



CN Labels, PFSSs, and Standardized Recipes

**Presented by:
Troy Fullmer and Shawn Perry**

Learning Objectives

- Increase knowledge of crediting documentation requirements in the CACFP for certain types of food products
- Understand the difference between CN labels, PFSs, Ingredient Lists, and Nutrition Labels
- Be able to identify CN labels and Product Formulation Statements (PFSs)
- Increase knowledge regarding when standardized recipes are needed and what information they must contain
- Introduce standardized recipe templates and how to create standardized recipes

Types of Meal Service Records

Meal Counts
and
Attendance
Records

Enrollment
Records

Medical
Provider and
Parent Notes

Posted Menus

Portion Menus

CN Labels and
PFS

Standardized
Recipes

Purpose of Meal Service Records

Show compliance with meal pattern requirements for each age group served

Show compliance in accommodating medically required dietary modifications

Document that meals/snacks were served to participants in attendance

Document eligibility for reimbursement money

When?



Purchasing commercially prepared, mixed component dishes, such as:

- Lasagna (M/MA, grain, vegetable)
- Macaroni and cheese (M/MA, grain)
- Chicken nuggets (M/MA, grain)
- Pizza (M/MA, grain, vegetable)



Purchasing commercially processed meat products that are not 100% meat, such as:

- Meatballs (may contain soy, wheat and other fillers)
- Sausages and hot dogs (may contain soy, wheat and other fillers)
- Luncheon meats (may have water added and some fillers)



When making homemade mixed component dishes such as:

- Chicken noodle soup (M/MA, grain, vegetable)
- Shepherd's pie (M/MA, vegetables)
- Quiche (M/MA, vegetables)



Why?

Program operators are ultimately responsible if a menu does not fulfill meal pattern requirements. Therefore, they must maintain documentation that demonstrates how a food item meets the requirements of the CACFP.



Ingredient Lists and Nutrition Facts are **not** CN Labels or PFSs

Nutrition & Ingredient Information for a Commercially Prepared Spaghetti & Meatball Product

Nutrition Facts		Amount/serving	% Daily Value	Amount/serving	% Daily Value
		1 serving Serving size (558g)	Total Fat 39g	50%	Total Carb. 86g
Calories per serving	Sat. Fat 8g	40%	Fiber 7g	25%	
	850	<i>Trans Fat</i> 1g		Total Sugars 20g	
		Cholest. 140mg	47%	Incl. 0g Added Sugars	0%
	Sodium 1480mg	64%	Protein 43g		
Vitamin D 0.6mcg 2% • Calcium 330mg 25% • Iron 5.3mg 30% Potassium 480mg 10%					

INGREDIENTS: MARINARA (MARINARA (VINE-RIPENED FRESH TOMATOES, FRESH SAUTÉED AND CARAMELIZED ONIONS IN A BLEND OF EXTRA VIRGIN OLIVE OIL AND SUNFLOWER OIL, CARROT PUREE, GARLIC PUREE, SALT, SUGAR, BASIL, ONIONS, BLACK PEPPER, RED PEPPER, AND NATURALLY DERIVED CITRIC ACID), ROASTED GARLIC (GARLIC, OLIVE OIL), SUGAR, BLACK PEPPER, RED PEPPER FLAKES), MEATBALLS (GROUND BEEF, GROUND PORK, ONION, EGGS, WHOLE MILK (MILK, VITAMIN D3), PANKO (WHEAT FLOUR, SUGAR, YEAST, SALT), PARMESAN CHEESE (PASTEURIZED PART-SKIM MILK, CHEESE CULTURES, SALT, ENZYMES), PARSLEY, SEA SALT, BLACK PEPPER, GARLIC POWDER), COOKED PASTA (DURUM WHEAT SEMOLINA, OLIVE OIL, WATER, SEA SALT), PARMESAN CHEESE (PASTEURIZED PART-SKIM MILK, CHEESE CULTURES, SALT, ENZYMES), BASIL

CONTAINS: MILK, WHEAT

Example: commercially prepared mixed component dish

Stouffer's Lasagna with Meat Sauce Ingredient & Nutrition Labels

INGREDIENTS:

SAUCE: TOMATOES, TOMATO JUICE, COOKED BEEF AND PORK, WATER, ONIONS, TOMATO PASTE, SUGAR, SPICES, MODIFIED CORNSTARCH, GARLIC PUREE, SALT, EXTRA VIRGIN OLIVE OIL, SOY SAUCE (WATER, WHEAT, SOYBEANS, SALT), POTASSIUM CHLORIDE, CITRIC ACID, CALCIUM CHLORIDE, NATURAL FLAVOR.

COOKED PASTA: WATER, SEMOLINA WHEAT FLOUR.

CHEESE: LOW FAT RICOTTA CHEESE (WHEY, MILK, CREAM, VINEGAR, CARRAGEENAN, XANTHAN GUM), LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES), PARMESAN CHEESE (CULTURED MILK, SALT, ENZYMES), WHEAT FLOUR, SALT, SUGAR, DRIED GARLIC, YEAST, POTASSIUM CHLORIDE, SPICES, SOYBEAN OIL.

CONTAINS: WHEAT, MILK, SOY INGREDIENTS.

DISTRIBUTED BY: NESTLÉ USA, INC., SOLON, OH 44139 USA

Nutrition Facts

About 8 servings per container
Serving size 1 Cup (212g)

Amount per serving
Calories 320

	% Daily Value*
Total Fat 16g	21%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 690mg	30%
Total Carbohydrate 29g	11%
Dietary Fiber 2g	7%
Total Sugars 4g	
Includes <1g Added Sugars	2%
Protein 16g	29%
Vitamin D 0.2mcg	2%
Calcium 190mg	15%
Iron 1.6mg	8%
Potassium 500mg	10%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Based on these labels, can we tell the following:

- How much M/MA is in each serving?
- How much grain is in each serving?
- How much vegetable is in each serving?

Example: commercially prepared beef meatballs

DiRusso's Fully Cooked Beef Meatballs Ingredient & Nutrition Label

Nutrition Facts				
Serving Size 3 meatballs (85g)				
Servings Per Container About 25				
Amount Per Serving				
Calories 250	Calories from Fat 180			
% Daily Value*				
Total Fat 21g	32%			
Saturated Fat 9g	45%			
Trans Fat 1g				
Cholesterol 60mg	20%			
Sodium 650mg	27%			
Total Carbohydrate 3g	1%			
Dietary Fiber 0g	0%			
Sugars 0g				
Protein 13g				
Vitamin A 2%	Vitamin C 2%			
Calcium 6%	Iron 10%			
*Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.				
	Calories	2,000	2,500	
Total Fat	Less than	65g	80g	
Saturated Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	
Calories per gram				
Fat 9	•	Carbohydrate 4	•	Protein 4

INGREDIENTS: BEEF, WATER, TEXTURED VEGETABLE PROTEIN (SOY PROTEIN CONCENTRATE, CARAMEL COLOR), EGGS, BREADCRUMBS (WHEAT FLOUR, SALT, TORULA YEAST), ROMANO CHEESE (PASTEURIZED SHEEP'S MILK, CULTURES, RENNET, SALT), SALT, SPICES, FRESH GARLIC. **CONTAINS:** EGGS, MILK, SOY, WHEAT.

