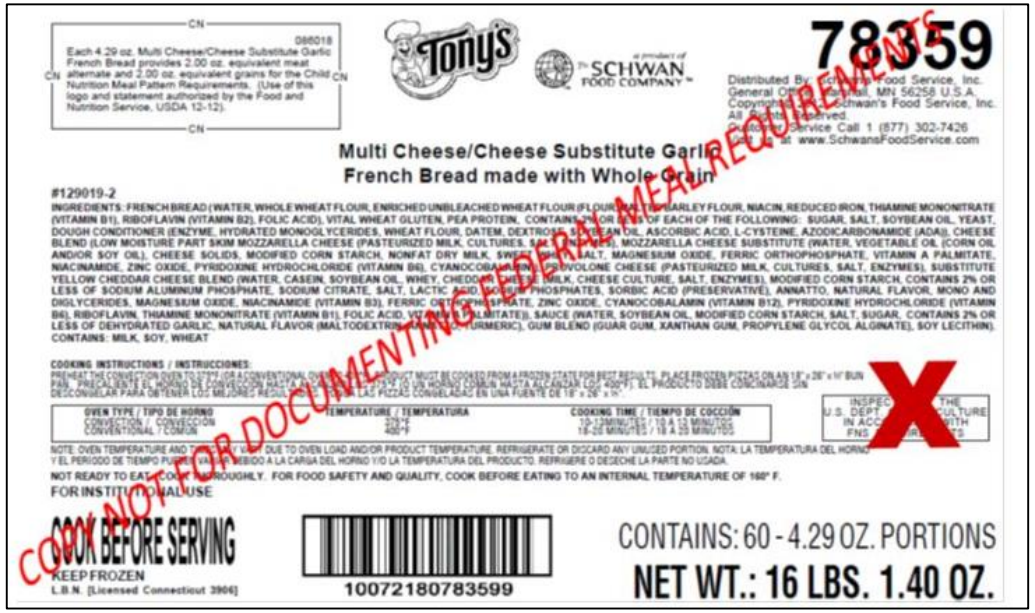
CN LABEL DOCUMENTATION

- During an Administrative Review, school nutrition program operators are responsible for providing a valid CN label not bearing the watermark.
  - This ensures that the CN label came from a product that was purchased by the school and accurately reflects that product.
- Valid and acceptable documentation for the CN label includes:
  1. the original CN label from the product packaging; or
  2. a photocopy of the CN label shown attached to the original product packaging; or
  3. a photograph of the CN label shown attached to the original product packaging.

See memo SP27-2015: Administrative Review Process Regarding the Child Nutrition (CN) Label, Watermarked CN Label and Manufacturer's Product Formulation Statement

CAN'T FIND THE BOX?

- CN labels copied with a marking referred to as a "watermark" are generally not acceptable documentation for an Administrative Review, except in limited situations.



See memo SP27-2015: Administrative Review Process Regarding the Child Nutrition (CN) Label, Watermarked CN Label and Manufacturer's Product Formulation Statement

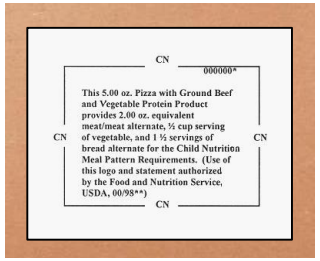
CN LABEL DOCUMENTATION

- During an Administrative Review, if the original CN label or the valid photograph or photocopy of the original CN label **is not** available, program operators may provide the Bill of Lading (invoice) containing the product name, and:
  1. a hard copy of the CN label copied with a watermark displaying the product name and CN number provided by the vendor; or
  2. an electronic copy of the CN label with a watermark displaying the product name and CN provided by the vendor.

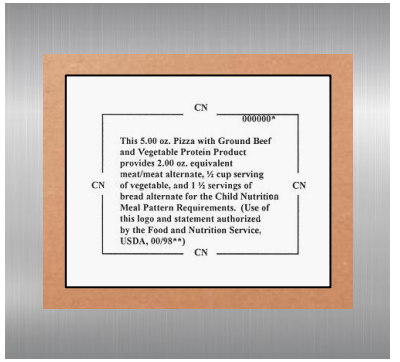
See memo SP27-2015: Administrative Review Process Regarding the Child Nutrition (CN) Label, Watermarked CN Label and Manufacturer's Product Formulation Statement

