School Meals Patterns with Flexibilities for SY 2018/2019

(per Interim Final Rule 82 FR 56703, Nov. 30, 2017)

	Breakfast Meal Pattern			
	Grades K-5	Grades 6-8	Grades 9-12	
Food Components	An	'eek		
	(minimum per day)			
Fruits (cups) ^{b c}	5 (1)	5 (1)	5 (1)	
Vegetables (cups) ^{b c}	0	0	0	
Dark green	0	0	0	
Red/Orange	0	0	0	
Beans and peas (legumes)	0	0	0	
Starchy	0	0	0	
Other	0	0	0	
Grains (oz eq) ^d	7-10 (1)	8-10 (1)	9-10 (1)	
Meats/Meat Alternates (oz eq) ^e	0	0	0	
Fluid milk ^f (cups)	5 (1)	5 (1)	5 (1)	
Other Specifications:	Daily Amount Based	on the Average for a	5-Day Week	
Min-max calories (kcal) ^{g h}	350-500	400-550	450-600	
Saturated fat (% of total calories) ^h	<10	<10	<10	
Sodium Target 1 (mg) ^{h i}	≤540	≤600	≤640	
<u>Trans</u> fat ^{h j}	Nutrition label or manufacturer specifications must indicate zero grams of <i>trans</i> fat per serving.			

 $^{^{\}rm a}$ Food items included in each group and subgroup and amount equivalents. Minimum creditable serving is 1 / $_{8}$ cup.

^b One quarter cup of dried fruit counts as $\frac{1}{2}$ cup of fruit; 1 cup of leafy greens counts as $\frac{1}{2}$ cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

^c Schools must offer 1 cup of fruit daily and 5 cups of fruit weekly. Starchy vegetables can be served at any time during the week provided the menu planner offers at least 2 cups from the under consumed subgroups during that same week. Under consumed vegetable subgroups are the dark green, red/orange, legumes, and "other vegetables" subgroups, as defined in 7 CFR 210.10(c)(2)(iii).

^d All grains must be whole-grain-rich. Exemptions are allowed as specified in 7 CFR 220.8(c)(2)(iv)(B). Schools may substitute 1 oz. eq. of meat/meat alternate for 1 oz. eq. of grains after the minimum daily grains requirement is met.

- ^g The average daily calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).
- ^h Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, *trans* fat, and sodium. Foods of minimal nutritional value and fluid milk with fat content greater than 1 percent milk fat are not allowed.

^eThere is no meat/meat alternate requirement.

^f All fluid milk must be fat-free (skim) or low-fat (1 percent fat or less). Milk may be unflavored or flavored.

Sodium Target 1 (shown) is effective from July 1, 2014 (SY 2014-2015) through June 30, 2019 (SY 2018-2019). For sodium targets due to take effect beyond SY 2018-2019, see 7 CFR 220.8(f)(3).

¹Food products and ingredients must contain zero grams of trans fat (less than 0.5 grams) per serving.

	Lunch Meal Pattern			
	Grades K-5	Grades 6-8	Grades 9-12	
Food Components	Amount of Food ^a per Week			
	(minimum per day)			
Fruits (cups) ^b	$2^{1}/_{2}(^{1}/_{2})$	$2^{1}/_{2}(^{1}/_{2})$	5 (1)	
Vegetables (cups) ^b	3 ³ / ₄ (³ / ₄)	3 ³ / ₄ (³ / ₄)	5 (1)	
Dark green ^c	1/2	1/2	1/2	
Red/Orange ^c	3/4	3/4	11/4	
Beans and peas (legumes) ^c	1/2	1/2	1/2	
Starchy ^c	1/2	1/2	1/2	
Other ^{c d}	1/2	1/2	3/4	
Additional Vegetables to Reach Total ^e	1	1	11/2	
Grains (oz eq) ^f	8-9 (1)	8-10 (1)	10-12 (2)	
Meats/Meat Alternates (oz eq)	8-10 (1)	9-10 (1)	10-12 (2)	
Fluid milk (cups) ^g	5 (1)	5 (1)	5 (1)	
Other Specifications: I	Paily Amount Based	on the Average for a	5-Day Week	
Min-max calories (kcal) ^h	550-650	600-700	750-850	
Saturated fat (% of total calories) ^h	<10	<10	<10	
Sodium Target 1 (mg) ^{h i}	≤1,230	≤1,360	≤1,420	
<u>Trans</u> fat ^{hj}	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.			

^a Food items included in each group and subgroup and amount equivalents. Minimum creditable serving is ¹/₈ cup.

^b One quarter-cup of dried fruit counts as $\frac{1}{2}$ cup of fruit; 1 cup of leafy greens counts as $\frac{1}{2}$ cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

^c Larger amounts of these vegetables may be served.

^d This category consists of "Other vegetables" as defined in 7 CFR 210.10(c)(2)(iii)(E). 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 7 CFR 210.10(c)(2)(iii).

^e Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

fAll grains must be whole grain-rich. Exemptions are allowed as specified in 7 CFR 210.10(c)(2)(iv)(B).

^g All fluid milk must be fat-free (skim) or low-fat (1 percent fat or less). Milk may be unflavored or flavored as specified in 7 CFR 210.10(d)(1)(i).

^h Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, <u>trans</u> fat, and sodium. Foods of minimal nutritional value and fluid milk with fat content greater than 1 percent are not allowed.

Sodium Target 1 (shown) is effective from July 1, 2014 (SY 2014-2015) through June 30, 2019 (SY 2018-2019). For sodium targets due to take effect beyond SY 2018-2019, see 7 CFR 210.10(f)(3).

¹ Food products and ingredients must contain zero grams of trans fat (less than 0.5 grams) per serving.