

Requirements for the Meats/Meat Alternates Component of the Summer Food Service Program

This document provides guidance on meeting the meal pattern and crediting requirements for the meats/meat alternates (MMA) component of the U.S. Department of Agriculture's (USDA) [Summer Food Service Program \(SFSP\) meal patterns](#). For information on the SFSP meal patterns, visit the "[Meal Patterns](#)" section of the Connecticut State Department of Education's (CSDE) SFSP webpage. For information on the crediting requirements, visit the CSDE's [Crediting Foods in the Summer Food Service Program](#) webpage and [Crediting Documentation for the Child Nutrition Programs](#) webpage.



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Overview of Meal Pattern Requirements

The SFSP meal patterns require 2 ounces of the MMA component at lunch and supper. A 1-ounce serving of the MMA component may be one of the two required meal components at snack.

The MMA component is optional at breakfast. SFSP sponsors may serve a MMA in addition to the three required meal components (milk, vegetables/fruits, and grains/breads).

Requirement for visible components

The USDA requires that foods must be visible (recognizable) to credit toward the SFSP meal patterns. For example, SFSP sponsors cannot credit peanut butter in smoothies or pureed tofu in soups. The intent for this requirement is to ensure that children can easily identify the foods in SFSP menus. The nutrition education aspect of the Child Nutrition Programs includes the goal of helping children recognize the food groups that contribute to healthy meals and snacks.

The USDA allows an exception to this requirement for yogurt blended in fruit or vegetable smoothies, pureed fruits and vegetables in smoothies, and pasta made with 100 percent vegetable flours. For more information, refer to the CSDE's resources, [Crediting Smoothies in the Summer Food Service Program](#) and [Requirements for the Vegetables/Fruits Component of the Summer Food Service Program Meal Patterns](#), and "Crediting pasta made of 100 percent legume flours" in this document.



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Serving Size

The MMA quantities in the SFSP meal patterns refer to the edible portion of cooked lean meat, poultry, or fish, e.g., cooked lean meat without bone, breading, binders, extenders, or other ingredients. The serving must contain the appropriate edible portion of meat or meat alternate, excluding any other ingredients. For example, to credit tuna salad as 2 ounces of the MMA component, the serving must contain 2 ounces of tuna fish, before added ingredients such as mayonnaise, celery, and seasonings.

A 1-ounce serving of the MMA component equals:

- 1 ounce of lean meat, poultry, or fish without added liquid, binders, and extenders (refer to the CSDE's resource, [Crediting Deli Meats in the Summer Food Service Program](#));
- 1 ounce of cheese (low-fat recommended);
- 2 ounces of cottage or ricotta cheese, cheese food/spread, or cheese substitute (low-fat recommended);
- $\frac{1}{4}$ cup of cooked beans and peas (legumes), e.g., kidney beans, chick peas (garbanzo beans), lentils, and split peas (refer to the CSDE's resource, [Crediting Beans, Peas, and Lentils in the Summer Food Service Program](#));
- $\frac{1}{2}$ large egg;
- 2 tablespoons of nut or seed butters, e.g., peanut butter, almond butter, cashew butter, and sunflower seed butter (refer to the CSDE's resource, [Crediting Nuts and Seeds in the Summer Food Service Program](#));
- 1 ounce of nuts or seeds, e.g., almonds, Brazil nuts, cashews, filberts, macadamia nuts, peanuts, pecans, pine nuts, pistachios, soy nuts, and walnuts (refer to the CSDE's resource, [Crediting Nuts and Seeds in the Summer Food Service Program](#));
- $\frac{1}{4}$ cup (2.2 ounces) of commercial tofu containing at least 5 grams of protein (refer to the CSDE's resource, [Crediting Tofu and Tofu Products in the Summer Food Service Program](#));
- 1 ounce of tempeh that contains only soybeans (or other legumes), water, tempeh culture, and for some varieties, vinegar, seasonings, and herbs ingredients (tempeh products with other ingredients require a CN label or PFS);
- 3 ounces of surimi (alternate crediting amounts must be documented with a PFS);
- $\frac{1}{2}$ cup of yogurt or soy yogurt (refer to the CSDE's resource, [Crediting Yogurt in the Summer Food Service Program](#)); and
- 1 ounce of alternate protein product (APP) that meets the USDA's APP requirements (refer to the CSDE's resource, [Requirements for Alternate Protein Products in the Summer Food Service Program](#)).