OBTAINING A CN LABEL: REVIEW

First

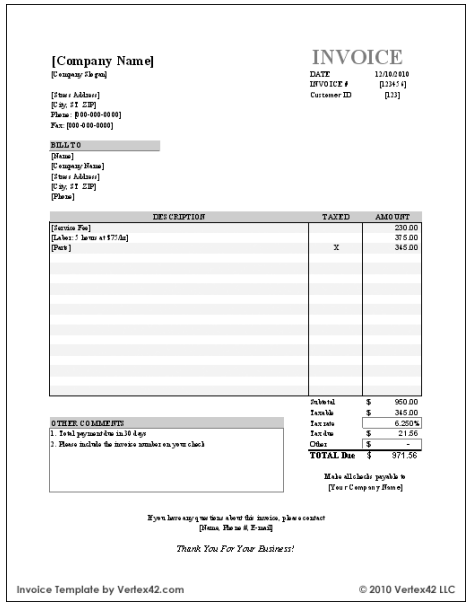


First



OBTAINING A CN LABEL: REVIEW

Second



[Company Name]
[Company Slogan]

[Your Address]
[City, ST ZIP]
Phone: [000-000-0000]
Fax: [000-000-0000]

INVOICE

DATE 12/10/2010
INVOICE # [1234-4]
Customer ID [133]

BILL TO
[Name]
[Company Name]
[Your Address]
[City, ST ZIP]
[Phone]

DESCRIPTION	TAXED	AMOUNT
[Service Fee]		230.00
[Labor: 5 hours at $75/hr]		375.00
[Part]	X	345.00

Subtotal	$	950.00
Taxable	$	345.00
Tax rate		6.250%
Tax due	$	21.56
Other	$	-
TOTAL Due	$	971.56

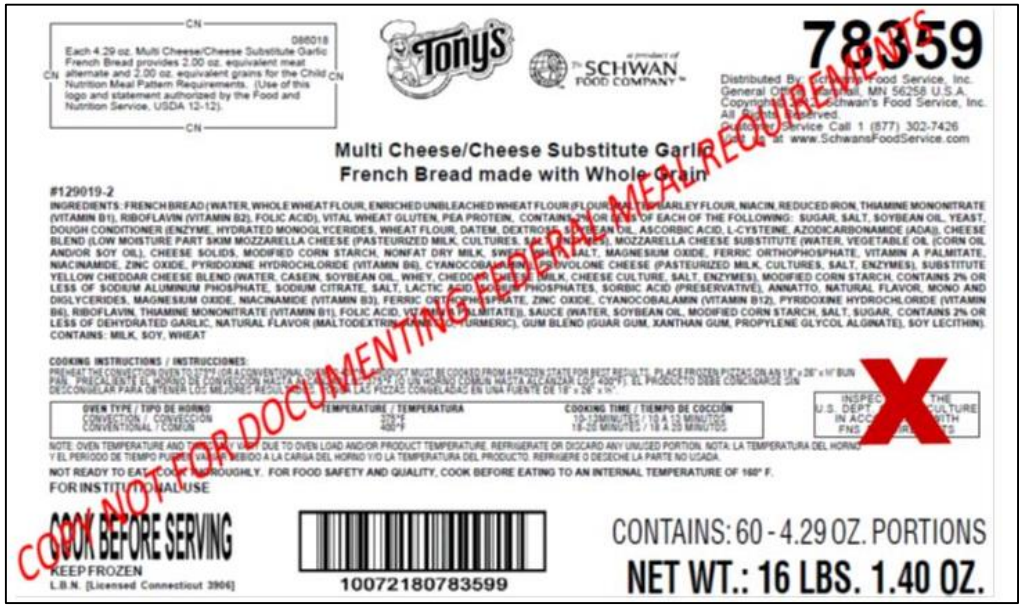
OTHER COMMENTS
1. Total payment due in 30 days
2. Please include the invoice number on your check

Make all checks payable to
[Your Company Name]

If you have any questions about this invoice, please contact
[Name, Phone #, E-mail]

Thank You For Your Business!

Invoice Template by Vertex42.com © 2010 Vertex42 LLC



CN
086018
Each 4.29 oz. Multi Cheese/Cheese Substitute Garlic French Bread provides 2.00 oz. equivalent meat alternate and 2.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-12).
CN

Tony's
a product of THE SCHWAN FOOD COMPANY

78359

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Food Service Call 1 (877) 302-7426
Visit us at www.SchwansFoodService.com

