Crediting Juice for Preschoolers in the National School Lunch Program, School Breakfast Program, and Afterschool Snack Program

This guidance applies to preschoolers (ages 1-4) in the U.S. Department of Agriculture's (USDA) School Breakfast Program (SBP), National School Lunch Program (NSLP), Seamless Summer Option (SSO) of the NSLP, and Afterschool Snack Program (ASP) of the NSLP. For information on crediting juice for Grades K-12 in the NSLP, SBP, and SSO, see the Connecticut State Department of Education's (CSDE) handout, *Crediting Juice for Grades K-12 in the NSLP and SBP*. For information on crediting juice for grades K-12 in the ASP, see the CSDE's *Afterschool Snack Program Handbook*. For additional guidance on preschool meals and ASP snacks, see the CSDE's guide, *Menu Planning Guide for Preschoolers in the NSLP, SBP, and ASP*.



Juice served to preschoolers in the NSLP, SBP, SSO, and ASP must be pasteurized full-strength 100 percent fruit juice, vegetable juice, or a combination of fruit and vegetable juices. The name of the full-strength fruit juice on the label must include one of the following terms: "juice," "full-strength juice," "100 percent juice," "reconstituted juice," or "juice from concentrate." The statements "natural" and "organic" do not indicate that a juice is full strength.

Juice does not provide the same nutritional benefits as whole fruits and vegetables. School food authorities (SFAs) should serve whole fruits and vegetables most often, as recommended by the *Dietary Guidelines for Americans*.



Crediting Juice Concentrates

Juice concentrates credit only when reconstituted with water to 100 percent full-strength juice and served in the form of juice. Foods made with juice concentrate, such as gelatin or sherbet, do not credit as juice because they are no longer in the form of juice.

Juice made from concentrate is reconstituted with a volume of water that is several times the amount of the juice concentrate. A typical reconstitution ratio might be three parts water to one part concentrate, but this ratio may vary for different juice products. Commercial juice products made from concentrate will list "water" as the first ingredient followed by the type of juice concentrate, for example, "water, orange juice concentrate" and "filtered water, grape juice concentrate." Juice made from concentrate that is labeled "100 percent juice" credits when the SFA follows the manufacturer's specific instructions for reconstituting.

Crediting Fruit and Vegetable Juice Blends

Juice blends credit if they are a combination of full-strength fruit juices, full-strength vegetable juices, or full-strength fruit and vegetable juices. Juice blends credit based on the first juice ingredient. If the first juice ingredient is fruit juice, the product contributes to the fruits component. If the first juice ingredient is vegetable juice, the product contributes to the vegetables requirement. For example, the product below credits toward the vegetables component because the first ingredient is a vegetable juice blend.

Ingredients: Reconstituted vegetable juice blend (water and concentrated juices of *sweet potatoes*, purple carrots, carrots), reconstituted fruit juices (water and concentrated juices of apples, white grapes, cranberries, blackberries), contains less than 2% of: natural flavoring, citric acid, lemon juice.

Juice Limit

Full-strength juice can meet the vegetables component or fruits component at only one preschool meal or snack per day, between all meals and ASP snacks served to preschoolers in the school. Lunch cannot contain a serving of juice as the fruits component and a serving of juice as the vegetables component. The daily juice limit includes all sources of 100 percent juice listed below.

- 100 percent juice (fresh, frozen, and made from concentrate): For information on crediting juice from concentrate, see "Crediting Juice Concentrates" on page 1.
- Frozen juice pops made from 100 percent juice: The meal pattern contribution of frozen juice pops is based on the fluid volume prior to freezing, which must be indicated in the manufacturer's documentation. SFAs must maintain this documentation on file.
- Pureed fruits and vegetables in fruit/vegetable smoothies: Pureed fruits and vegetables in smoothies credit only as juice in the preschool meal patterns. Note: Lunch cannot contain a serving of juice as the fruits component and a serving of juice as the vegetables component. For example, if the preschool lunch menu includes a smoothie made with pureed strawberries, vegetable juice cannot credit as the vegetables component. For more information, see the CSDE's handout, *Crediting Smoothies for Preschoolers in the NSLP, SBP, and ASP*.
- Juice from canned fruit served in 100 percent juice: The juice from canned fruit counts toward the daily juice limit if the SFA credits the juice toward the fruits component. The juice from canned fruit does not count toward the juice limit if the SFA plans the juice as an extra food that does not credit toward the preschool meal patterns. For example, the juice from canned fruit does not count toward the daily juice limit if food service personnel

portion ½ cup of canned fruit in a 5½-ounce container and add the juice after measuring the full ½-cup serving of fruit. Drained canned fruit and canned fruit in light syrup or water do not count toward the juice limit.

