

Menu Updates You Can Feel Good About

Menu Changes

Beginning with the 2026–2027 school year school menus have been updated to remove products containing certain artificial dyes and additives. This change reflects our ongoing commitment to nutrition quality, ingredient transparency, and meeting evolving state and federal standards.

The good news? Most of our core menu items were already free of these ingredients, so students are unlikely to notice major changes. In fact, many of the updates involve items you might not expect—such as condiments, sauces, and other commonly used ingredients.

What's Out

Artificial Dyes

- Blue 1
- Blue 2
- Citrus Red 3
- Green 3
- Orange B
- Red 40
- Yellow 5
- Yellow 6

Food Additives

- Azodicarbonamide
- Brominated Vegetable Oil (BVO)
- Butylated Hydroxyanisole (BHA)
- Potassium Bromate
- Propylparaben
- Titanium Dioxide

*In Texas, menus also exclude caramel color as part of state-specific requirements.

Our Commitment

We're committed to:

- Providing safe, high-quality meals
- Meeting or exceeding state and federal guidelines
- Preparing more foods with simple, recognizable ingredients
- Making thoughtful changes so students continue to enjoy their meals

What does this mean for Students?

Most meals will look and taste the same.

Our culinary and nutrition teams carefully reviewed products and recipes to maintain the flavors students enjoy and the quality families expect.

Favorite menu items are staying on the menu.

Where changes were needed, we worked with suppliers to find alternative products or updated recipes that help preserve familiar flavors and student favorites.

More foods will be prepared with simple ingredients.

These updates support our continued focus on ingredient transparency and preparing foods with ingredients families recognize and trust.