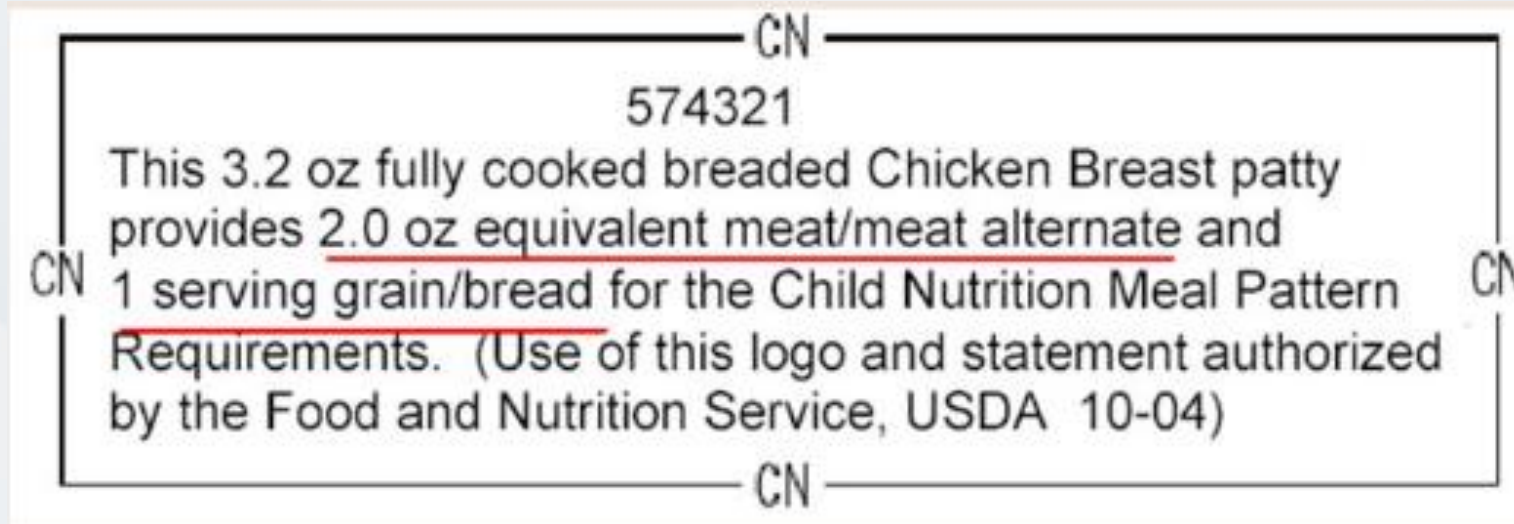
Based on these labels, can we tell the following:

- How much M/MA is in each serving?
- How much grain is in each serving?

The solutions-

CN Labels

PFSs



AdvancePierre Foods

PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS
PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (MMA)

Product Name: Fully Cooked Breaded Beef Patties Made with Applewood Smoked Pork Added Code No: 155-425-28
 Manufacturer: AdvancePierre Foods, Inc.
 Case/Pack/Case/Portion Size: Net Wt. 31.25 lbs. (980 oz. pieces / 206/2.50 oz.

I. Meat/Meat Alternate
 The chart below shows how the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Quantity per Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Ground Beef (Not More Than 80% Fat)	1.710	x	74%	1.266
		x		
		x		
A. Total Creditable Amount†				1.266

*Creditable Amount - Multiply quantity per case/portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)
 If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's Name, and code number	Quantity Dry APP Per Portion	Multiply	% of Protein As Is**	Divide by 18††	Creditable Amount APP**†††
TVP - Soy Protein Concentrate - Solen™ Response® 4405	0.300	x	84.8%	- by 18	0.878
		x		- by 18	
B. Total Creditable Amount†					0.878
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/100)					2.00

†Percent of Protein As Is is provided on the attached APP documentation.
 ††Is the percent of protein when fully hydrated.
 †††Creditable amount of APP equals ounces of Dry APP multiplied to the percent of protein and divided by 18.
 ††††Total Creditable Amount must be rounded down to the nearest 0.05oz (1.49 would round down to 1.35-oz. meat equivalent). Do not round up.
 If you are also including APP, you do not need to round down in box B until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased: **2.58 oz.**

I certify that the above information is true and correct and that a 2.00-ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

(Note: Total creditable amount cannot exceed the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Laura Seckman
 Laura Seckman
 Labeling Coordinator

January 29, 2014
 Date

*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

Child Nutrition (CN) Labels

- The Child Nutrition (CN) Labeling Program is a voluntary federal labeling program for child nutrition programs.
- CN labels communicate how the product contributes towards CNP meal pattern requirements.
- CN labeled products provide CNP operators with a warranty against audit claims when the product is prepared according to manufacturer's instructions.

USDA's CN Label Verification Report:

<https://www.fns.usda.gov/cn/labeling/usdausdc-authorized-labels-and-manufacturers>

-OR- Contact the manufacturer for documentation.

Child Meal Pattern- CN Labels

CN

XXXXXX*

This 2.31 oz fully cooked Beef patty with Textured Soy Flour provides 2.00 oz equivalent meat/meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA XX-XX**)

CN

* CN identification number
** Month & year of approval

CN Label

1 Chicken Stir-Fry Bowl

Ingredient Statement:

2 Chicken, brown rice, broccoli, red peppers, carrots, onions, water, olive oil, soy sauce, spices.

3 CN

XXXXXX
CN Each 4.5 oz Chicken Stir-Fry Bowl provides 1.5 oz eq meat, 1.0 oz eq grains, ¼ cup dark green vegetable, ¼ cup red/orange vegetable, and 1/8 cup other vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09/16). CN