Multi Cheese/Cheese Substitute Garlic
French Bread made with Whole Grain

#129019-2

INGREDIENTS: FRENCH BREAD (WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), VITAL WHEAT GLUTEN, PEA PROTEIN, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SUGAR, SALT, SOYBEAN OIL, YEAST, DOUGH CONDITIONER (ENZYME, HYDRATED MONOGLYCERIDES, WHEAT FLOUR, DATEM, DEXTROSE, SOYBEAN OIL, ASCORBIC ACID, L-CYSTEINE, AZODICARBONAMIDE (ADA)), CHEESE BLEND (LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), MOZZARELLA CHEESE SUBSTITUTE (WATER, VEGETABLE OIL (CORN OIL AND/OR SOY OIL), CHEESE SOLIDS, MODIFIED CORN STARCH, NONFAT DRY MILK, SWEET WHEY, SALT, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), CYANOCOBALAMIN (VITAMIN B12)), PROVOLONE CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), SUBSTITUTE YELLOW CHEDDAR CHEESE BLEND (WATER, CASEIN, SOYBEAN OIL, WHEY, CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF SODIUM ALUMINUM PHOSPHATE, SODIUM CITRATE, SALT, LACTIC ACID, SODIUM PHOSPHATES, SORBIC ACID (PRESERVATIVE), ANNATTO, NATURAL FLAVOR, MONO AND DIGLYCERIDES, MAGNESIUM OXIDE, NIACINAMIDE (VITAMIN B3), FERRIC ORTHOPHOSPHATE, ZINC OXIDE, CYANOCOBALAMIN (VITAMIN B12), PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), RIBOFLAVIN, THIAMINE MONONITRATE (VITAMIN B1), FOLIC ACID, VITAMIN A PALMITATE)), SAUCE (WATER, SOYBEAN OIL, MODIFIED CORN STARCH, SALT, SUGAR, CONTAINS 2% OR LESS OF DEHYDRATED GARLIC, NATURAL FLAVOR (MALTODEXTRIN, [illegible], TURMERIC), GUM BLEND (GUAR GUM, XANTHAN GUM, PROPYLENE GLYCOL ALGINATE), SOY LECITHIN).
CONTAINS: MILK, SOY, WHEAT

COOKING INSTRUCTIONS / INSTRUCCIONES:
PREHEAT THE CONVECTION OVEN TO 375°F (OR A CONVENTIONAL OVEN TO 400°F). PRODUCT MUST BE COOKED FROM A FROZEN STATE FOR BEST RESULTS. PLACE FROZEN PIZZAS ON AN 18" x 26" x ½" BUN PAN. PRECALIENTE EL HORNO DE CONVECCIÓN HASTA 375°F (O UN HORNO CONVENCIONAL HASTA ALCANZAR LOS 400°F). EL PRODUCTO DEBE CONCINARSE SIN DESCONGELAR PARA OBTENER LOS MEJORES RESULTADOS. COLOQUE LAS PIZZAS CONGELADAS EN UNA FUENTE DE 18" x 26" x ½".

OVEN TYPE / TIPO DE HORNO	TEMPERATURE / TEMPERATURA	COOKING TIME / TIEMPO DE COCCIÓN
CONVECTION / CONVECCIÓN	375°F	10-12 MINUTES / 10 A 12 MINUTOS
CONVENTIONAL / CONVENCIONAL	400°F	16-20 MINUTES / 16 A 20 MINUTOS

NOTE: OVEN TEMPERATURE AND TIME MAY VARY DUE TO OVEN LOAD AND/OR PRODUCT TEMPERATURE. REFRIGERATE OR DISCARD ANY UNUSED PORTION. NOTA: LA TEMPERATURA DEL HORNO Y EL PERIODO DE TIEMPO PUEDEN VARIAR DEBIDO A LA CARGA DEL HORNO Y/O LA TEMPERATURA DEL PRODUCTO. REFRIGERE O DESECHE LA PARTE NO USADA.

NOT READY TO EAT. COOK THOROUGHLY. FOR FOOD SAFETY AND QUALITY, COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165° F.

FOR INSTITUTIONAL USE

INSPECTED BY THE U.S. DEPT. OF AGRICULTURE IN ACCORDANCE WITH FNS REGULATIONS

COOK BEFORE SERVING
KEEP FROZEN
L.B.N. [Licensed Connecticut 3906]

