## Five Meal Components

## Milk

Unflavored whole milk must be served to 1 year old children; unflavored skim or $1 \%$ milk must be served to children 2 through 5 years of age; unflavored skim or $1 \%$ milk or flavored skim milk can be served to children 6 years and older including adults.

## Specifics:

> Must be pasteurized fluid milk.
$>$ Is a required component at breakfast, lunch, and supper.
> Milk may be served as a beverage, on cereal or used for some of both at breakfast and snack.
> Milk used in cooking is not creditable.
> Infants birth through 11 months must be provided breastmilk, including breastfed on site, or iron-fortified infant formula.
> Milk may not be served for snack when juice is served as the second component.

## Meat/Meat Alternate (m/ma)

Includes lean meat, poultry, fish, cheese, egg, cooked dry beans/peas, nuts and seeds and their butters, tofu, alternate protein products, and yogurt - creditable at lunch, supper, and snack. An m/ma may replace the grain component at breakfast a maximum of 3 times per week.

## Specifics:

$>$ Required at lunch and supper as main dish.
$>$ Nut and seed butters can be used to meet all of $\mathrm{m} / \mathrm{ma}$ at lunch/supper. Nuts and seeds may be used to meet full $\mathrm{m} / \mathrm{ma}$ requirements at snack, or up to $50 \%$ of the $\mathrm{m} / \mathrm{ma}$ requirement at lunch or supper.
> Tofu, yogurt, and soy yogurts (that meet the sugar limit of 23 gm per 6 oz., maintain documentation) may be used to meet the $\mathrm{m} / \mathrm{ma}$ alternate component.
> Yogurt credits as $4 \mathrm{oz} .=1 \mathrm{oz} . \mathrm{m} / \mathrm{ma}$.
$\Rightarrow$ A combination food served as a main dish may be credited as the $\mathrm{m} / \mathrm{ma}$ plus up to 2 other meal components ( 3 total) provided each component meets the minimum meal pattern requirement.
> Limit serving processed meats (lunch meat, cold cuts, hot dogs, and sausage products) to no more than one serving per week is recommended.
> Commercially processed food must have processed food documentation (CN label, product formulation statement) to be creditable.
> No more than 2 different $\mathrm{m} / \mathrm{ma}$ items are creditable at 1 meal.
$>$ May be served in place of the entire grain component at breakfast a maximum of 3 times per week. One ounce of $\mathrm{m} / \mathrm{ma}$ equivalent to 1 ounce of grain (exception - see above regarding yogurt serving size to credit as 1 oz . of $\mathrm{m} / \mathrm{ma}$ ).

## Vegetable

Includes fresh, frozen, or canned vegetables, and full-strength vegetable juice.
Specifics:
> Cooked dry beans and peas may credit as either a vegetable or as a meat alternate, but not as both in the same meal.
> One cup of raw leafy greens counts as $1 / 2$ cup of vegetables.
> One serving of either a fruit OR a vegetable or both is required at breakfast.
> A vegetable may be used to meet the entire fruit requirement at lunch/supper
> When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.
$>$ Pasteurized full-strength $100 \%$ juice may only be used to meet the vegetable requirement at one meal, including snack, per day.
> The minimum creditable serving size for vegetables is $1 / 8$ cup.

## Fruit

Includes fresh, frozen, dried, canned fruit, and full-strength fruit juice.

## Specifics:

> Fruits may be served fresh, frozen, canned, dried or as 100\% pasteurized fruit juice.
$>$ One serving of either a fruit OR a vegetable or both is required at breakfast.
> $1 / 4$ cup of dried fruit counts as $1 / 2$ cup of fruit.
> Pasteurized full-strength $100 \%$ juice may only be used to meet the fruit requirement at one meal, including snack, per day.
> Juice may not be served at snack when milk is served as a component.
$>$ Combinations such as fruit cocktail may be credited to meet one of the two required components at lunch or supper.
$>$ One serving of fruit can be replaced with a vegetable at lunch/supper.
$>$ The minimum creditable serving size for fruits is $1 / 8$ cup.

## Grains

Includes whole grain-rich or enriched bread, bread products; or whole grain-rich, enriched or fortified cereal grain, cooked pasta or noodle products, or breakfast cereal; or any combination of these foods.

## Specifics:

> Required at breakfast, lunch, and supper.
$>$ At least 1 grain per day must be whole grain (WG) rich (maintain documentation). (Whole grain-rich foods are those that contain $100 \%$ whole grains or at least $50 \%$ whole grains and the remaining grains in the food are enriched.)
> Ready-to-eat cereal may be served at breakfast and snack only and must contain no more than 6 gm of sugar per dry ounce (maintain documentation).
> Grain-based desserts do not count toward the grain requirement, with the exception of sweet crackers, which includes graham crackers of all shapes and animal crackers.
> A m/ma may be used to meet the entire grain component at breakfast a maximum of three times per week.