Net Wt.: 18 pounds

CN

Chicken Wok Company
1234 Kluck Street • Poultry, PA 1235

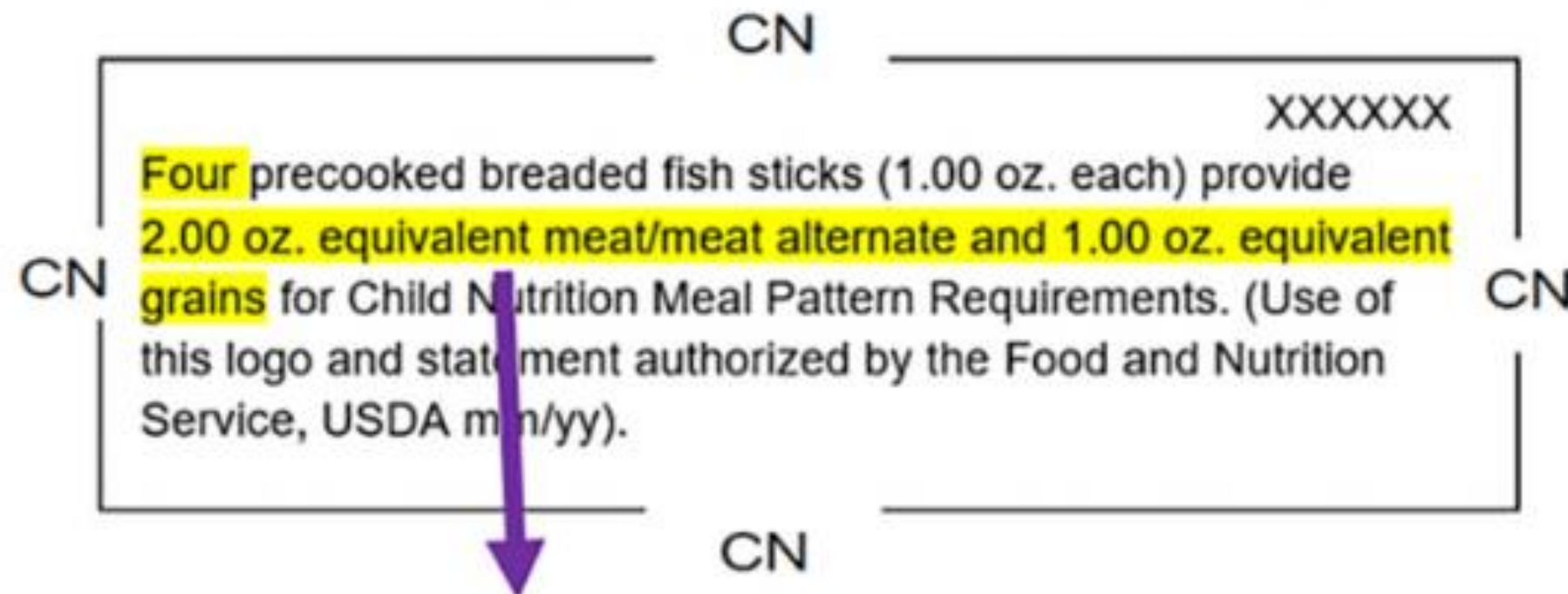


- 1 Product Name
- 2 Ingredient Statement
- 3 CN Logo
- 4 Inspection Legend

CN Label Requirements

It is important to know, the CN Logo (the box with CN on each side that surrounds the meal pattern contribution statement) is one of the four integral parts of a label, which includes the product name, ingredient statement, and inspection legend. All four parts must be on the product carton in order for the CN label to be valid.

How To Use a CN Label



Ages	Min. Meal Pattern Requirements	Crediting Info From CN Label	Serving Size at Lunch/Supper	Meal Component Amts per Serving	Amt Meets Meal Pattern Reqs
1&2 year olds	1 oz M/MA ½ oz eq Grains	4 fish sticks = 2 oz eq M/MA 1 oz eq Grains	2 fish sticks	1 oz eq M/MA ½ oz eq Grains	✓
3-5 year olds	1.5 oz M/MA ½ oz eq Grains		3 fish sticks	1.5 oz eq M/MA ¾ oz eq Grains	✓
6 years & older	2 oz M/MA 1 oz eq Grains		4 fish sticks	2 oz eq M/MA 1 oz eq Grains	✓

CN Label Reminders and Pitfalls

- Make certain that the CN labels you secure are for the same products you are purchasing and serving.
- Some people will pull CN labels off of the internet for similar products from the same manufacturer, but they are not for the same product the institution has purchased.
 - For example, Gorton's makes a variety of fish stick products; however, only 2 of their products are manufactured with documentation for use in Child Nutrition Programs.
- CN labels expire after 5 years.
 - Example: If a CN label was originally authorized on February 15, 2025, it is valid until February 15, 2030.
- Luncheon meats that do not have a CN label or a PFS are not creditable in the CACFP. The State Agency allows sponsors to purchase these foods with CACFP dollars; however, operators must keep in mind that without a CN label or PFS, they do not contribute towards meal pattern requirements; therefore, the operator must ensure that the meat/meat alternate requirement is met with a creditable food product.

Product Formulation Statements- PFSs

- PFS are signed, certified documents from manufacturers that show how the product contributes towards CNP meal pattern requirements.
- PFSs are typically provided for processed products that do not have a CN label.
- CACFP operators should attempt to secure PFS for commercially prepared mixed component dishes or meat products that are not 100% meat when CN labels are not available.

CORPORATE OFFICES
9991 Providence Glendale Road
Cheshire, CT 06024
Phone 800-543-0104/313-414-0104
Fax 313-414-0104

AdvancePierre Foods

PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS
PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND BREAD/BREAD ALTERNATE (B/BA)

Product Name: Fully Cooked Mini Breaded Chicken Breast Fillet with Rib Meat with Buns Code No: 32715
 Manufacturer: AdvancePierre Foods, Inc.
 Case/Pack/Count/Portion Size: Net Wt 11.25 Lbs. / Bulk Packed / 72/1.5 oz. Fillets & 72/1 oz. Buns

I. Meat/Meat Alternate
 The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Chicken Breast with Rib Meat	1.018	x	70%	0.743
		x		
		x		
A. Total Creditable Amount¹				0.743

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)
 If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		x		+ by 18	
		x		+ by 18	
B. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)¹					0.50

*Percent of Protein As-Is is provided on the attached APP documentation.
 **18 is the percent of protein when fully hydrated.
 ***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
¹Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do NOT round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Bread/Bread Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula ¹	Creditable Amount ²
Bread	0.256	75%	x 28.35 + 16	0.340
Batter	0.048	47%	x 28.35 + 16	0.040
Mini Bun	1.00	N/A	1 serving = 28g / 1 oz.	1.00
D. Total Creditable Amount for Bread/Bread Alternate²				1.25

¹Ounces x percent of ingredient x percent of enrichment x 28.35 gm credit per serving + 16 grams per bread/bread alternate serving.
²Total Creditable Amount must be rounded down to the nearest 1/4 serving. Do NOT round up.

Total weight (per portion) of product as purchased: 1.50 oz. fillet plus 1.00 oz. bun

I certify that the above information is true and correct and that a 2.50 - ounce serving of the above product (ready for serving) contains 0.50 ounces of equivalent meat and 1-1/4 servings of bread/bread alternate when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Lena Seckman
Lena Seckman
Labeling Coordinator

January 14, 2014
Date

PFS- A Closer Look



I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Chicken Breast with Rib Meat	1.018	x	70%	0.743
		x		
		x		
A. Total Creditable Amount¹				0.743

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

I certify that the above information is true and correct and that a 2.50 - ounce serving of the above product (ready for serving) contains 0.50 ounces of equivalent meat and 1-1/4 servings of bread/bread alternate when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Lena Seckman

Lena Seckman
Labeling Coordinator

January 14, 2014

Date

used,

Creditable Amount APP**

0.50

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Bread/Bread Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula ¹	Creditable Amount ²
Breeder	0.256	75%	$x 28.35 \div 16$	0.340
Batter	0.048	47%	$x 28.35 \div 16$	0.040
Mini Bun	1.00	N/A	1 serving = 28g / 1 oz.	1.00
D. Total Creditable Amount for Bread/Bread Alternate²				1.25

¹Ounces x percent of Ingredient x percent of Enrichment x 28.35 gm credit per serving \div 16 grams per bread/bread alternate serving.