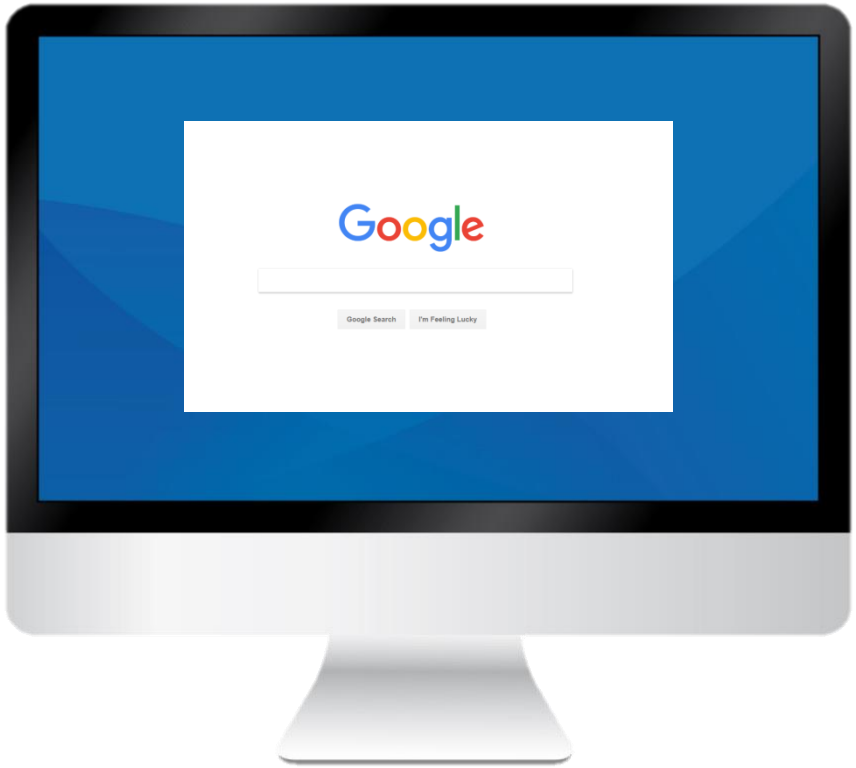
10072180783599

CONTAINS: 60 - 4.29 OZ. PORTIONS
NET WT.: 16 LBS. 1.40 OZ.

COMMON DOCUMENTING MEAL REQUIREMENTS

OBTAINING A CN LABEL: REVIEW

Never



CLARIFYING CN LABELS

Are CN labels required?

- There is no federal requirement for manufacturers to participate in the CN Labeling Program.
- There is no requirement that SFAs must purchase products with a CN label.

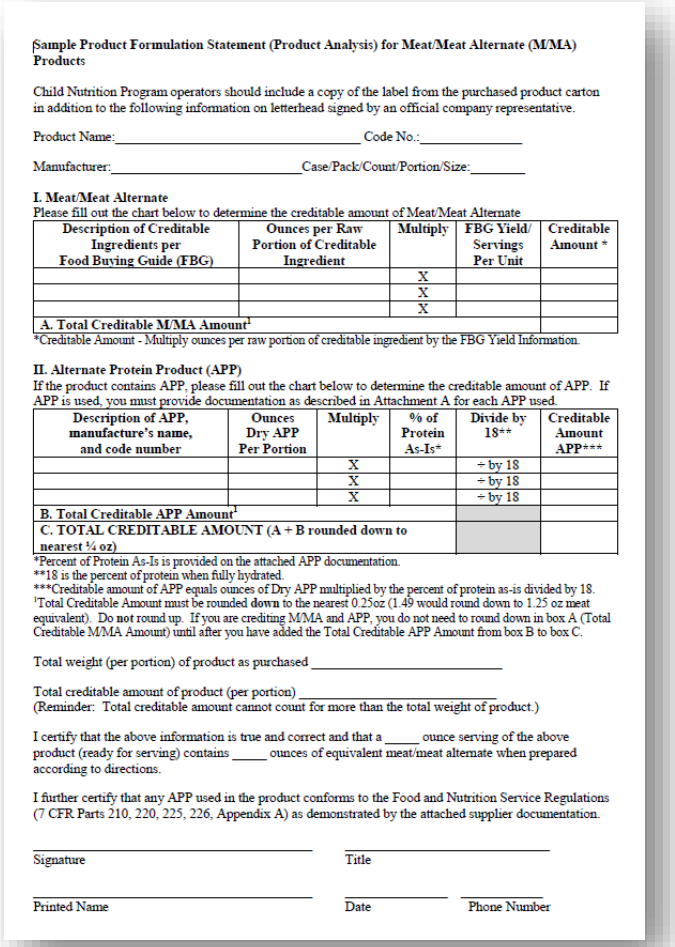
BUT… you are required to know if your menu is meeting the minimum meal pattern requirements.

3. PRODUCT FORMULATION STATEMENTS

PRODUCT FORMULATION STATEMENTS

Scenario: A school nutrition program operator ordered chicken nuggets that do not have a CN label.

- Request documentation from the manufacturer that states the menu contributions for any components within the food item → **Product Formulation Statement (PFS)**



Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name:_____ Code No.:_____

Manufacturer:_____Case/Pack/Count/Portion/Size:_____

I. Meat/Meat Alternate
Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
		X		
		X		
		X		
A. Total Creditable M/MA Amount[1]				

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)
If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased _____

Total creditable amount of product (per portion) _____
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a _____ ounce serving of the above product (ready for serving) contains _____ ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

_____ _____
Signature Title

_____ _____ _____
Printed Name Date Phone Number

DIFFERENCE BETWEEN CN LABEL AND PFS

CN Label	PFS
Pay	Free
Created and published by USDA	Created and published by manufacturer
Only for products that contain a M/MA	For any component
Meal pattern contribution on box	Meal pattern contribution not on box
Documentation is sticker or photo of sticker on box	Document from manufacturer

CN LABEL AND PFS

Do I need both a CN label and a PFS?

- No! Operators should not request a PFS when a valid CN label is available.
- You would not ask your server for a side of ketchup when there is a full ketchup bottle at your table.

WHAT IF THERE ISN'T A CN LABEL OR PFS?

Scenario: A school nutrition program operator ordered chicken nuggets that do not have a CN label. When they requested a PFS, the manufacturer didn't have one.

