The USDA CACFP requires that at least one serving of grains each day contains a whole grain-rich component. Foods that meet the whole grain-rich criteria are foods that contain at least 50% whole grains and the remaining grains in the food are enriched, or are 100% whole grain.

Here are a few ways to help identify if a product is whole grain-rich. As long as the product meets AT LEAST ONE OF THESE SIX METHODS, described below, it is considered whole grain-rich.

FOOD IS LABELED WHOLE WHEAT & MEETS FDA'S STANDARD OF IDENTITY

Certain bread and pasta products specifically labeled "Whole Wheat" on the package and which conform to an FDA Standard of Identity can be considered whole grain-rich.

An FDA STANDARD OF IDENTITY is a set of rules for what a certain product must contain or may contain to legally be labeled with that product name.

ONLY breads and pastas with these exact product names conform to FDA Standard of Identity and can be considered whole grain-rich using this method:

BREADS

- whole wheat bread
- graham rolls
- entire wheat bread
- graham bread
- whole wheat rolls
- entire wheat rolls

- whole wheat buns
- entire wheat buns
- graham buns
- **PASTAS**
- whole wheat macaroni

WGR¹

- whole wheat spaghetti
- whole wheat vermicelli
- whole wheat macaroni product



NOTE: Manufacturers may label their food with similar terms to FDA's Standard of Identity. Watch for terms such as, "whole grain," "made with whole grain," "made with whole wheat," or "contains whole grains." These terms do not indicate an FDA Standard of Identity for whole wheat products.

FOOD IS FOUND ON ANY STATE AGENCY'S WIC-APPROVED WHOLE GRAIN FOOD LIST



The product is found on ANY State agency's Special Supplemental Nutrition Program for Women, Infants, and Children (WIC)-approved whole grain food list. Any grain product found on a State agency's WIC-approved whole grain food list meets CACFP whole grain-rich criteria.

NOTE: Complete product guides identifying all WIC creditable food products can be found on State agency websites.







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One of the following FDA statements is included on the labeling:

"Diets rich in whole grain foods and other plant foods and low in total fat, saturated fat, and cholesterol may reduce the risk of heart disease and some cancers."

"Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol, may help reduce the risk of heart disease."

FNS is allowing the FDA whole grain health claims to be sufficient documentation to demonstrate compliance with the whole grain-rich criteria in the CACFP, **ONLY**.





RULE OF THREE

The first ingredient (second if after water) must be whole grain, and the next two <u>grain</u> ingredients (if any) must be whole grains, enriched grains, bran, or germ. Any grain derivatives may be disregarded. Any non-creditable grain ingredients that are labeled 2% or less are considered insignificant and may also be disregarded.

(reference NCA's Identifying Grain Ingredients for list of creditable grains)

Whole Grain #1 2nd Grain Ingredient

INGREDIENTS: Whole Wheat Flour, Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vegetable Oils (Canola And/ Or Sunflower), Cheddar Cheese ([Cultured Milk, Salt, Enzymes], Annatto), Salt, Contains 2 Percent Or Less Of: Yeast Extract, Natural Flavor, Paprika, Spices (Celery), Baking Soda, Monocalcium Phosphate, Dehydrated Onions, Annatto Extract For Color. CONTAINS: WHEAT, MILK

DISREGARDED INGREDIENTS

Disregarded ingredients may be ignored, as these ingredients are not included in the rule of three. Grains that can be disregarded are either:

1. Any grain derivatives, such as wheat gluten, wheat starch, wheat dextrin, corn starch, corn dextrin, rice starch, tapioca starch, or modified food starch.

2. Any grain ingredients that are listed on as "less than 2%..." of the product weight.



vatura Ovens

Whole Grain Bre

FOOD MEETS THE WHOLE GRAIN-RICH CRITERIA

Use of the National School Lunch Program whole grain-rich criteria may ease menu planning and purchasing for at-risk afterschool or

CACFP child care programs. The NSLP whole grain-rich criteria apply for all grain products with the exception of grain-based desserts, which are not



WGR⁵

Whole Grain Resource for the National School Lunch and

National School Lunch and School Breakfast Programs A Guide to Meeting the Whole Grain-Rich Criteri



Available to download at cacfp.org and the USDA FNS website.



Proper documentation from a manufacturer or a standardized recipe can also demonstrate that whole grains are the primary grain ingredient by weight.

UNDER THE NSLP

creditable under CACFP.

WGR⁶

This guide is meant to be used to identify CACFP Creditable **WHOLE GRAIN-RICH** products.

What about cereal?