²Total Creditable Amount must be rounded **down** to the nearest 1/4 serving. Do **not** round up.

CN Label, PFS or Something Else?



Conagra Foodservice
222 W. Merchandise Mart Plaza, Suite 1300
Chicago, IL 60654
TEL: 402-240-4000

Quality Attribute Sheet for: **BANQUET Brown N Serve Lite Original Sausage Links** **UPC 3100030396**
12-6.4 OZ

Ingredient Statement:

Mechanically Separated Turkey, Turkey, Water, Pork, Soy Protein Concentrate, Contains 2% or less of: Salt, Dextrose, Corn Syrup, Spices, Sugar, Natural Flavor, Maltodextrin, Citric Acid, BHA, BHT. CONTAINS: SOY.

Allergen	Contains	Soy,
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Nutritional Information:

Servings per container	about 3.5
Per serving:	3 Links (54g)
Calories	110
	% Daily Value
Total Fat, 8g	10%
Saturated Fat, 2.5g	13%
Trans Fat, 0g	

Product Facts	
Case Gross Weight	5.61 lbs.
Case Net Weight	4.8 lbs.
Case Volume	0.2 cu ft
Case Dimensions (L X W X H)	12.88 X 9.38 X 2.81
Pallet Tie X High	14X14 = 196
Shelf Life	360 Days
Storage Requirement:	KEEP FROZEN

Polyunsaturated Fat, 2.5g	
Monounsaturated Fat, 3.5g	
Cholesterol, 35mg	12%
Sodium, 410mg	18%
Total Carbohydrate, 2g	1%
Dietary Fiber, 0g	0%
Sugars, 2g	
Added Sugar, 2g	4%
Protein, 8g	15%
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Vitamin D 0mcg	0 %
Calcium 70mg	6 %
Iron 0.7mg	4 %
Potassium 120mg	2 %
<hr/>	
*The Daily Value(DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice	

Other	Gluten Free
Kosher	Not a Kosher Product
BE Disclosure	Product not subject to US National Bioengineered Food Disclosure Standard
Country of Origin of Finished Product	USA
Other GTIN #	
CS	20031000303963
EA	00031000303969
PAL	50031000303964

Sue E. Holbert

Sue E. Holbert, MS, RDN
Food Safety Quality Customer Support
SpecsandInquiries@conagra.com

This documentation does not have:

- The distinct CN label border
- The USDA authorization statement
- A meal pattern contribution statement
- 6-digit product identification number
- Month and year of approval
- Creditable amount of product
- How it credits towards meal pattern requirements

This documentation is **not** a CN Label or a PFS.



Conagra Foodservice
222 W. Merchandise Mart Plaza, Suite 1300
Chicago, IL 60654
TEL: 402-240-4000

Quality Attribute Sheet for: **BANQUET Brown N Serve Lite Original Sausage Links**
12-6.4 OZ

UPC 3100030396

Ingredient Statement:

Mechanically Separated Turkey, Turkey, Water, Pork, Soy Protein Concentrate, Contains 2% or less of: Salt, Dextrose, Corn Syrup, Spices, Sugar, Natural Flavor, Maltodextrin, Citric Acid, BHA, BHT. CONTAINS: SOY.

Allergen	Contains	Soy,
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Nutritional Information:

Servings per container	about 3.5
Per serving:	3 Links (54g)
Calories	110
	% Daily Value
Total Fat, 8g	10%
Saturated Fat, 2.5g	13%
Trans Fat, 0g	
Polyunsaturated Fat, 2.5g	
Monounsaturated Fat, 3.5g	
Cholesterol, 35mg	12%
Sodium, 410mg	18%
Total Carbohydrate, 2g	1%
Dietary Fiber, 0g	0%
Sugars, 2g	
Added Sugar, 2g	4%
Protein, 8g	15%
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 0.7mg	4%
Potassium 120mg	2%

*The Daily Value(DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Product Facts	
Case Gross Weight	5.61 lbs.
Case Net Weight	4.8 lbs.
Case Volume	0.2 cu ft
Case Dimensions (L X W X H)	12.88 X 9.38 X 2.81
Pallet Tie X High	14X14 = 196
Shelf Life	360 Days
Storage Requirements	KEEP FROZEN
Other	Gluten Free
Kosher	Not a Kosher Product
BE Disclosure	Product not subject to US National Bioengineered Food Disclosure Standard
Country of Origin of Finished Product	USA

Other GTIN #	
CS	20031000303963
EA	00031000303969
PAL	50031000303964

Sue E. Holbert

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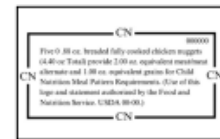
New Resource from NCA-

CN Label vs PFS: Quick Guide



Child and Adult Care Food Program (CACFP) operators are responsible for ensuring that meals served meet USDA meal pattern requirements. To verify compliance, certain documentation such as a Child Nutrition (CN) label or a Product Formulation Statement (PFS) may need to be kept on file. These documents help confirm how commercially prepared foods credit toward the meal pattern and maintain program integrity. Understanding these key terminologies and reviewing available resources is essential for accurate recordkeeping and menu planning.

Terminologies



Child Nutrition (CN) Label

A USDA-approved label on commercial products containing meats/meat alternates, voluntarily submitted by manufacturers, that specifies how the item contributes to the meal pattern in Child Nutrition Programs. Verify CN labels with the CN label verification report which is a document confirming the validity of a product's CN label by checking against the USDA-approved list. It also provides expiration dates, which may differ from the label, and is updated monthly.



Product Formulation Statement (PFS)

A manufacturer-provided document that details the product's ingredients and calculations to show its creditable meal components.



USDA Food Buying Guide (FBG)

USDA's free web-based resource for food yield information for all Child Nutrition Programs. It provides guidance on how foods credit toward meal patterns and helps program operators determine the amount of food to purchase and prepare to meet meal pattern requirements.



USDA Exhibit A Grains Tool

A USDA resource that helps Child Nutrition Program operators determine how grain products credit toward the meal pattern requirements.



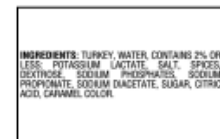
Commercially Prepared

Any food item that has been altered from its natural state through methods like cooking, freezing, drying or packaging by a commercial facility.



Nutrition Facts Label

A standardized panel required by the U.S. Food and Drug Administration (FDA) on most packaged foods and beverages. It provides essential information about a product's nutritional content, including serving size, calories and nutrients.