One-quarter ($\frac{1}{4}$) ounce is the smallest amount that credits toward the MMA component.

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Required Crediting Documentation

SFSP sponsors must be able to document that all MMA menu items in reimbursable meals and snacks meet the SFSP meal patterns. The guidance below summarizes the required documentation for commercial processed products and foods made from scratch. Documentation must be based on the food yields and crediting information in the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG).

Documentation for commercial processed products

SFSP sponsors must maintain appropriate crediting documentation for all commercial processed products that states the amount of the MMA component per serving. Some examples include pizza, chicken nuggets, deli meats, hummus, hotdogs, and cheese ravioli. Acceptable documentation includes any of the documents below.

- **Child Nutrition (CN) label:** A CN label is a USDA-approved statement that clearly identifies the contribution of a commercial product toward the meal pattern requirements. CN labels are available only for main dish entrees that contribute at least ½ ounce equivalent (oz eq) of the MMA component. Allowable CN label documentation includes 1) the original CN label from the product carton; 2) a photocopy or photograph of the CN label shown attached to the original product carton; or 3) a CN label copied with a watermark displaying the product name and CN number provided by the vendor and the bill of lading (invoice). For more information, refer to the CSDE's resource, [Using Child Nutrition \(CN\) Labels in the Summer Food Service Program](#).

The SFSP meal patterns indicate the quantities for the MMA component in ounces instead of oz eq. The amount that credits as 1 oz eq or 1 ounce of MMA is the same.

- **Product formulation statement (PFS):** A PFS is a document developed by manufacturers that provides specific information about how a product credits toward the USDA meal patterns for the Child Nutrition Programs. The PFS must be signed by an official of the manufacturer and state the amount of each meal pattern component contained in one serving of the product. For more information on PFS forms, refer to the CSDE's resource, [Using Product Formulation Statements in the Summer Food Service Program](#).

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Commercial processed products without a CN label or PFS cannot credit in reimbursable meals and snacks unless they are listed in the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG).

A PFS is required for all commercial processed products without a CN label that are not listed in the FBG. SFSP sponsors must obtain and verify this documentation for accuracy prior to purchasing, serving, and claiming the product in reimbursable meals and snacks.

For more information on crediting documentation, refer to the CSDE's resource, [Accepting Processed Product Documentation in the Summer Food Service Program](#), USDA Memo SP 05-2025, CACFP 04-2025, SFSP 02-2025: *Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements*, and the USDA's resource, [Tips for Evaluating a Manufacturer's Product Formulation Statement](#).

Additional guidance is available on the CSDE's [Crediting Documentation for the Child Nutrition Programs](#) webpage. Training on the requirements for CN labels and PFS forms is available in the CSDE's Summer Meals annual training module, [Crediting Documentation for Summer Meals](#); Module 6: Meal Pattern Documentation, Part B – Crediting Commercial Processed Products of the CSDE's training program, [What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12](#); and the Institute of Child Nutrition's online training, [FBG Module 3: Product Formulation Statements](#).

Documentation for foods made from scratch

SFSP sponsors must have recipes on file that document the ounces of MMA per serving in all foods prepared from scratch. The USDA encourages SFSP sponsors to use standardized recipes because they ensure accurate meal component contributions and document that menus meet the meal pattern requirements.

The USDA defines a standardized recipe as one that has been tried, adapted, and retried at least three times and has been found to produce the same good results and yield every time when the exact procedures are used with the same type of equipment and the same quantity and quality of ingredients.

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For more information, visit the “[Standardized Recipes](#)” section of the CSDE’s Crediting Documentation for the Child Nutrition Programs webpage.