- Request that the manufacturer create a PFS following the USDA template.
- **DO NOT** accept anything other than a PFS—a signature with a statement of meal contributions is **not** acceptable documentation.

MEAL PATTERN CONTRIBUTIONS

GRAIN

CREDITING GRAINS

Grains contribute to the meal pattern by the weight of the creditable grains in the product.

To credit a grain, you may use:

1. the Food Buying Guide, Exhibit A; or
2. a Product Formulation Statement; or
3. if a combination item with a meat/meat alternate, a CN label.

CREDITING GRAINS

Exhibit A contains the equivalent minimum weights for a wide variety of purchased food items to meet the oz. eq. criteria.

To credit grains using Exhibit A, locate the type of grain in the chart and use the weight of the product to determine the oz. eq.

For example, this muffin weighs 55 grams, so it credits 1 oz. eq. toward the meal pattern.

GROUP D	OZ EQ FOR GROUP D
• Doughnuts[4] (cake and yeast raised, unfrosted) • Cereal bars, breakfast bars, granola bars[4] (plain) • Muffins (all, except corn) • Sweet roll[4] (unfrosted) • Toaster pastry[4] (unfrosted)	1 oz eq = 55 g or 2.0 oz 3/4 oz eq = 42 g or 1.5 oz 1/2 oz eq = 28 g or 1.0 oz 1/4 oz eq = 14 g or 0.5 oz

CREDITING GRAINS

If I can use the Food Buying Guide to credit grains, why would I obtain a PFS?

- The PFS provides crediting information based on the actual weight of creditable grains in the product.
- The PFS also discloses the amount of non-creditable grains in the product.

CREDITING GRAINS

Scenario: A school nutrition program operator procured a biscuit for their breakfast menu that claimed it is 1 oz. eq. per serving.

When they checked the product label, it weighs 26 grams, which would only credit 0.75 oz. eq. per Exhibit A.

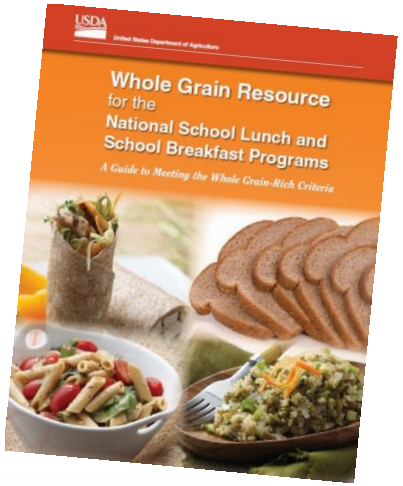
GROUP B	OZ EQ FOR GROUP B
• Bagels • Batter type coating • Biscuits • Breads (sliced whole wheat, French, Italian) • Buns (hamburger and hot dog)	1 oz eq = 28 g or 1.0 oz 3/4 oz eq = 21 g or 0.75 oz 1/2 oz eq = 14 g or 0.5 oz 1/4 oz eq = 7 g or 0.25 oz

They obtained a product formulation statement from the manufacturer that supported crediting the biscuit as 1 oz. eq.

- USDA allows school nutrition programs to use either Exhibit A or a PFS to credit grains in school meals.

NONCREDITABLE GRAINS

- There are some grain ingredients, such as oat fiber, corn fiber, bran, germ, modified food starch, corn starch, and wheat starch (including potato, legume, and other vegetable flours) that do not contribute toward meal pattern components.
- If purchased grain products include these ingredients, they must be present at a level of less than 2% of the product formula (or less than 0.25 oz. eq.) for the product to be creditable in school meal programs.
- Look for the statement on ingredient labels, “Contains less than 2% of the following:” or obtain a PFS from the manufacturer.



Ingredients for U.S. Market:
Whole wheat flour, water, enriched unbleached wheat flour (wheat flour, malted barley flour, niacin, iron as ferrous sulfate, thiamine mononitrite, enzyme, riboflavin, folic acid), yeast, sugar, wheat gluten. Contains less that 2% of the following: soybean oil, salt, oat fiber, honey, sodium stearoyl lactylate, datem, acesulfame potassium, ascorbic acid, enzyme. May contain milk, soy, egg and sesame.

Ingredients:
Water, modified food starch, whole-wheat flour, wheat gluten, powdered cellulose, hydrogenated soybean oil, caramel color, wheat protein isolate (wheat gluten, lactic acid, sulfite), sodium bicarbonate, contains 1% or less of salt, cellulose gum, cornstarch, distilled monoglycerides

4. TEST YOUR KNOWLEDGE!

TEST YOUR KNOWLEDGE

The CN Labeling Program was developed by ADE.

1. True
2. False

TEST YOUR KNOWLEDGE

The CN Labeling Program was developed by ADE.

1. True
2. **False**

TEST YOUR KNOWLEDGE

There is _____ for food manufacturers to participate in the CN Labeling Program.