If a preschool meal or ASP snack includes any type of juice as the fruits component or vegetables component, juice cannot credit as the fruits component or vegetables component at any other preschool meal or ASP snack that day. For example, if the breakfast menu includes juice as the fruits component, canned fruit in juice cannot credit as the fruits component at lunch or ASP snack. If the ASP snack menu includes a smoothie as the fruits component, juice cannot credit as the fruits component or vegetables component at breakfast or lunch.

If the daily preschool menu already meets the juice limit, the SFA could choose to offer juice as an extra noncreditable food that does not count toward the preschool meal patterns. However, the USDA encourages SFAs to limit juice in preschool menus to ensure that meals meet preschoolers' nutrition needs. Preschoolers might not consume the actual meal components if the menu includes noncreditable foods. In addition, SFAs must consider the cost issues of providing noncreditable foods. The USDA's *CACFP Best Practices* recommends serving a variety of fruits and choosing whole fruits (fresh, canned, dried, or frozen) more often than juice.



Resources

```
Afterschool Snack Program Handbook (CSDE):
   https://portal.ct.gov/-/media/SDE/Nutrition/ASP/ASPHandbook.pdf
CACFP Best Practices (USDA):
   https://fns-prod.azureedge.net/sites/default/files/cacfp/CACFP_factBP.pdf
Comparison of Meal Pattern Requirements for Preschool and Grades K-12 in the NSLP and SBP
   (CSDE):
   https://portal.ct.gov/-
   /media/SDE/Nutrition/NSLP/Preschool/ComparisonPreschoolK12.pdf
Crediting Smoothies for Preschoolers in the NSLP, SBP, and ASP (CSDE):
   https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/CreditSmoothiePreschool.pdf
Food Buying Guide for Child Nutrition Programs (USDA):
   https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs
Meal Patterns for Preschoolers in School Nutrition Programs (CSDE webpage):
   https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-Preschoolers-in-School-Nutrition-
   Programs/Documents
Menu Planning Guide for Preschoolers in the NSLP, SBP, and ASP (CSDE):
   https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Preschool/MPGpreschool.pdf
Product Formulation Statement for Vegetables and Fruits (USDA):
   https://fns-prod.azureedge.net/sites/default/files/resource-
   files/PFS_Documenting_Vegetables_Subgroups_Fruits.pdf
Product Formulation Statements (CSDE):
   https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/PFS.pdf
Sample Completed Product Formulation Statement for Fruits (USDA):
   https://fns-prod.azureedge.net/sites/default/files/resource-files/PFSsamplefruits.pdf
Sample Completed Product Formulation Statement for Vegetables (USDA):
   https://fns-prod.azureedge.net/sites/default/files/resource-files/PFSsamplevegetables.pdf
Tips for Evaluating a Manufacturer's Product Formulation Statement (USDA):
   https://fns-prod.azureedge.net/sites/default/files/resource-files/manufacturerPFStipsheet.pdf
USDA Memo SP 40-2019, CACFP 17-2019 and SFSP 17-2019: Smoothies Offered in Child
   Nutrition Programs:
   https://www.fns.usda.gov/cn/smoothies-offered-child-nutrition-programs
Vegetable Subgroups in the CACFP (CSDE):
   https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/VegGroupCACFP.pdf
```



For more information, review the CSDE's guide, *Menu Planning Guide for Preschoolers in the NSLP, SBP, and ASP*, and visit the CSDE's Meal Patterns for Preschoolers in School Nutrition Programs webpage, or contact the school nutrition programs staff in the CSDE's Bureau of Health/Nutrition, Family Services and Adult Education, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This document is available at https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/CreditjuicePreschool.pdf.

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: How to File a Complaint, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

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

This institution is an equal opportunity provider.

The Connecticut State Department of Education is committed to a policy of equal opportunity/affirmative action for all qualified persons. The Connecticut Department of Education does not discriminate in any employment practice, education program, or educational activity on the basis of age, ancestry, color, criminal record (in state employment and licensing), gender identity or expression, genetic information, intellectual disability, learning disability, marital status, mental disability (past or present), national origin, physical disability (including blindness), race, religious creed, retaliation for previously opposed discrimination or coercion, sex (pregnancy or sexual harassment), sexual orientation, veteran status or workplace hazards to reproductive systems, unless there is a bona fide occupational qualification excluding persons in any of the aforementioned protected classes.

Inquiries regarding the Connecticut State Department of Education's nondiscrimination policies should be directed to: Levy Gillespie, Equal Employment Opportunity Director/Americans with Disabilities Coordinator (ADA), Connecticut State Department of Education, 450 Columbus Boulevard, Suite 607, Hartford, CT 06103, 860-807-2071, levy.gillespie@ct.gov.