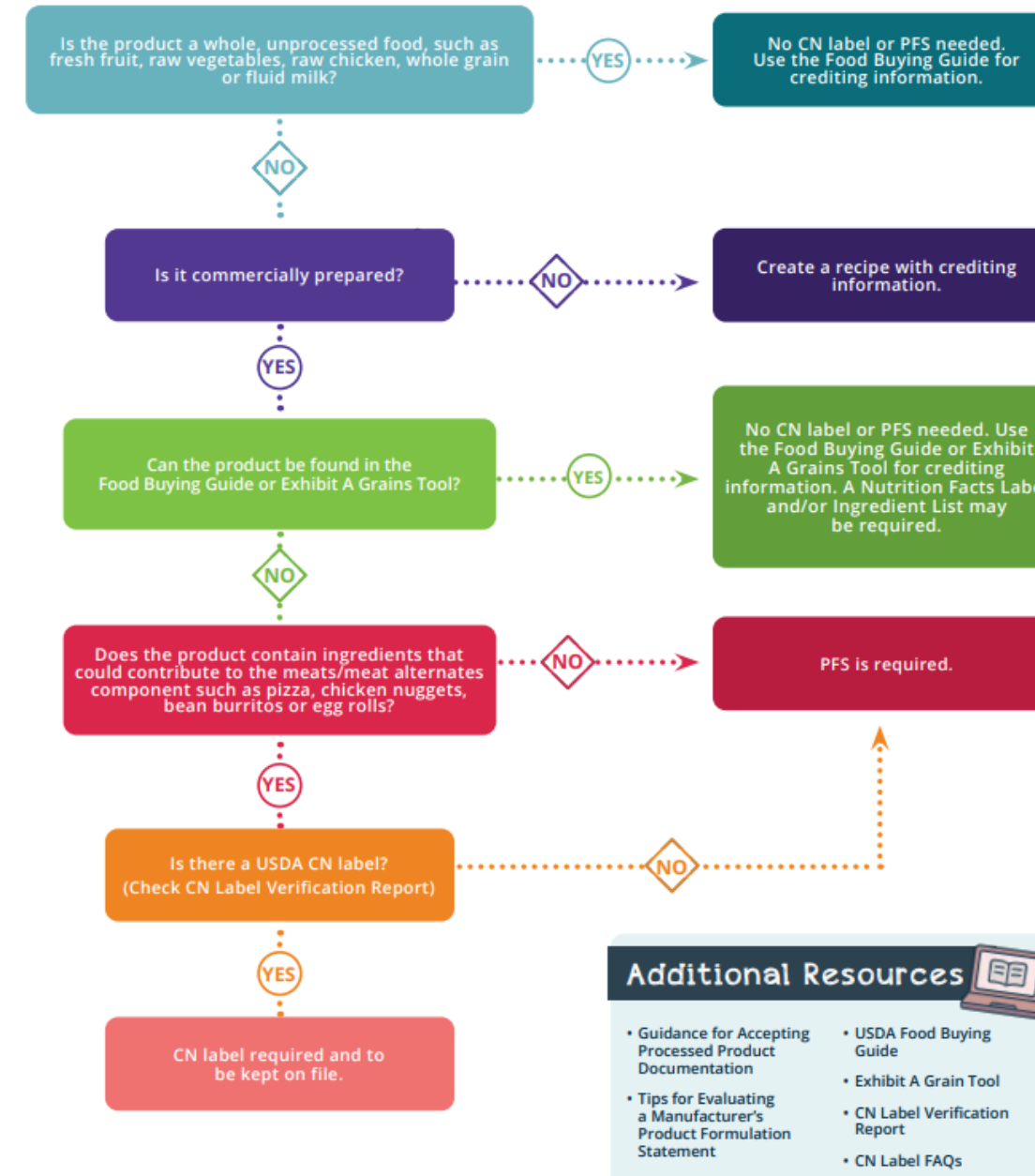
Ingredient List

A requirement under FDA regulations that is usually placed near the Nutrition Facts label on the package. It lists all ingredients in descending order by weight, starting with the ingredient that weighs the most. In addition, products must clearly indicate if they contain any of the top nine major food allergens.

IS A CN LABEL OR PFS REQUIRED?



This flow chart helps CACFP operators determine when a Child Nutrition (CN) label or a Product Formulation Statement (PFS) is required to credit commercially prepared food items toward the meal pattern. Use this tool to identify the appropriate documentation, ensure USDA meal pattern compliance and maintain accurate records for monitoring and audits.



Additional Resources

- Guidance for Accepting Processed Product Documentation
- Tips for Evaluating a Manufacturer's Product Formulation Statement
- USDA Food Buying Guide
- Exhibit A Grain Tool
- CN Label Verification Report
- CN Label FAQs

FREQUENTLY ASKED QUESTIONS



Understanding when a Child Nutrition (CN) label or a Product Formulation Statement (PFS) is required can be challenging, especially with the wide variety of food products available. These FAQs provide answers to questions about commonly used, commercially prepared food items and tips to request CN labels and PFS.

Do I Need a CN Label or PFS for Commercially Prepared...

	Hummus	Canned Peas	Breaded Chicken Nuggets	Ready-to-Serve Vegetable and Pasta Soup	100% Ground Beef Patty (no byproducts, cereals, binders or extenders)	Peanut Butter and Jelly Sandwich (purchased pre-made)
Food Buying Guide	✓	✓		✓ <small>Crediting vegetables only</small>	✓	
CN label	✓		✓			✓
PFS	✓		✓	✓ <small>Crediting vegetables and grains</small>		✓

Do Retail Products Carry CN Labels?

Not usually. Warehouse retail stores may have CN labels on some of their products but no guarantee. Most CN labels are found when purchased through a foodservice vendor or purchased directly from the manufacturer.

Are Retail Products the Same as Child Nutrition Program Foodservice Products?

Not usually. Foods purchased through foodservice may have different product formulation than what is purchased in retail. You must verify with the manufacturer.

Tips to Request a CN Label or PFS

- If you have a foodservice vendor, request the CN label or PFS for products that require it in order to credit the food item.
- Directly reach out to the manufacturer by visiting their website. Here are a few steps to help you get to the right person.
 - When contacting the manufacturer, request someone familiar with the Child Nutrition Program.
 - Keep the product packaging to help identify food products that you need a CN label or PFS.
 - Ask how the food item(s) credits towards the Child Nutrition Program.

CN Labels and PFS- Additional Information and Resources

Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements (USDA policy memo CACFP 04-2025)-

[Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements | Food and Nutrition Service](#)

CN Labels (Institute of Child Nutrition)-

[Child Nutrition \(CN\) Labels - National CACFP Association](#)

Documenting Processed Products (National CACFP Sponsors Association)-

[Documenting Processed Products - National CACFP Association](#)

Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement (USDA)-

[Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement | Food and Nutrition Service](#)

Question's ? Discussion



Poll Question

How often are you using standardized recipes for your program?

