

USDA Foods:

Meeting the New Meal Pattern with USDA Foods

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Challenge:

★ Lunch: $\frac{1}{2}$ - 1 cup fruit +
 $\frac{3}{4}$ - 1 cup vegetable

★ Breakfast:

SY 13-14: $\frac{1}{2}$ cup fruit or vegetable


SY 14-15: 1 cup fruit (or vegetable)

★ Students must take $\frac{1}{2}$ cup w/ ovs




USDA Foods

Ordering trends for SY 2012-2013

- **15-20% increase in fruits and vegetables (all forms)**
 - **25% increase in Department of Defense (DoD) Fresh**
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USDA Foods Solution:

USDA Fruits

- Canned – extra light
 - Frozen – waiver to use products with added sugars through June 30, 2015
 - Dried – counts for 2X volume
 - Fresh – whole, fresh cut, bulk for processing
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Requests for new products:

Shelf stable fruit cups (1/2 cup single servings)

- ✓ Unsweetened applesauce
- Research - diced peaches, etc.

More unsweetened frozen fruits?

- Mixed berries?



Challenge:

Offer vegetables daily at lunch, including specific vegetable subgroups weekly



USDA Foods Solution:

USDA Vegetables

- Red/orange
- Dark green
- Legumes
- Starchy vegetables
- Other



USDA Foods Solution:

USDA Vegetables

Canned

- ✓ Low sodium \leq 140 mg
- ✓ No salt added corn; diced tomatoes

Frozen

- ✓ No salt added



USDA Foods Solution:

USDA Vegetables

Improving flavor profiles:

- Salsa
- Spaghetti sauce
- Refried beans



Requests for new products:

More dark green vegetables

- ✓ frozen broccoli florets
- ✓ frozen chopped spinach

More legumes/beans

- ✓ bulk pinto/garbanzo beans for processing



Requests for new products:

More red/orange vegetables

butternut or winter squash?

More frozen vegetables

bulk mushrooms?



Challenge:

**Plan meals that meet the
weekly range for
meat/meat alternates**



USDA Foods Solution:

- **Beef patties – 1.5 oz and 2.0 oz creditable portion sizes**
- **New products for SY 2013-2014**
 - ✓ **Lower sodium ham (25-30% reduction)**
 - ✓ **Lower sodium string cheese 1oz**
- **Research**
 - boneless chicken strips**

Challenge:


Offer more whole grains:

- Half must be whole grain-rich
- All must be whole-grain rich beginning SY 2014-15



USDA Foods Solution:

USDA Whole Grains

- Whole wheat pastas, tortillas, pancakes
 - Whole wheat flour
 - Rolled oats
 - Regular and quick cooking brown rice
 - Whole Kernel corn for further processing
 - Exploring whole white wheat specification
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Challenge:

**Reduce the sodium content
of meals gradually over a
10-year period**




USDA Foods Solution:

- **USDA vegetables, meat, poultry, pork, cheeses all have reduced or low sodium levels to help school meet or exceed the two-year target.**
- **Continue to dialog with industry to modify specifications for SY 2014-15**




USDA Foods Solution:

Updating CN Database to reflect lower sodium products:

- **Pork/beef crumbles**
 - **Chicken Fajita**
 - **Turkey ham, deli**
 - **Turkey taco filling**
 - **Lower sodium cheeses**
 - **Lower sodium ham**
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Challenge:

Prepare meals using food products or ingredients that contain zero grams of added *trans* fat per serving



USDA Foods Solution:

Eliminating added *trans* fats

No **added** *trans*fats:

Peanut & Sunflower butter

Vegetable oils

Frozen potato products

Catfish strips



Challenge:

Schools need to review foods offered a la carte for compliance with new Competitive Foods regulations



USDA Foods Solution:

- Commercial sized portions may not be appropriate, look to USDA Foods for items that will work for you.
- Think about USDA Foods as ingredients for popular choices




Challenge:

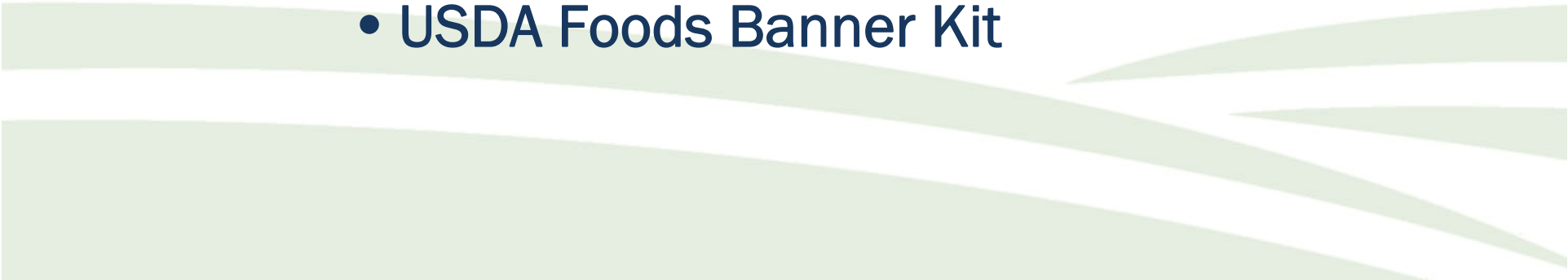
Schools need nutrition and allergen information to make ordering decisions



USDA Foods Solution:

- **Short term – Add language to require info as part of company’s bid response (example: CN labeling requirement for beef patties)**
 - **Long term – Explore centralized database for nutrition, ingredient, allergen info**
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USDA Foods – Getting the Word Out! Communication Initiative

- What we're doing
 - 2-yr Communications Plan – new strategies
 - Tools to help schools promote their programs:
 - Mobile Site
 - Updating materials
 - USDA Foods Video
 - PowerPoints and talking points
 - USDA Foods Banner Kit
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www.fns.usda.gov/USDAFoods/

Questions?