If a ready-to-eat breakfast cereal has a whole grain as the first ingredient (or second after water), and it is fortified, it also meets the whole grain-rich criteria.



ents: Whole Grain Oats, Corn Star, , Salt, Tripotassium Phosphate. Vitami ed tocopherols) Added to Preserve Freshi amins and Minerals: Calcium Carbonate, Ir d Zint, wineral nutrients), Vitamin C (sodium corbare), A B Vitamin (niacinamide), Vitamin E yridoxine hydrochloride), Vitamin A (palmitate), amin B₁ (thiamin mononitrate), A B Vitamin (f cl), Vitamin B₁₂, Vitamin D₃.

DISTRIBUTED BY **GENERAL MILLS SALES, INC.,** MINNEAPOLIS, MN 55440 USA **GLUTEN FREE**

<section-header>

INGREDIENTS: Whole Grain Oats, Corn Starch, Sugar, Salt, Tripotassium Phosphate. Vitamin E (Mixed Tocopherols) Added to Preserve Freshness.

Whole Grain #1

VITAMINS AND MINERALS: Calcium Carbonate, Iron and Zinc (Mineral Nutrients), Vitamin C (Sodium Ascorbate), a B Vitamin (Niacinamide), Vitamin B6 (Pyridoxine Hydrc chloride), Vitamin A (Palmitate), Vitamin B1 (Thiamin Mononitrate), a B Vitamin (Folic Acid), Vitamin B12, Vitamin D3.

Fortified



Don't forget...

Not only does a ready-to-eat breakfast cereal have to meet the above criteria but it also has to meet the sugar limits in order to be creditable in the first place. Check out NCA's Sugar Limit handout for more information available at cacfp.org.







WHOLE GRAINS

CORN

Whole Corn Whole Grain Corn Whole Grain Corn Flour

OATS

Instant Oatmeal Oat Groats Old Fashion Oats Quick Cooking Oats Steel Cut Oats Whole Grain Oat Flour

RICE

Brown Rice Sprouted Brown Rice Wild Rice

RYE

Rye Groats Sprouted Whole Rye Whole Rye Flour

WHEAT

Bulgur Cracked Wheat Graham Flour Sprouted Whole Wheat Wheat Berries Wheat Groats Whole Durum Flour Whole Grain Wheat Flakes Whole Wheat Flour

OTHER WHOLE GRAINS

Amaranth Amaranth Flour Buckwheat **Buckwheat Flour** Buckwheat Groats Millet Millet Flour Quinoa Sorghum Sorghum Flour **Spelt Berries** Sprouted Buckwheat Sprouted Einkorn Sprouted Spelt Teff Teff Flour Triticale **Triticale Flour** Whole Einkorn Berries Whole Grain Einkorn Flour Whole Grain Spelt Flour

CREDITABLE GRAINS

- Any Whole Grain Above
- Enriched Grains
- Bran or Germ Creditable in CACFP, SFSP & afterschool snacks only.

These ingredients are not whole nor enriched and cannot be one of the first 3 ingredients when identifying whole grain-rich products.

NON-CREDITABLE GRAINS

Barley Malt Corn Corn Fiber Degerminated Corn Meal Farina Oat Fiber Semolina Yellow Corn Meal

NON-CREDITABLE FLOURS

not enriched Any Bean Flour Any Nut Flour Bromated Flour Durum Flour Malted Barley Flour Potato Flour Rice Flour Wheat Flour White Flour Yellow Corn Flour

DISREGARDED INGREDIENTS

Disregarded ingredients may be ignored, as these ingredients are not included in the rule of three. Grains that can be disregarded are either:

 Any grain ingredients that are listed on as "less than
2%..." of the product weight. 2. Any grain derivatives, such as wheat gluten, wheat starch, wheat dextrin, corn starch, corn dextrin, rice starch, tapioca starch, or modified food starch.

GRAINS 101



BRAN is the seed husk or outer coating of cereal grains such as wheat, rye, and oats. The bran can be mechanically removed from the flour or meal by sifting or bolting.

CREDITABLE GRAINS represents all of the grain ingredients in a product that are creditable towards the grains component; they include whole-grains or enriched meal and/or flour.

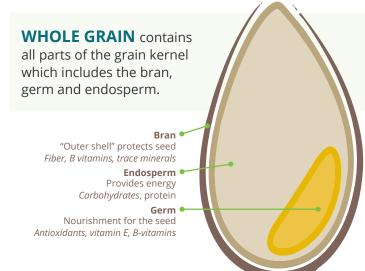
ENRICHED means that the product conforms to the U.S. Food and Drug Administration's (FDA) Standard of Identity for levels of iron, thiamin, riboflavin, niacin, and folic acid. The terms "enriched," "fortified," or similar terms indicate the addition of one or more vitamins or minerals or protein to a food, unless an applicable Federal regulation requires the use of specific words or statements.