1. A Federal requirement
2. An international requirement
3. A requirement in most states
4. No requirement

TEST YOUR KNOWLEDGE

There is _____ for food manufacturers to participate in the CN Labeling Program.

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TEST YOUR KNOWLEDGE

Only food items that contain a _____ are eligible to participate in the CN Labeling Program.

1. Meat/Meat Alternate
2. Grain
3. Fruit
4. Milk

TEST YOUR KNOWLEDGE

Only food items that contain a _____ are eligible to participate in the CN Labeling Program.

1. **Meat/Meat Alternate**
2. Grain
3. Fruit
4. Milk

TEST YOUR KNOWLEDGE

If a CN label is developed for a pizza, the label will only provide the crediting information for the meat/meat alternate.

1. True
2. False

TEST YOUR KNOWLEDGE

If a CN label is developed for a pizza, the label will only provide the crediting information for the meat/meat alternate.

1. True
2. **False**

TEST YOUR KNOWLEDGE

The CN label includes information about calories.

1. True
2. False

TEST YOUR KNOWLEDGE

The CN label includes information about calories.

1. True
2. **False**

TEST YOUR KNOWLEDGE

The CN label serves as a warranty you can use _____.

1. During your Administrative Review
2. To obtain a manufacturer's rebate
3. To waive liability in a food recall
4. All of the above

TEST YOUR KNOWLEDGE

The CN label serves as a warranty you can use _____.

1. **During your Administrative Review**
2. To obtain a manufacturer's rebate
3. To waive liability in a food recall
4. All of the above

TEST YOUR KNOWLEDGE

To ensure you have proper documentation of a CN label you should _____.

1. Find it online and print it off
2. Record the CN number
3. Cut it or take a picture of the original label from the box
4. Ask your broker

TEST YOUR KNOWLEDGE

To ensure you have proper documentation of a CN label you should _____.

1. Find it online and print it off
2. Record the CN number
3. **Cut it or take a picture of the original label from the box**
4. Ask your broker

TEST YOUR KNOWLEDGE

You procured a bagel that credits as 2 oz. eq. using Exhibit A of the Food Buying Guide. You should:

1. Do nothing; the product credits as 2 oz. eq.
2. Obtain a Product Formulation Statement (PFS).
3. Obtain a CN label.
4. Obtain a CN label and a PFS.

TEST YOUR KNOWLEDGE

You procured a bagel that credits as 2 oz. eq. using Exhibit A of the Food Buying Guide. You should:

1. **Do nothing; the product credits as 2 oz. eq.**
2. Obtain a Product Formulation Statement (PFS).
3. Obtain a CN label.
4. Obtain a CN label and a PFS.

Note: if the product packaging claims more than 2 oz. eq. you can obtain a PFS to support the higher crediting for your menus.

TEST YOUR KNOWLEDGE

You are wanting to procure a dinner roll and notice that it contains noncreditable grain ingredients listed on the label. The label does not identify if they are present at an amount of less than 2%. What should you do?

1. Buy the product. My review isn't for another 2 years.
2. Obtain a PFS.
3. Obtain a CN label.
4. Obtain a CN label and a PFS.

TEST YOUR KNOWLEDGE

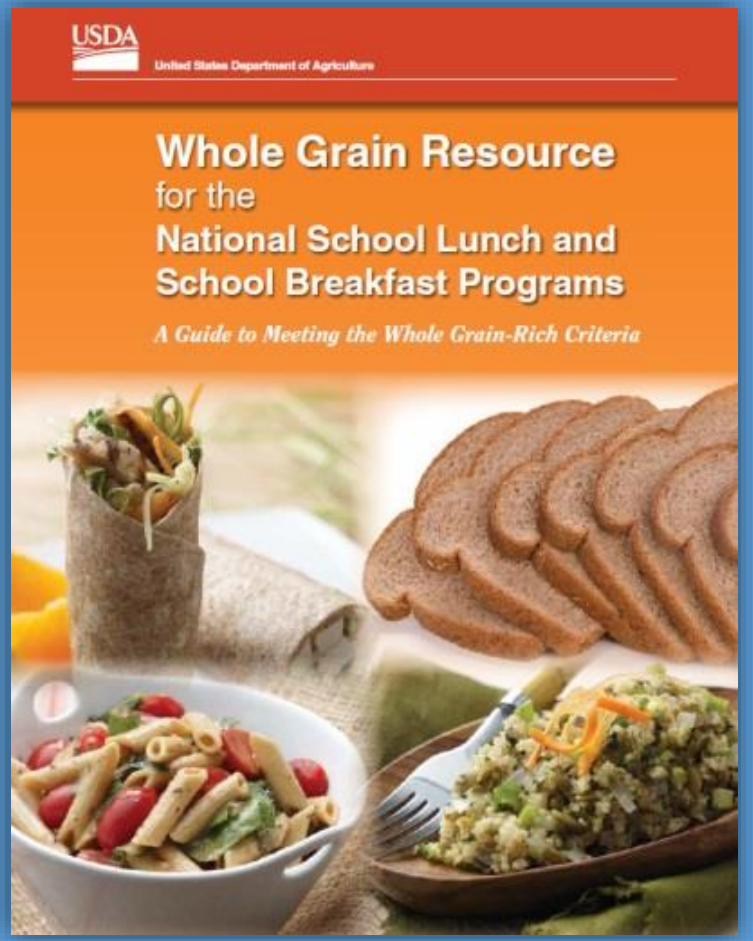
You are wanting to procure a dinner roll and notice that it contains noncreditable grain ingredients listed on the label. The label does not identify if they are present at an amount of less than 2%. What should you do?