Storing documentation

SFSP sponsors must maintain all crediting documentation on file in accordance with the records retention requirements for the SFSP (refer to the CSDE’s [Records Retention Requirements for the Summer Food Service Program](#)). This documentation must be current and will be reviewed by the CSDE during the Administrative Review of the SFSP.

Crediting Requirements

Commercial MMA products and SFSP recipes must meet specific criteria to credit as the MMA component in the SFSP meal patterns. The guidance below addresses the crediting requirements for different types of meats and meat alternates. For additional guidance, refer to the CSDE’s [Crediting Summary Charts for the Summer Food Service Program Meal Patterns](#). Training on the crediting requirements for the MMA component is available in the CSDE’s Summer Meals annual training module, [Crediting Foods in the Summer Food Service Program Meal Patterns: Part 3: Meats/Meat Alternates Component](#).

Crediting alternate protein products (APPs)

APPs are generally single ingredient powders (such as soy flours, soy concentrates, soy isolates, whey protein concentrate, whey protein isolates, and casein) that are added to foods. Examples of foods that might contain added APPs include beef patties, beef crumbles, pizza topping, meat loaf, meat sauce, taco filling, burritos, and tuna salad.

APPs must meet the requirements in [appendix A](#) of the SFSP regulations (7 CFR 225). SFSP sponsors must obtain documentation from the manufacturer that the product meets the USDA’s three APP criteria. Acceptable documentation includes a CN label, or PFS from the manufacturer with supporting documentation on company letterhead that the APP ingredient meets the USDA’s requirements. For more information, refer to the CSDE’s resource, [Requirements for Alternate Protein Products in the Summer Food Service Program](#), and the USDA’s [Questions and Answers on Alternate Protein Products](#).

Crediting foods with added binders, extenders, and liquids

Commercial meat and meat alternate products that contain added binders, extenders, and liquids (such as modified food starch, carrageenan, soy flour, water, and broth) credit based on the percentage of meat in the product formula (indicated in the CN label or PFS), not the weight

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of the serving. SFSP sponsors must obtain appropriate crediting documentation (refer to [“Required Crediting Documentation”](#) and [“Crediting deli meats”](#) in this document).

Crediting cheeses

A 1-ounce serving of natural cheese (e.g., Colby, Monterey Jack, and Swiss) or process cheese (e.g., American) credits as 1 ounce of the MMA component. A 2-ounce ($\frac{1}{4}$ cup) serving of cottage or ricotta cheese, cheese food or cheese spread, and cheese substitutes credits as 1 ounce of the MMA component.

Cheese substitute, cheese food substitute, and cheese spread substitute must meet the Food and Drug Administration’s (FDA) standard of identity for substitute foods and must be labeled as “cheese substitute,” “cheese food substitute,” or “cheese spread substitute.” Imitation cheese and cheese products do not credit.

The USDA recommends serving low-fat or reduced-fat cheeses.

Crediting deli meats

SFSP sponsors must obtain appropriate crediting documentation for deli meats (refer to [“Required Crediting Documentation”](#) in this document). Many deli meats do not credit based on serving weight because they contain added binders, extenders, and liquids (refer to [“Crediting foods with added binders, extenders, and liquids”](#) in this document). For example, 1 ounce of the MMA component might equal 1.6 ounces of one brand of deli meat and 2.3 ounces of another brand of deli meat. For more information, refer to the CSDE’s resource, [Crediting Deli Meats in the Summer Food Service Program](#).

The USDA recommends limiting processed meats and poultry (such as hot dogs, bologna, luncheon meat, pepperoni, and sausages) to no more than once per week.

Crediting dried meat, poultry, and seafood products

Jerky, dried meat sticks, and similar products require a CN label or PFS to document their MMA contribution. SFSP sponsors must evaluate the product’s PFS to ensure it complies with the USDA’s three crediting principles for dried meat products below.

1. The creditable meat, poultry, or seafood ingredient listed on the product’s PFS must match or have a similar description as the ingredient listed in the product’s ingredients statement.
2. The creditable meat, poultry, or seafood ingredient listed on the product’s PFS match or have a similar description to a food item in the FBG.