FLOUR is the product derived by finely grinding and bolting (sifting) wheat or other grains. Flour may be made from all grains (wheat, rye, corn, etc.).



GERM is the vitamin-rich embryo of the grain kernel. The germ can be separated before milling for use as a cereal or food supplement. **PRIMARY GRAIN INGREDIENT** is the first grain

ingredient listed in the ingredient statement.



WHOLE GRAIN-RICH (WGR)

is the term designated by USDA Food and Nutrition Service (FNS) to indicate that the grain components in a product are at least 50 percent whole grain, with the remaining grains being enriched. This term only refers to FNS criteria for meeting the grain requirements for CACFP.

dentifying Whole Grain-Rich



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In the Aisles

FOOD IS LABELED AS "WHOLE WHEAT" AND MEETS FDA STANDARD OF IDENTITY



RULE OF THREE

The first ingredient (second after water) must be whole grain, and the next two <u>grain</u> ingredients (if any) must be whole grains, enriched grains, bran, or germ.



Ingredients: White Quinoa, Red Quinoa? Black Quinoa 3



Ingredients: Whole Wheat Flour,¹ Enriched Bleached Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Monocalcium Phosphate), Brown Sugar, Sugar, Dried Molasses, Salt, Wheat Germ,³ Hydroxylated Soy Lecithin, Soy Flour.



Ingredients: Whole Grain Wheat Flour, Canola Oil, Sugar, Corn Starch Malt Syrup (From Corn And Barley), Salt, Refiner's Syrup, Leavening (Calcium Phosphate And Baking Soda). Bht Added To Packaging Material To Preserve Freshness. 2* considered disregarded



Ingredients: Organic Whole Wheat Flour,¹ Organic Wheat Flour², Organic Vegetable Oil (Organic Expeller Pressed Sunflower Oil and Organic Expeller Pressed Palm Fruit Oil), Organic Whole Flax Flour, Organic honey, Organic Whole Oat flour, Organic Sesame Seeds, Organic Evaporated Cane Syrup...

DOES NOT MEET **WGR**² 2nd grain is not whole nor enriched.

CEREAL 1st grain ingredient must be whole grain and cereal is fortified with Vitamins & Minerals.



Ingredients: Whole Grain Wheat, Sugar, Contains 2% or Less of Brown Rice Syrup, Gelatin, BHT for Freshness.

Vitamins and Minerals:

Reduced Iron, Niacinamide, Vitamin B6 (Pyridoxine Hydrochloride), Vitamin B2 (Riboflavin), Vitamin B1 (Thiamin Hydrochloride), Zinc Oxide, Folic Acid, Vitamin B12.





Ingredients: Whole Grain Wheat, Corn, Sugar, Whole Grain Rolled Oats, Brown Sugar, Rice, Canola Oil, Wheat Flour, Malted Barley Flour, Corn Syrup, Salt, Whey (from Milk), Malted Corn and Barley Syrup, Honey, Caramel Color, Natural and Artificial Flavor, Annatto Extract (Color), BHT Added to Packaging Material to Preserve Product Freshness.

Vitamins and Minerals: Reduced Iron, Niacinamide, Vitamin B6, Vitamin A Palmitate, Riboflavin (Vitamin B2), Thiamin Mononitrate (Vitamin B1), Zinc Oxide (Source of Zinc), Folic Acid, Vitamin B12, Vitamin D3.



Ingredients: Whole Grain Corn, Corn Meal, Sugar, Canola Oil, Salt, Brown Sugar Syrup, Tricalcium Phosphate, Vegetable and Fruit Juice Color, Baking Soda, Citric Acid, Natural Flavor. Vitamin E (Mixed Tocopherols) Added to Preserve Freshness.

Vitamins and Minerals:

Calcium Carbonate, Iron and Zinc (Mineral Nutrients), Vitamin C (Sodium Ascorbate), a B Vitami (Niacinamide), Vitamin B6 (Pyridoxine Hydrochloride), Vitamin B1 (Thiamin Mononitrate), Vitamin A (Palmitate), Vitamin B2 (Riboflavin), a B Vitamin (Folic Acid), Vitamin B12, Vitamin D3.



Ingredients: Whole Grain Oats*, Cane Sugar*, Sunflower Oil*, Rice*, Whole Grain Quinoa*, Whole Grain Spelt*, Kamut Brand Khorasan Wheat*, Molasses*, Sea Salt, Cinnamon*, Natural Flavor*. Vitamin E (Mixed Tocopherols) Added to Preserve Freshness.*Organic.