1. Buy the product. My review isn't for another 2 years.
2. **Obtain a PFS.**
3. Obtain a CN label.
4. Obtain a CN label and a PFS.

5. RESOURCES

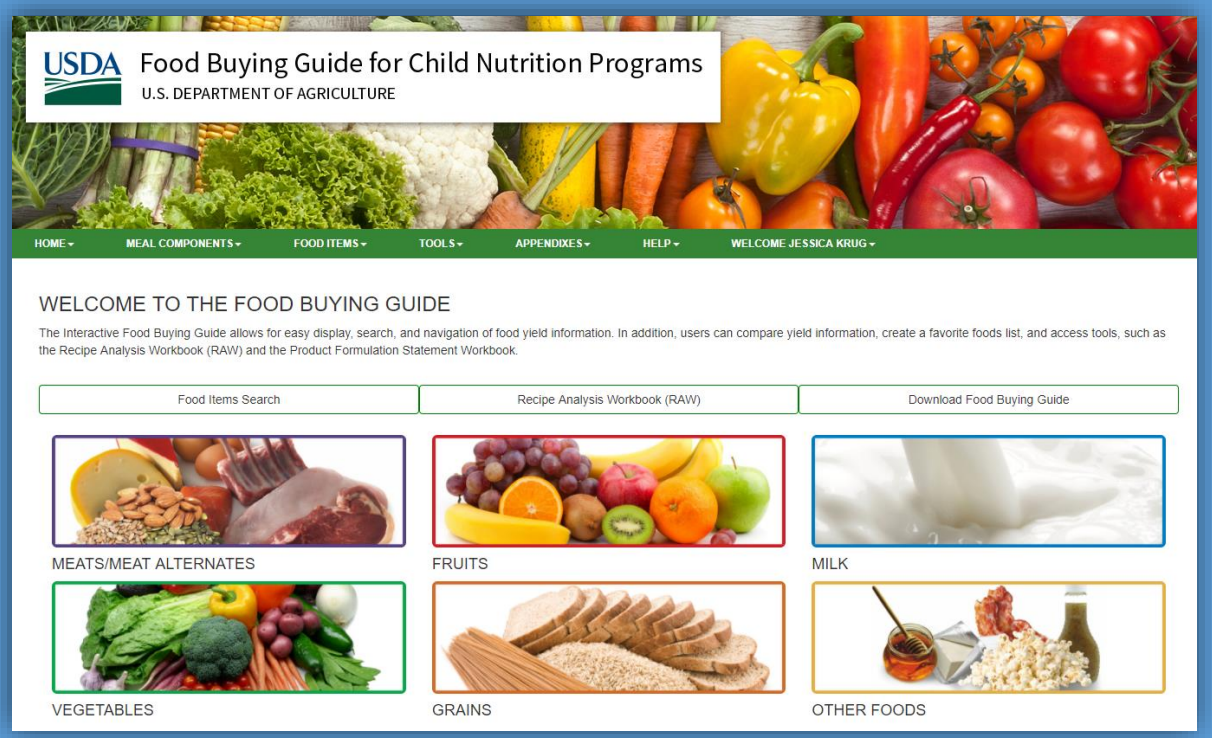
USDA Whole Grain Resource

- How to determine if a product meets the whole grain-rich criteria
- How to credit grains using the various methods
- How to identify noncreditable grains