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3. The creditable amount cannot exceed the finished weight of the product, i.e., the cooked weight ready for serving.

The fat content must be 30 percent or less for ground beef or ground pork to credit in Child Nutrition Programs. Dried meat products that do not indicate the fat percentage do not credit.

The requirements for crediting dried meat are summarized in [USDA Memo SP 21-2019](#), [CACFP 08-2019](#), and [SFSP 07-2019](#): *Crediting Shelf-Stable, Dried and Semi-Dried Meat, Poultry, and Seafood Products in the Child Nutrition Programs*. For additional guidance on crediting dried meat products, watch the USDA's webinar, [Moving Forward: Update on Food Crediting in Child Nutrition Programs with Guidance for Dried Meat Products](#).

Crediting eggs

Only whole eggs are creditable. Half of a large egg credits as 1 ounce of the MMA component. Liquid egg substitutes are not whole eggs and do not credit. Egg whites do not credit if served without the yolks.

Crediting beans, peas, and lentils

Beans, peas, and lentils may credit as either the MMA component or vegetables/fruits component, but one serving cannot credit as both meal components in the same meal or snack. Menu planners must decide in advance how to credit beans, peas, and lentils in SFSP menus.

Beans, peas, and lentils credit as the MMA component based on volume. A $\frac{1}{4}$ -cup serving credits as 1 ounce of the MMA component. The serving refers to the amount of cooked beans, peas, and lentils excluding other ingredients, such as the sauce and pork fat in baked beans. For example, if the menu planner credits $\frac{1}{4}$ cup of baked beans as 1 ounce of the MMA component, the serving must contain $\frac{1}{4}$ cup of beans, not including sauce and pork fat.

Roasted or dried beans, peas, and lentils (such as roasted soybeans or roasted chickpeas) credit based on weight (ounces). A 1-ounce serving credits as 1 ounce of the MMA component. For more information, refer to the CSDE's resource, [Crediting Beans, Peas, and Lentils in the Summer Food Service Program](#).

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Crediting hummus and bean dips

Hummus and bean dips credit as either the MMA component or the vegetables/fruits component, but one serving cannot credit as both meal components in the same meal or snack. Crediting toward the MMA component is based on the cups of cooked beans, peas, and lentils per serving and the tablespoons of tahini (sesame paste) or other ground nut/seed butters per serving.

- **Beans, peas, and lentils:** A $\frac{1}{4}$ -cup serving of cooked beans, peas, or lentils credits as 1 ounce of the MMA component. The minimum creditable amount is 1 tablespoon ($\frac{1}{4}$ ounce).
- **Tahini or other ground nut/seed butters:** Two tablespoons of tahini or other ground nut/seed butters credit as 1 ounce of the MMA component. The minimum creditable amount is $\frac{1}{2}$ tablespoon ($\frac{1}{4}$ ounce).

SFSP sponsors must maintain crediting documentation for hummus and bean dips that indicates the amount per serving of cooked beans, peas, and lentils, and tahini or other ground nut/seed butters. Commercial products require a CN label or PFS and foods made from scratch require a recipe (refer to [“Required Crediting Documentation”](#) in this document).

For guidance on crediting hummus as the vegetables/fruits component, refer to the CSDE’s resource, [Requirements for the Vegetables/Fruits Component of the Summer Food Service Program Meal Patterns](#).

Crediting pasta made of 100 percent bean, pea, and lentil flours

Pasta products made of 100 percent legume flours (such as chickpea flour or lentil flour) may credit as either the MMA component or the vegetables/fruits component, but one serving cannot credit as both meal components in the same meal or snack. A $\frac{1}{2}$ -cup serving of 100 percent legume flour pasta credits as 1 ounce of the MMA component. The requirements for crediting pasta products made of vegetable flours are summarized in [USDA Memo SP 26-2019, CACFP 13-2019, and SFSP 12-2019: Crediting Pasta Products Made of Vegetable Flour in the Child Nutrition Programs](#).