- A. Always
- B. Sometimes
- C. Rarely
- D. Not yet, but we want to establish a recipe standardization process



Standardized Recipes

Pre-Assessment:

1. A standardized recipe is _____.
 - A. A recipe developed by USDA
 - B. Any published quantity recipe
 - C. A recipe that is tried and adapted to your operation
 - D. All of the above
2. A standardized recipe will produce a consistent yield each time the recipe is followed.
 - A. True
 - B. False
3. Serving incorrect portions of food items could result in the loss of USDA meal reimbursement.
 - A. True
 - B. False
4. Using standardized recipes can result in _____.
 - A. Better control of inventory
 - B. Better control of costs
 - C. Fewer mistakes
 - D. All of the above

Standardized Recipes

Pre-Assessment: Answer Key

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Definitions: Standardized vs Quantity Recipes

What is a Standardized Recipe ?

The U.S. Department of Agriculture (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.

What is a Quantity Recipe ?

Any recipe that produces 25 servings or more is termed a quantity recipe. Quantity recipes are not standardized.

Benefits of Standardized Recipes

Consistent Food Quality

Efficient Purchasing Procedures

Predictable Yield

Inventory Control

Customer Satisfaction

Labor Cost Control

Consistent Nutrient Content & Crediting

Increased Employee Confidence

Food Cost Control

Documentation Source for AR's

Required Components for Standardized Recipes

Recipe Title

Recipe Category
(Entrée or a Side)

Ingredients

Unit of Measure
for Each Ingredient

Preparation
Directions

Cooking
Temperature,
Cooking Time,
Preparation Time

Serving Size
& Yield

Equipment &
Utensils Needed

Crediting
Information

Food Safety
Guidelines

Optional Components to Include in Standardized Recipes

Service Style

Recipe Variation

Alternative Ingredients

Optional Ingredients

Myths About Standardized Recipes

- Lacks Creativity
- Lower Quality
- Unable to Convert Own Recipe to a Standardized Recipe
- Unable to Make Substitutions for Ingredients and/or Seasonings

The Recipe Standardization Process

Three-Phase Approach:

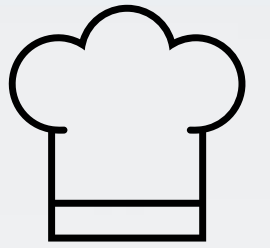
1. Recipe Verification
 - The experimental and creative process
2. Recipe Evaluation
 - The informal & formal review process
3. Quantity Adjustment
 - Customizing the recipe to fit your operations

Areas to Consider (Dietary Accommodations)

- Following a standardized recipe ensures that people on varying diets are receiving the correct type and amount of food to meet their documented dietary needs and restrictions.
- For children with food allergies, serving foods prepared from a standardized recipe offers assurance to the child and to the parent that an additional ingredient that may contain a major food allergen has not been added to the final product



Areas to Consider (Substitutions)



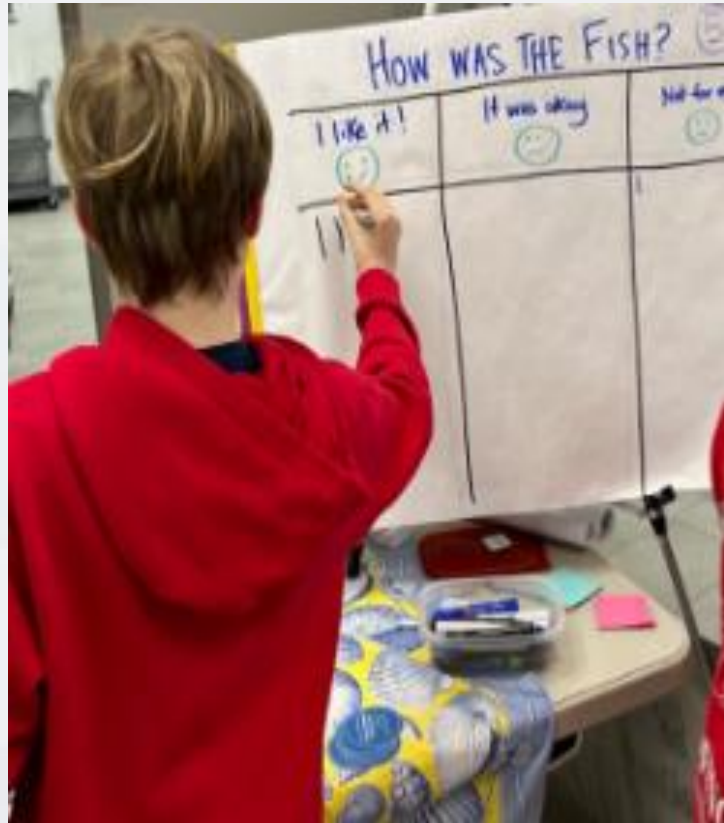
- Substitutions (make sure to confirm crediting)
 - Diced Chicken for Chicken Strips
 - Beef Crumbles for Raw Beef
 - Salsa for Diced Tomatoes
 - One Vegetable vs a Blend of Vegetables
 - Fresh vs Dried Herbs

Areas to Consider (Edgy Descriptions)

- Descriptive recipe & menu words to build excitement & participation:
 - ❖ regional, foreign, artisan, fun, choice, exciting, indulgent, farm, taste, texture, traditional, size, spicy

Green Beans	Sizzlin' Szechuan Green Beans With Toasted Garlic	Carrots	Maple-glazed Carrots with Herbs and Lemon	Squash	Aromatic Thai Curry Kabocha Squash With Zesty Ginger
Green Beans	Classic Hickory-smoked Bacon Green Beans	Carrots	Caramelized Slow-roasted Carrots	Squash	Savory Balsamic and Herb-glazed Butternut Squash
Green Beans	Chef's Favorite Toasted-almond Green Beans	Carrots	Mouthwatering Slow-roasted Carrots with Olive Oil Drizzle	Squash	Artisan-glazed Butternut Squash With Sage and Brown Sugar
Green Beans	Old Fashioned Country-style Green Beans with Bacon	Carrots	Twisted Citrus-glazed Carrots	Squash	Homestyle Brown Sugar-glazed Acorn Squash
Green Beans	Sizzlin' Garlic-parmesan Skillet Green Beans	Carrots	Juicy Slow-cooked Rotisserie Baby Carrots	Squash	Ultimate Glazed Butternut Squash Wedges
Green Beans	Sweet Sizzlin' Green Beans and Crispy Shallots	Carrots and Broccoli	Zesty Chili-garlic Carrots and Broccoli	Squash	Twisted Garlic-ginger Butternut Squash Wedges

Taste Testing Survey (Template Example)



TASTE-TESTING SURVEY TEMPLATE

(For Elementary Students)

For younger grades (3rd and below), provide emoji faces to choose from instead of a b c options.

Recipe Name _____

Please read the following questions and circle your answer.
(For younger students, staff may need to read the questions to the student.)