USDA Food Buying Guide

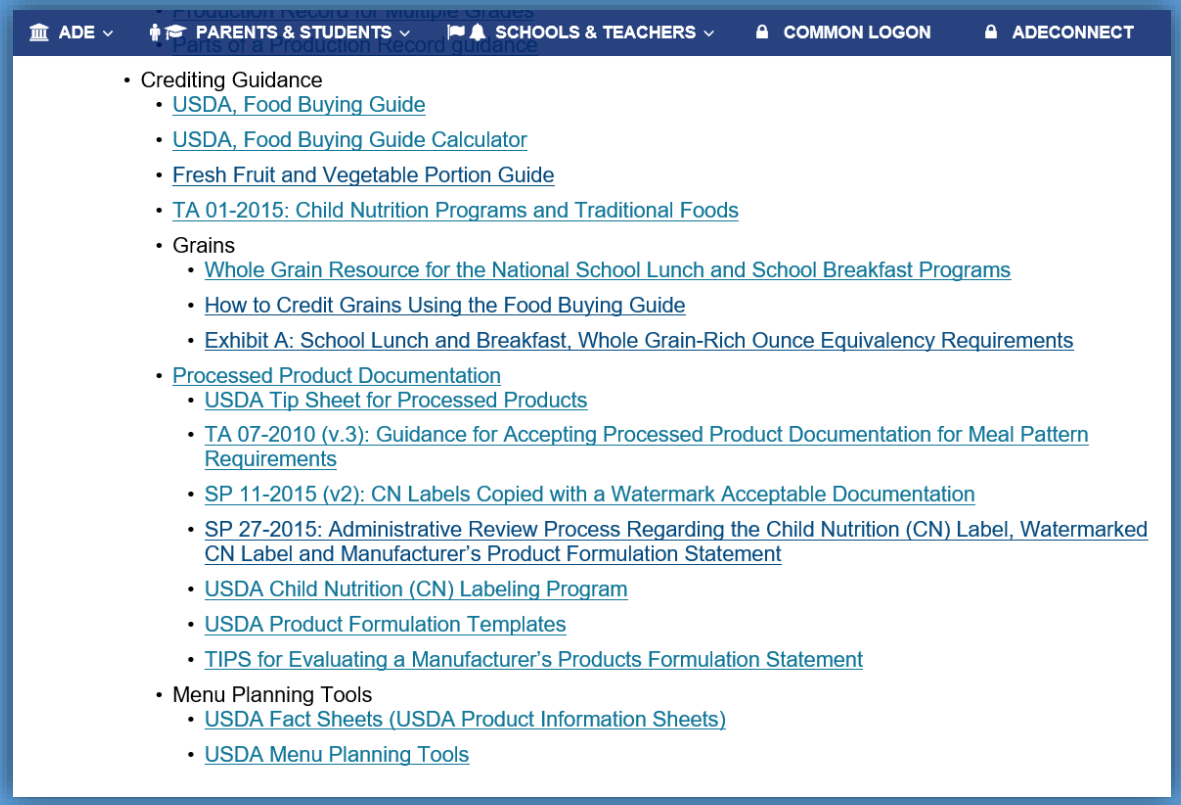
- New interactive tool
- Meal Components → Grains
- Appendix C → The USDA Child Nutrition (CN) Labeling Program

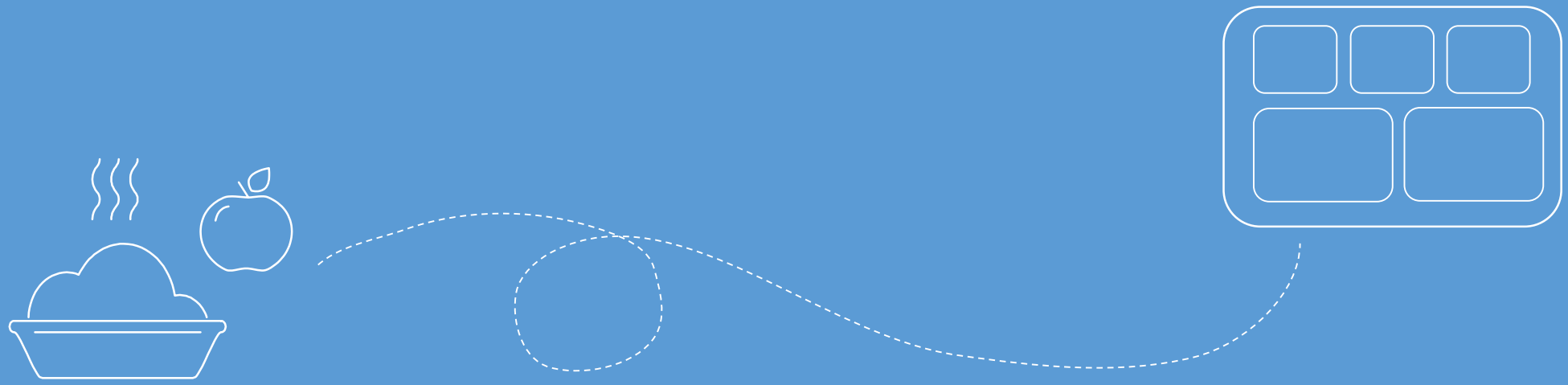


ADE Website: Meal and Snack Requirements

Crediting Guidance:
Links to the Food Buying Guide, Whole Grain Resource, PFS templates, and more!

http://www.azed.gov/hns/nslp/mealpattern/





Thank you for your time!

You will receive a link to complete your evaluation of this training. The link will be emailed to the account used to register for this training. After completing the survey, you can print a certificate of completion to file for purposes of Professional Standards.

Any Questions?
Please type them into the chat bar now.

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- Learning Codes: 2150
- Key Area: 2000-Operation
- Length: 45 minutes

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