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Crediting nuts and seeds

A 1-ounce serving of nuts and seeds credits as 1 ounce of the MMA component. Creditable nuts and seeds include almonds, Brazil nuts, cashews, filberts, macadamia nuts, peanuts, pecans, walnuts, pine nuts, pistachios, and soy nuts. Acorns, chestnuts, and coconut do not credit.

Effective July 1, 2024, the USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), removes the previous 50 percent crediting limit for nuts and seeds at lunch and supper. Nuts and seeds may credit for the full MMA component at any meal or snack. For more information, refer to the CSDE's resource, [Crediting Nuts and Seeds in the Summer Food Service Program](#).

Crediting nut and seed butters

Creditable nut and seed butters include almond butter, cashew nut butter, peanut butter, sesame seed butter, soy nut butter, and sunflower seed butter. Reduced-fat peanut butter must meet the FDA's standards of identity for peanut butter ([21 CFR 164.150](#)), which requires that products contain at least 90 percent peanuts.

The serving size for nut and seed butters is based on volume (tablespoons), not weight (ounces). Two tablespoons ($\frac{1}{8}$ cup) of nut or seed butter credit as 1 ounce of the MMA component. For more information, refer to the CSDE's resource, [Crediting Nuts and Seeds in the Summer Food Service Program](#).

Crediting surimi seafood

Surimi seafood is a pasteurized, ready-to-eat, restructured seafood usually made from pollock (fish). A 3-ounce serving credits as 1 ounce of the MMA component. SFSP sponsors must obtain a CN label or manufacturer's PFS to credit surimi seafood differently (refer to "[Required Crediting Documentation](#)" in this document). The requirements for crediting surimi are summarized in [USDA Memo SP 24-2019](#), [CACFP 11-2019](#), and [SFSP 10-2019: Crediting Surimi Seafood in the Child Nutrition Programs](#). For additional guidance on crediting surimi, watch the USDA's webinar, [Additional Meat/Meat Alternate Options for CNPs: Crediting Tempeh and Surimi](#).

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Crediting tempeh

Tempeh is a fermented soybean cake traditionally made from whole soybeans. A 1-ounce serving of tempeh credits as 1 ounce of the MMA component. This method of crediting applies only to tempeh products whose ingredients are limited to soybeans (or other legumes), water, tempeh culture, and for some varieties, vinegar, seasonings, and herbs.

If the tempeh product contains other ingredients, SFSP sponsors must obtain a CN label or PFS to determine crediting information (refer to [“Required Crediting Documentation”](#) in this document). The requirements for crediting tempeh are summarized in [USDA Memo SP 25-2019, CACFP 12-2019, and SFSP 11-2019: Crediting Tempeh in the Child Nutrition Programs](#). For additional guidance on crediting tempeh, watch the USDA’s webinar, [Additional Meat/Meat Alternate Options for CNPs: Crediting Tempeh and Surimi](#).

Crediting yogurt and soy yogurt

Creditable commercial yogurt and soy yogurt products include plain or flavored, sweetened or unsweetened, and any fat content. Yogurts may contain added fruit, either blended or on the bottom. The USDA recommends serving low-fat or reduced-fat yogurts.

The serving size is based on volume (cups) or weight (ounces) and is the same for all types, flavors, and fat contents. A ½-cup serving (volume) or 4 ounces (weight) of yogurt or soy yogurt credits as 1 ounce of the MMA component. To increase nutrient variety, the CSDE recommends not serving yogurt when milk is the only other snack component. For more information, refer to the CSDE’s resource, [Crediting Yogurt in the Summer Food Service Program](#).

Noncreditable MMA

Some examples of foods that do not credit as the MMA component include bacon (pork), commercial canned soups (e.g., beef barley, beef noodle, turkey or chicken noodle, and turkey or chicken rice), cream cheese, yogurt products (e.g., drinkable or squeezable yogurt, frozen yogurt, yogurt bars, yogurt-covered breakfast bars, and yogurt-covered fruits and nuts), egg whites without the yolks, liquid egg substitutes, frozen yogurt, imitation cheese, salt pork, scrapple, sour cream, and tofu products that are not easily recognized as meat substitutes (e.g., tofu noodles and tofu blended into other foods, such as soft tofu blended into a smoothie or soup) or that do not contain at least 5 grams of protein in 2.2-ounce serving. For more information, refer to the CSDE’s resource, [Noncreditable Foods in the Summer Food Service Program](#).