1. Do you like the way this food looks?
 - a. Yes
 - b. No
 - c. Don't know
2. Do you like the taste?
 - a. Yes
 - b. No
 - c. Don't know
3. Would you try this food item if it were served in your school cafeteria?
 - a. Yes
 - b. No
 - c. Don't know

Comments:



The Factor Method (CF = Conversation Factor)

Scenario:

The person in charge is reviewing a standardized recipe for 25 servings but needs to produce 60 servings.

Solution:

Desired Yield / Original Yield, a.k.a **NO** (New Yield / Old “original”)

Desired Yield of 60 servings / Original Yield 25 servings = 2.40 CF

Multiple every ingredient in the recipe for 25 servings by the new CF 2.40 and convert and consider most manageable unit of measure.

The Factor Method Activity (Part 1)

Factor Method Activity

Instructions: Using the Factor Method, adjust the Broccoli Salad recipe below to determine the amount of each ingredient needed to make 225 servings.

The measure of some ingredients will need to be converted to simplify the math equation.

Broccoli Salad

Desired Yield: 225

Current Yield: 100

Factor: _____

INGREDIENTS	100 SERVINGS ————— RECIPE AMOUNT	CONVERTED QUANTITIES	FACTOR	225 SERVINGS ————— (CALCULATED AMOUNT)	225 SERVINGS ————— (COMMON MEASURE)
Broccoli, fresh	13 lb 8 oz				
Mayonnaise, low-fat	2 qt				
Sugar	2 lb				
White Vinegar	½ cup				
Milk, low-fat	⅓ cup				

The Factor Method Activity (Part 2)

The measure of some ingredients will need to be converted to simplify the math equation.

Broccoli Salad

Desired Yield: 225

Current Yield: 100

Factor: 2.25

INGREDIENTS	100 SERVINGS ————— RECIPE AMOUNT	CONVERTED QUANTITIES	FACTOR	225 SERVINGS ————— (CALCULATED AMOUNT)	225 SERVINGS ————— (COMMON MEASURE)
Broccoli, fresh	13 lb 8 oz	13.5 lb	2.25	30.375 lb	30 lb 6 oz
Mayonnaise, low-fat	2 qt	2 qt	2.25	4.5 qt	4 qt + 1 pt
Sugar	2 lb	2 lb	2.25	4.5 lb	4 lb 8 oz
White Vinegar	½ cup	0.5 cup	2.25	1.125 cups	1 cup + 2 Tbsp
Milk, low-fat	⅓ cup	0.333 cup	2.25	0.759 cup	¾ cup

Example #1 : Speed Scratch with CN Label

*Recipe Name
Understood as a meal

*Crediting

*Ingredients

*Instructions

*Temperature

*Service Style

*Crediting

Recipe Name: Whole Grain Pasta with Marinara Sauce and Meatballs			
Meal Component	Meat/Meat Alternate	Grain	Vegetable
Serving Size	3 meatballs	¼ cup cooked pasta	¼ cup sauce
CACFP Meal Pattern Contribution	1.5 oz M/MA	½ oz eq grains	¼ cup vegetable
Servings per Age Group			
1-2 Years	2 meatballs	¼ cup cooked pasta	⅛ cup sauce
3-5 Years	3 meatballs	¼ cup cooked pasta	¼ cup sauce
Ingredients Servings: based on 3-5-year-old serving sizes			
Ingredients	1 serving	4 servings	12 servings
Cooked Pasta*	¼ cup	1 cup	3 cups
Prepared Marinara Sauce*	¼ cup	1 cup	3 cups
Meatballs (CN label)	3 meatballs	12 meatballs	36 meatballs
*Use the Food Buying Guide to calculate the amounts to prepare.			
Preparation Instructions:			
<ul style="list-style-type: none"> Prepare pasta according to package instructions. Drain and set aside. In a separate pot, cook marinara sauce and meatballs until meatballs reach the internal temperature of 165°F. Serving options: <ul style="list-style-type: none"> <u>Single plate (for 3-5 year olds)</u>: place ¼ cup of cooked pasta onto each plate. Add ¼ cup marinara sauce and 3 meatballs. <u>Family style</u>: multiply the number of children and supervising adults at the table by the minimum serving amounts. Place the total amount of cooked pasta into one serving bowl and the total amount of meatballs and sauce into another serving bowl. 			

*Serving Size with Unit of Measure by meal pattern

*Yield

*Serving Size with Unit of Measure per yield

*Equipment & Food Safety (Package Instructions) (Use Pot for MB & Sauce) (Internal temp. 165')

*Instructions & Equipment notes can be as detailed per operation

Example #2 : Scratch Cooking

Sample USDA Standardized Recipe



Turkey Meatloaf USDA Recipe for Schools

Turkey Meatloaf is a tasty combination of lean ground turkey, spinach, celery, and dried cranberries.

NSLP/SBP CREDITING INFORMATION
1 meatloaf slice and 1 roll provide 2 oz equivalent meat/meat alternate, ½ cup dark green vegetable, ½ cup additional vegetable, and 1 oz equivalent grains.

INGREDIENTS	50 SERVINGS		100 SERVINGS	
	Weight	Measure	Weight	Measure
Water		1 qt		2 qt
Brown rice, long grain, regular, dry, parboiled	10 oz	1½ cups 2 Tbsp	1 lb 4 oz	3¾ cups
Canola oil		¼ cup		½ cup
*Fresh onions, diced	8 oz	1½ cups 1 Tbsp	1 lb	3 cup 2 Tbsp
*Fresh celery, diced	8 oz	1½ cups 1 Tbsp	1 lb	3 cup 2 Tbsp
Garlic, minced	5 oz	¼ cup 2 Tbsp 2 tsp	10 oz	¾ cup 1 Tbsp 1 tsp
Raw ground turkey (no more than 15% fat)	8 lb 4 oz	1 gal ½ cup	16 lb 8 oz	2 gal 1 cup
Frozen whole eggs, thawed	14 oz	1½ cups 1 Tbsp 1¼ tsp	1 lb 12 oz	3 cups 2 Tbsp 2½ tsp
Dried cranberries, chopped	12 oz	2¼ cups 2 Tbsp	1 lb 8 oz	1 qt ¾ cup
*Fresh spinach, chopped	1 lb	1 qt 2½ cups	2 lb	3 qt 1 cup
Worcestershire sauce		¼ cup		½ cup
Salt		1 Tbsp 2 tsp		3 Tbsp 1 tsp

INGREDIENTS	50 SERVINGS		100 SERVINGS	
	Weight	Measure	Weight	Measure
Ground black pepper		1 Tbsp		2 Tbsp
Canned no-salt-added tomato paste	8 oz	¾ cup 3 Tbsp ½ tsp	1 lb	1¾ cups 2½ tsp (approx. ¼ No. 10 can)
Mini whole-grain rolls (1 oz each)	3 lb 2 oz	50 each	6 lb 4 oz	100 each

Directions:

- Boil water.
- Place ¾ cup 1 Tbsp brown rice (5 oz) in a half steam table pan (12" x 10" x 2½").
For 50 servings, use 1 pan.
For 100 servings, use 2 pans.
Pour boiling water (2 cups per steam table pan) over brown rice. Stir. Cover pans tightly.
For 50 servings, use 1 quart.
For 100 servings, use 2 quarts.
- Bake:
Conventional oven: 350 °F for 40 minutes.
Convection oven: 325 °F for 40 minutes.
Steamer: 5 lb pressure for 25 minutes.
- Critical Control Point:
Heat to 135 °F or higher.
- Remove rice from oven.
Refrigerate and set aside for step 13.
- Critical Control Point:
Cool to 41 °F or lower within 4 hours.
- Heat oil in a large stock pot.
- Add onions, celery, and garlic.
Sauté uncovered for 5-7 minutes or until soft.
- Critical Control Point:
Heat to 135 °F or higher.
- Refrigerate and set aside for step 13.
- Critical Control Point:
Cool to 41 °F or lower within 4 hours.
- Combine turkey, egg, cranberries, spinach, Worcestershire sauce, salt, pepper, tomato paste, brown rice, and onion mixture in a large bowl. Stir well.
- Press 3 qt 2 cups (about 7 lb) turkey mixture in a loaf pan (20¾" x 6¾").
For 50 servings, use 2 pans.
For 100 servings, use 4 pans.
- Bake until golden brown:
Conventional oven: 350 °F for 40-45 minutes.
Convection oven: 325 °F for 30-35 minutes.
- Critical Control Point:
Heat to 165 °F or higher for at least 15 second.
- Critical Control Point:
Hold for hot service at 135 °F or higher.
- Serve with roll.
- Portion: Cut each loaf into 25 slices, ¾" thick.
Serve 1 meatloaf slice and 1 roll.

Continued on next page →

NUTRITION INFORMATION	
For 1 meatloaf slice and 1 roll	
NUTRIENTS	AMOUNT
Calories	207
Total Fat	4 g
Saturated Fat	1 g
Cholesterol	55 mg
Sodium	449 mg
Total Carbohydrate	24 g
Dietary Fiber	3 g
Total Sugars	5 g
Added Sugars included	N/A
Protein	18 g
Vitamin D	7 IU
Calcium	35 mg
Iron	2 mg
Potassium	99 mg
N/A= data not available	

MARKETING GUIDE		
Food as Purchased for	50 Servings	100 Servings
Mature onions	10 oz	1 lb 4 oz
Celery	10 oz	1 lb 4 oz
Spinach	1 lb	2 lb

NOTES	
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.	
Cooking Process #2: Same Day Service,	

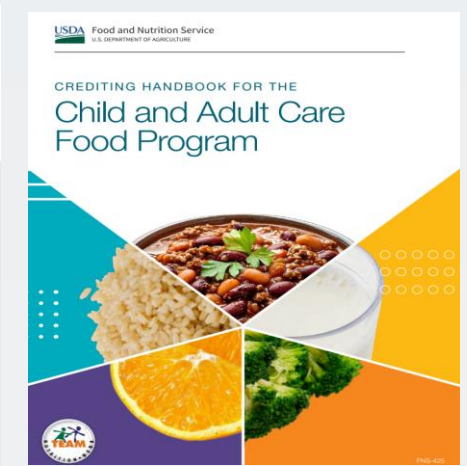
YIELD/VOLUME	
50 Servings	100 Servings
About 11 lb 12 oz	About 23 lb 8 oz
About 1 gal 1 qt 3¾ cups/ 2 loaf pans (20¾" x 6¾")	About 2 gal 3 qt 3 cups/ 4 loaf pans (20¾" x 6¾")

Crediting in Action

Mango Smoothie Bowl—Makes 25 servings (1 serving = ¾ cup)

Ingredients	Weight	Measure
Low-Fat Plain Yogurt	6 lb 4 oz	3 qts 3 cups
Frozen Mangoes, diced	5 lb	3 qts 3 cups
Agave Syrup		¼ cup
Vanilla Extract		2 Tbsp

*The creditable ingredients are in bold.



Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution
Yogurt, fresh ⁴⁸ Plain or Flavored, Sweetened or Unsweetened, Commercially-prepared, (includes Greek yogurt), Includes USDA Foods Footnote	32 oz Container	8.00	1/2 cup or 4 oz yogurt provides 1 oz meat alternate

Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution
Mangoes, frozen Unsweetened, Diced	Pound	7.50	1/4 cup thawed, drained fruit

Converting Decimal Equivalents to the Nearest Portion of a Cup for Fruits and Vegetables

If decimal equivalent is	The recipe contributes
0.125 - 0.249	1/8 cup
0.250 - 0.374	1/4 cup
0.375 - 0.499	3/8 cup
0.500 - 0.624	1/2 cup
0.625 - 0.749	5/8 cup
0.750 - 0.874	3/4 cup
0.875 - 0.999	7/8 cup
1.000 - 1.124	1 cup

You can use this table to identify the creditable amount of fruits or vegetables in any recipe.

YOGURT: FBG 1/2C = 1 MMA

Recipe calls for 6lb 4oz of yogurt

6lbs x 16oz = 96oz

Add 4oz to 96oz = 100oz total in the recipe

100oz yogurt / 25 servings = 4oz per person

4oz of yogurt = 1 MMA

MANGO: FBG 1/4C = 1/4C (1:1 ratio)

Recipe calls for 5lb of mango diced

5lbs x 16oz = 80oz

80oz / 25 servings = 3.20oz per person

3.20oz / portion of 1 Cup (8oz) = 0.40 cup

This recipe, per serving, credits 3/8 cup fruit

Question's ? Discussion



Reference Slide

Institute of Child Nutrition Meal Time Memo. [May 2023 Standardized Recipes - Institute of Child Nutrition](#)

Institute of Child Nutrition School Meal Recipe Workshop. [School-Meal-Recipe-Workshop-From-Concept-to-Standardization-Training-Manual.pdf](#)

Institute of Child Nutrition USDA Recipe Standardization Guide. [USDA-Recipe-Standardization-Guide-for-School-Nutrition-Programs \(2\).pdf](#)

MT State University Team Nutrition. [Standardized Recipes](#)

Edgy Veggie Toolkit. [20190925_EdgyVeggiesToolkit-1.pdf](#)

Child Nutrition Recipe Box. [2022 CACFP Recipes – Child Nutrition Recipe Box](#)

Reference Slide

USDA CACFP Recipes for Child Care Homes and Adult Day Care. [CACFP Recipes for Child Care Homes and Adult Day Care | Food and Nutrition Service](#)

USDA Team Nutrition Recipes. [Team Nutrition Recipes | Food and Nutrition Service](#)

CACFP Crediting Handbook. [CACFP Crediting Handbook tn-cacfp-crediting-handbook as of 3.19.26.pdf](#)

USDA Food Buying Guide. [Home Page](#)

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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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