

USDA FINAL RULE IMPLICATIONS:

Key Changes and What Your School District Needs to Know

The USDA has announced significant changes to sodium and added sugar standards, beginning in 2025. School districts should begin preparations now, as current menu items will no longer meet USDA compliance. To avoid declines in participation, it's essential to start identifying new ingredients and developing and testing menu items to ensure compliance and minimize disruptions.

5 MOST IMPORTANT THINGS TO KNOW ABOUT UPDATE TO USDA FINAL RULE.

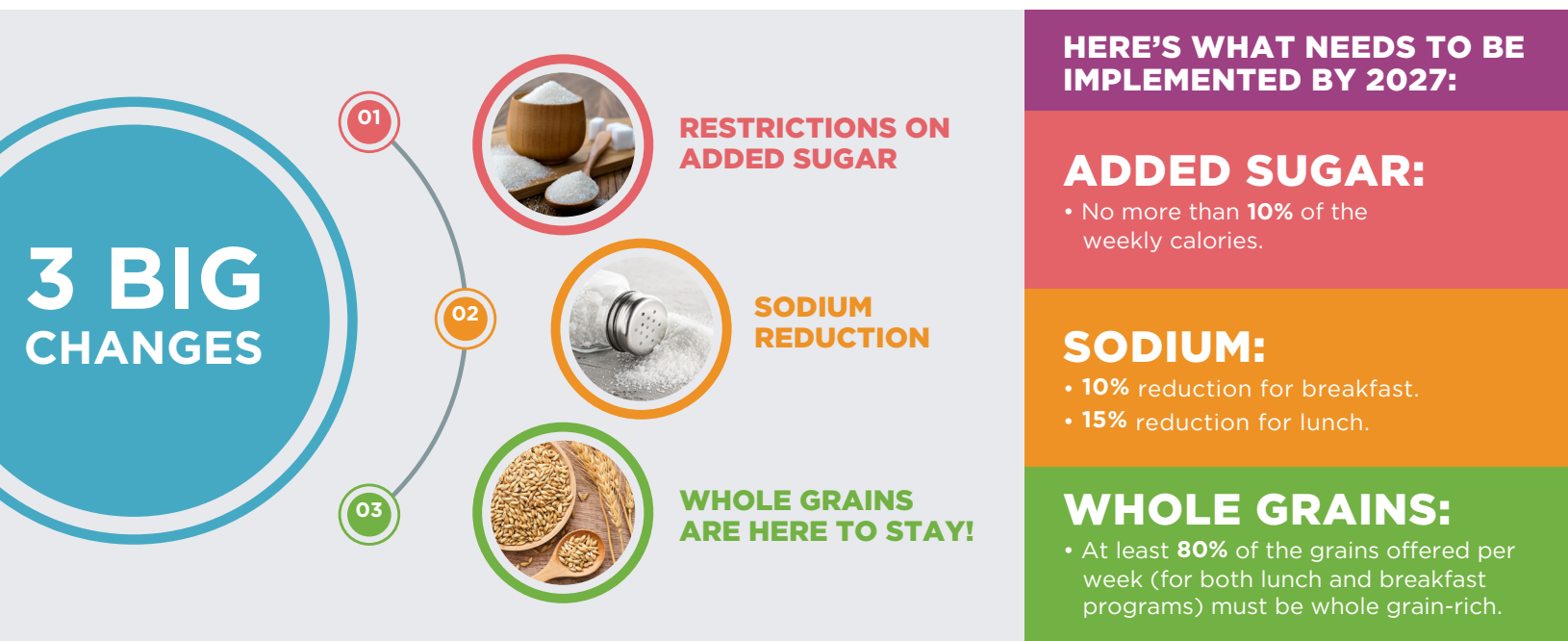
ADDED SUGAR

ANOTHER
SODIUM
REDUCTION

WHOLE GRAINS
ARE HERE TO STAY

MENU PLANNING
FLEXIBILITIES

BUY AMERICAN
COMPLIANCE



FOR 2027 AND BEYOND:

Aramark's preparation for 2027 is already underway. We're crafting menus that carefully manage calories, saturated fat, sodium, and now added sugars, while focusing on maintaining and increasing participation rates. Additionally, our team is seizing the new USDA flexibilities by boosting protein options at breakfast!"

Aramark's Student Nutrition Team has been busy testing new ingredients, reworking menus, and even talking to manufacturers about reformulating some of their products for us. Many changes are already in effect.