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Considerations for Reducing Choking Risks for Young Children

Children younger than 4 are at the highest risk of choking. Examples of MMA that may cause choking include nuts and seeds (e.g., peanuts, almonds and sunflower or pumpkin seeds), chunks or spoonfuls of peanut butter or other nut and seed butters, tough meat or large chunks of meat, fish with bones, and large chunks of cheese, especially string cheese.

Consider children's age and developmental readiness when deciding what types of MMA to offer in SFSP menus and modify foods and menus as appropriate. Preparation techniques to reduce the risk of choking include cutting tube-shaped foods like hot dogs or string cheese into short strips instead of round pieces; removing all bones from fish, chicken, and meat before cooking or serving; grinding up tough meats and poultry; chopping peanuts, nuts, and seeds finely, or grinding before adding to prepared foods; and spreading nut and seed butters thinly on other foods (such as toast and crackers). For additional guidance, visit the "[Choking Prevention](#)" section of the CSDE's [Food Safety for Child Nutrition Programs](#) webpage.

Resources

Accepting Processed Product Documentation in the Summer Food Service Program (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/sfspcreditingfsp/accepting_processed_product_documentation_sfsp.pdf

Appendix A to SFSP Regulations (7 CFR 225):
<https://www.ecfr.gov/current/title-7/subtitle-B/chapter-II/subchapter-A/part-225#Appendix-A-to-Part-225>

Crediting Commercial Meat/Meat Alternate Products in the Summer Food Service Program (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/credit_commercial_mma_sfsp.pdf

Crediting Deli Meats in the Summer Food Service Program (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/credit_deli_sfsp.pdf

Crediting Foods in the Summer Food Service Program (CSDE webpage):
<https://portal.ct.gov/sde/nutrition/crediting-foods-in-the-summer-food-service-program>

Crediting Beans, Peas, and Lentils in the Summer Food Service Program (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/credit_beans_peas_lentils_snp.pdf

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Crediting Nuts and Seeds in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/credit_nuts_seeds_sfsp.pdf

Crediting Smoothies in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/credit_smoothies_sfsp.pdf

Crediting Summary Charts for the Summer Food Service Program Meal Patterns (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/crediting_summary_charts_sfsp.pdf

Crediting Yogurt in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/credit_yogurt_sfsp.pdf

FBG Module 3: Product Formulation Statements (Institute of Child Nutrition):

<https://theicn.docebosaas.com/learn/courses/139/fbg-module-3-product-formulation-statements-pfs>

Food Buying Guide for Child Nutrition Programs (USDA):

<https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>

Meal Patterns for the SFSP (CSDE's SFSP webpage):

<https://portal.ct.gov/sde/nutrition/summer-food-service-program/meal-patterns>

Meats and Meat Alternates Component (CSDE's Crediting Foods in the Summer Food Service Program webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-the-summer-food-service-program/meats-and-meat-alternates>

Moving Forward: Update on Food Crediting in Child Nutrition Programs with Guidance for Dried Meat Products (USDA webinar):

<https://www.fns.usda.gov/tn/moving-forward-update-food-crediting-dried-meat-products>

Noncreditable Foods in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/noncreditable_foods_sfsp.pdf

Nutrition Guide: Summer Food Service Program (USDA):

https://fns-prod.azureedge.us/sites/default/files/resource-files/USDA_SFSP_NutritionGuide.pdf

Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products in Child Nutrition Programs (USDA):

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https://www.fns.usda.gov/sites/default/files/resource-files/PFS_Meats-Meat_Alternates_Fillable_508.pdf

Questions and Answers on Alternate Protein Products (APP) (USDA):

<https://www.fns.usda.gov/questions-and-answers-alternate-protein-products-app>

Records Retention Requirements for the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/records_retention_snp.pdf

