SUMMARY OF NUTRITION STANDARDS

Background

The Healthy, Hunger-Free Kids Act of 2010 required the US Department of Agriculture (USDA) to update federal nutrition standards for school meals. This included increasing fruits, vegetables, and whole grains; adjusting requirements for milk; reducing sodium; and setting calorie standards. Schools participating in the National School Lunch and School Breakfast Programs have to meet these standards. Legislative and administrative actions combined with the on-going pandemic have delayed full implementation of the requirements. Starting July 1, 2022, the district must follow what are called the transitional standards until a final rule is put in place.



Transitional Standards

More fruits and vegetables: Since 2012, schools offer students larger portions of fruits and vegetables with every lunch. Vegetable choices must include weekly offerings of legumes, dark green and red/orange vegetables. Every school breakfast must offer students a full cup of fruits or vegetables. Students are required to take at least one half-cup serving of fruits or vegetables with every school breakfast and lunch.

Whole grains: All grains offered with school meals must be whole grain-rich (at least 51% whole grain).

Calorie limits: School meals must meet age-appropriate calorie minimums and maximums:

Grades	Breakfast	Lunch
K-5: 350-500 calories 550-650 calori		550-650 calories
6-8:	400-550	600-700
9-12:	450-600	750-850

Sodium limits: The weekly sodium limit for school lunch and breakfast will remain at the current level, known as Target 1, for school year 2022-2023. For school lunch only, the limit will decrease marginally (10%) in school year 2023-2024 to put schools on an achievable path toward long-term sodium reduction, which will be addressed in future rulemaking.

School Breakfast Program			
Age/Grade Group	Target 1 (mg)		
K-5:	<u><</u> 540		
6-8:	<u><</u> 600		
9-12:	<u><</u> 640		

School Lunch Program						
	School Editer Program					
Ago/Crado Craun	Target 1 (mg)	Interim Target 1A (mg)				
Age/Grade Group	Effective July 1, 2022	Effective July 1, 2023				
K-5:	<u>≤</u> 1,230	<u>≤</u> 1,110				
6-8:	<u>≤</u> 1,360	<u><</u> 1,225				
9-12:	<u><</u> 1,420	<u><</u> 1,280				

Limits on unhealthy fat: Meals cannot contain added trans-fat and no more than 10 percent of calories can come from saturated fat.

Milk: School meals offer one cup of fat-free or 1% milk.

School Breakfast Program 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 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 milkf (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)	≤ 540	≤ 600	≤ 640				
Trans fath	Nutrition label or manufacturer specifications must indicate zero grams of <i>trans</i> fat per serving.						

^a Food items included in each group and subgroup and amount equivalents. Minimum creditable serving is ½ cup. ^b One-quarter cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ 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. Vegetables may be substituted for fruits, but the

first two cups per week of any such substitution must be from the dark green, red/orange, beans/peas (legumes), or "Other vegetables" subgroups, as defined in \$210.10(c)(2)(iii) of this chapter.

^d At least 80 percent of grains offered weekly must meet the whole grain-rich criteria specified in FNS guidance, and the remaining grain items offered must be enriched. Schools may substitute 1 oz. eq. of meat/meat alternate for 1 oz. eq. of grains after the minimum daily grains requirement is met.

^e There 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, provided that unflavored milk is offered at each meal service.

^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.

National School Lunch Program 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	2½ (½)	2½ (½)	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	$1\frac{1}{4}$	
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	$1\frac{1}{2}$	
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: D	aily 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 Interim Target 1 (mg) ^h	≤ 1,230	≤ 1,360	≤ 1,420	
Sodium Interim Target 1A (mg) ^h	≤ 1,110	≤ 1,225	≤ 1,280	
	Nutrition label or manufacturer specifications must indicate zero grams of <i>trans</i> fat per serving.			

^a Food items included in each group and subgroup and amount equivalents. Minimum creditable serving is ½ cup.

^b One-quarter cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ 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 paragraph (c)(2)(iii)(E) of this section. 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 paragraph (c)(2)(iii) of this section.

- ^e Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.
- ^f At least 80 percent of grains offered weekly must meet the whole grain-rich criteria specified in FNS guidance, and the remaining grain items offered must be enriched.
- ^g All fluid milk must be fat-free (skim) or low-fat (1 percent fat or less). Milk may be flavored or flavored, provided that unflavored milk is offered at each meal service.
- ^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 are not allowed.
- ⁱ Sodium Interim Target 1A must be met no later than July 1, 2023 (SY 2023-2024).