DOES NOT MEET **WGR**^C Not fortified with Vitamins & Minerals.



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Identifying Cereal Sugar Limits



Here are three ways to determine if a breakfast cereal is within the CACFP sugar limit. As long as a breakfast cereal meets the sugar limit using **AT LEAST ONE OF THESE METHODS** described below, it is considered within the sugar limit.

1 WIC Women • Infants • Children Use your State agency's Special Supplemental Nutrition Program for Women, Infants, and Children (WIC) approved breakfast cereal list.

* confirm with your states WIC approved cereal list.

Product Example: Dora the Explorer

WIC



Use USDA's Team Nutrition training worksheet "Choose Breakfast Cereals That Are Low in Added Sugar."

The worksheet includes a chart with common breakfast cereal serving sizes and the maximum amount of sugar the breakfast cereal may contain per serving.

ALLOWABLE SUGAR LIMITS

SERVING SIZE	SUGARS
If the serving size is:	cannot be more than:
8-10 grams	2 grams
12-16 grams	3 grams
17-21 grams	4 grams
22-25 grams	5 grams
26-30 grams	6 grams 🗸
31-35 grams	7 grams
36-40 grams	8 grams
41-44 grams	9 grams
45-49 grams	10 grams
50-54 grams	11 grams
55-58 grams	12 grams
59-63 grams	13 grams
64-68 grams	14 grams
69-73 grams	15 grams
74-77 grams	USER Retro Description of Agriculture
78-82 grams	Chonce Recalds Corenals That Are Lower be Authors is a plant integration of the Committee Control for a low many sector of the Committee Control for any sector of the Committee Control for any many sector of the Committee C
	Arthouse of setting of setti

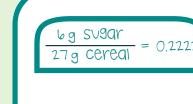


Use the Nutrition Facts label on the breakfast cereal packaging to calculate the sugar content per dry ounce.

1) Find the serving size in grams at the top of the label and the sugars listed towards the middle.

2) Divide the total sugars by the serving size in grams.

If the answer is equal to or less than 0.212, then the cereal is within the required sugar limit and may be creditable in CACFP.





Amount Per Serving Calories			Dora the Explorer	
				100
otal				
	- 00-			00/
arbohydrat				8%
Dietary Fiber	3g		1	1%
Sugars 6g				
Uther Carboh	ydrate '	14g		
tein 1g				
1				
Can				1
Iron			45%	
Vitamin D	_		10 25%	6
Thiamin		25	5% 30%	
Riboflavin		25	5% 35%	6
Niacin		25	5% 25%	6
Vitamin B6		25	5% 25%	6
Folic Acid		50	0% 50%	6
Vitamin B12		25	5% 35%	6
Phosphorus		2	2% 15%	6
Magnesium		2	2% 4%	6
** Percent Daily Val	use are based or	n a 2,000 calorie o pending on your o	provides 1.5g tota ng potassium, 29g flet. Your daily alorie needs: 2,500	
Total Fat Sat Fat	Less than Less than	65g 20g	80g	
Cholesterol	Less than		25g 300mg	
Sodium	Less than	2,400mg 3,500mg	2,400mg 3.500mg	
Total Carbohydrate Dietary Fiber		300g 25g	375g 30g	
Vitamins and Zinc (mineral A B Vitamin (hydrochloride) (thiamin mono Vitamin (tolic. DISTRIBUTE BY of Produced wit Learn more at Ask.	Minerals: C: nutrients), Vii niacinamide), Vitamin B ₂ nitrate), Vitani acid), Vitami ENERAL MILLS SAI h Genetic El	alcium Carbo tamin C (sodi Vitamin B ₆ (((riboflavin), V min A (palmit n B ₁₂ , Vitamir LES, INC., MINNEAP ngineering	it, Cinnamon, rols) Added to um ascorbate), pyridoxine itamin B, ate), A B n D ₃ . OLIS, MN 55440 USA veicome guestions omments	
	People L	genera	Imills.com D0.328.1144 /pat	



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(https://www.fns.usda.gov/tn/cacfp-meal-pattern-training-tools)



Product Example: Dora the Explorer meets one of the three methods, therefore, this product is CACFP creditable.

Disclosure: This list is for informational purposes and does not imply endorsement by NCA or the USDA. The amount of sugar in a cereal might change. Even if you always buy the same brands and types of cereal, be sure to check the serving size and amount of sugars on the Nutrition Facts label to make sure they match what you have written in the list above. All cereals served must be whole grain-rich, enriched or fortified.

GRAMS OF SUGAR PER SERVING

GRAMS OF CEREAL PER SERVING it is creditable

if... = < 0.212

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