Reviewer's Checklist for Evaluating Manufacturer Product Formulation Statements for Meat/Meat Alternates (USDA):

https://fns-prod.azureedge.us/sites/default/files/reviewer_checklist.pdf

Standardized Recipes (CSDE's Crediting Documentation for the Child Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs/standardized-recipes>

Summer Meals Annual Training Module: Crediting Documentation for Summer Meals ("Annual Training" section of CSDE's SFSP webpage):

<https://portal.ct.gov/sde/nutrition/summer-food-service-program/annual-training#CreditingDocumentation>

Summer Meals Annual Training Module: Crediting Foods in the Summer Food Service Program Meal Patterns: Part 3: Meats/Meat Alternates Component ("Annual Training" section of CSDE's SFSP webpage):

<https://portal.ct.gov/sde/nutrition/summer-food-service-program/annual-training#CreditingFoods>

Tips for Evaluating a Manufacturer's Product Formulation Statement (USDA):

<https://fns-prod.azureedge.us/sites/default/files/resource-files/manufacturerPFStipsheet.pdf>

USDA Memo SP 05-2025, CACFP 04-2025, and SFSP 02-2025: Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements:

<https://www.fns.usda.gov/cn/labeling/guidance-accepting-processed-product-documentation>

USDA Memo SP 21-2019, CACFP 08-2019, and SFSP 07-2019: Crediting Shelf-Stable, Dried and Semi-Dried Meat, Poultry, and Seafood Products in the Child Nutrition Programs:

<https://www.fns.usda.gov/crediting-shelf-stable-dried-and-semi-dried-meat-poultry-and-seafood-products-child-nutrition>

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USDA Memo SP 24-2019, CACFP 11-2019, and SFSP 10-2019: Crediting Surimi Seafood in the Child Nutrition Programs:

<https://www.fns.usda.gov/school-meals/crediting-surimi-seafood-child-nutrition-programs>

USDA Memo SP 25-2019, CACFP 12-2019, and SFSP 11-2019: Crediting Tempeh in the Child Nutrition Programs:

<https://www.fns.usda.gov/cn/crediting-tempeh-child-nutrition-programs>

USDA Memo SP 26-2019, CACFP 13-2019, and SFSP 12-2019: Crediting Pasta Products Made of Vegetable Flour in the Child Nutrition Programs:

<https://www.fns.usda.gov/crediting-pasta-products-made-vegetable-flour-child-nutrition-programs>

USDA Memo SP 40-2019, CACFP 17-2019, and SFSP 17-2019: Smoothies Offered in the Child Nutrition Programs:

<https://www.fns.usda.gov/school-meals/smoothies-offered-child-nutrition-programs>

USDA Webinar: Additional Meat/Meat Alternates Options for CNPs: Crediting Tempeh and Surimi:

<https://www.fns.usda.gov/tn/additional-meat-meat-alternate-tempeh-and-surimi>

USDA Webinar: Moving Forward: Update on Food Crediting in Child Nutrition Programs with Guidance for Dried Meat Products:

<https://www.fns.usda.gov/tn/moving-forward-update-food-crediting-dried-meat-products>

Using Child Nutrition (CN) Labels in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/cn_labels_sfsp.pdf

Using Product Formulation Statements in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/product_formulation_statements_sfsp.pdf

What's in a Meal Module 6: Meal Pattern Documentation Part B – Crediting Commercial Processed Products (CSDE's Training Program, What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12):

<https://portal.ct.gov/sde/nutrition/meal-pattern-training-materials>

Requirements for the Meats/Meat Alternates Component of the School Nutrition Programs

For more information, visit the “Meal Patterns” section of the CSDE’s SFSP webpage and the CSDE’s [Crediting Foods in the Summer Food Service Program](#) webpage or contact the [Summer Meals staff](#) at the Connecticut State Department of Education, Bureau of Child Nutrition Programs, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841. This document is available at https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/component_mma_sfsp.pdf.

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1. mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
2. fax: (833) 256-1665 or (202) 690-7442; or
3. email: program.intake@usda.gov

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