


Creditable and Non-creditable Foods Part 1 Milk, Vegetables, Fruits



Welcome to Tuesday Talks on Creditable and Non-creditable Foods Part 1 which will cover the milk, vegetable and fruit components for children one year and older and for adult day care participants. We will continue with Part 2 which will cover the meat/meat alternate and grains components in October.



Today, we want you to walk away

1. Knowing how to identify credible and non-credible foods using a new resource called the Creditable and Non-credible Foods Guide
2. Understanding what some common credible and non-credible foods are, and
3. Identifying other available resources to help you with serving credible foods.

Now, let's go through these points in more detail.

Creditable & Non-creditable Foods Guide



Creditable and Non-creditable Foods Guide

CACFP CREDITABLE AND NON-CREDITABLE FOODS GUIDE
1-18 Year Olds and Adult Participants in Adult Daycare Centers

This guide provides information about each food component and lists creditable and non-creditable foods. To go to a specific food component, click on the link in the "Components" table below.

Creditable Foods
Used to meet CACFP meal pattern requirements. Foods listed in this guide do not include all creditable foods. Contact your assigned [consultant](#) with questions regarding specific foods or required quantities.

Non-Creditable Foods
Do not contribute toward meeting meal component requirements but may be served as extra foods. These foods may increase costs and contribute to excess calories. They are considered unallowable costs and cannot be included in CACFP food costs.

Terms to Know:

Food Component	A group of foods in a reimbursable meal. Food components include: Milk, Meat/Meat Alternate, Vegetable, Fruit, Grain
Food Item	A specific food offered within the Food Component (e.g., broccoli is a food item in the vegetable component)

The minimum required amount of each food component must be served to contribute toward a reimbursable meal. Refer to the [CACFP Meal Pattern for 1-18 Year Olds](#) and the [CACFP Adult Meal Pattern](#).

Foods must be of an appropriate size and texture for participants' eating abilities.

Food must not be used as a punishment or reward.

Some brand names are included on lists, but this does not imply product endorsement.

Refer to the [Menu Checklist](#) for information on required menu documentation.

COMPONENTS

Milk
Meat/Meat Alternate
Vegetable
Fruit
Grain

The presentation today is going to cover information from a new resource called the *Creditable and Non-creditable Foods Guide* that was just posted in August. The guide includes specific information on each meal component and includes lists of creditable and non-creditable foods. Keep in mind, this guide is not an all-inclusive list. Contact your consultant if you need help determining if a food is creditable in the CACFP. Home providers, contact your home sponsors.

The link to this Guide is in the chat. We recommend you print a copy and give to your menu planners and cooks so they can reference it when needed.

Creditable & Non-creditable Foods

Creditable Foods

Used to meet CACFP meal pattern requirements. Foods listed in this guide do not include all creditable foods. Contact your assigned [Consultant](#) with questions regarding specific foods or required quantities.

Non-Creditable Foods

Do not contribute toward meeting meal component requirements but may be served as extra foods. These foods may increase costs and contribute to excess calories. They are considered unallowable costs and cannot be included in CACFP food costs.

So, let's start with the first page and define what Creditable & Non-creditable Foods are.

Creditable foods can be served as a component to meet CACFP meal pattern requirements in meals and snacks. To claim a meal for reimbursement, all food components served must be creditable. In each meal component section of the guide, creditable foods are listed in a green box.

Non-creditable foods do not contribute toward meeting meal component requirements. If served, they must be served as extra foods. However, keep in mind if you serve non-creditable foods as extras at meals this increases food costs and adds excess calories to the meal you are serving. In addition, non-creditable foods are an unallowable cost and cannot be paid for with CACFP reimbursement. You must use other program funding to pay for these foods. In each meal component section of the guide, non-creditable foods are listed in a blue box.

Today's presentation will highlight some specific food items from each of these boxes for the milk, vegetable, and fruit components.



Ok, so let's jump into the specific components of the meal pattern and start with the Milk component.

Milk



Milk



Meal	Milk Requirements	
Breakfast, Lunch, Supper	Must be served	Optional at supper for adult day care centers only
Snacks	May be served as one of the two components <ul style="list-style-type: none"> If served at snack, juice cannot be served as the other component 	

Must be pasteurized and meet Grade A standards. All milk must contain vitamins A and D.

Cannot be served to infants (<12 months of age).

Must be served as a beverage, poured over cereal, or a combination of both.

Not creditable when used in cooking (i.e., cooked cereals, soups, pudding, etc.).

Families may request in writing non-dairy substitutes nutritionally equivalent to cow's milk. See [Creditable Non-Dairy Beverages](#) for a list of creditable soymilks.

Age	Required Milk Types
1 year	Unflavored whole milk
2 - 5 years	Unflavored fat-free (skim) or low-fat (1%) milk
6 - 18 years	Unflavored or flavored fat-free (skim) or low-fat (1%) milk
Adult Participants (Adult Day Care)	Unflavored or flavored fat-free (skim) or low-fat (1%) milk 6 oz. yogurt may substitute for 8 oz. milk for one meal per day

To be creditable, milk must be served as fluid milk. It is not creditable in cooked cereals or soups, but it is creditable when poured over cereal and in smoothies.

There are specific milk types that must be served for different age groups.

One-year olds must be served whole milk.

Children 2 years and older (and adult day care participants) must be served 1% or skim milk.

Only children 6 years and older (and adult day care participants) can be served flavored milk.

Creditable Milks

Creditable Milk

- A2 milk
- Acidified milk (acidophilus)
- Breastmilk, no upper age limit
- Buttermilk
- Cow's milk
- Cultured milk or kefir
- Goat's milk, if pasteurized and meets state and local standards
- Lactose-free milk
- Lactose-reduced milk
- Smoothies, when containing milk in required amounts
- Soy milk, nutritionally equivalent to cow's milk
- Ultra High Temperature (UHT) shelf stable cow's milk, skim or 1%

Now let's talk about creditable and non-creditable milks.

A2 milk, which is shown in the picture on the left side of your screen, is creditable and is 100% real cows' milk from cows that only have the A2 protein and not the A1 protein. A2 milk is easier on digestion and may help some people avoid discomfort.

Also, lactose-free and lactose-reduced milks are creditable alternatives for participants who cannot drink regular cow's milk due to lactose intolerance. Lactose-free and lactose-reduced milks are fluid cow's milk that have been modified with the addition of lactase enzymes. The lactose (which is the milk sugar) in this milk has been broken down into simple sugars that is easier to digest. People who cannot digest lactose due to lactose intolerance may benefit from drinking these milks. These milks have the same taste, texture and nutrient profile as regular milk.

As you can see on the slide, all these milks come in different fat contents (for example, whole, 1% and fat-free); therefore, if you serve these, you must serve the appropriate fat content for the age group you're serving, and the milks must be unflavored for children 1-5 years old.

Another creditable alternative to cow's milk is soy milk – which we'll talk about next.

Creditable Non-Dairy Beverages

- Not required to be low-fat or fat-free
- Must be unflavored for children 1-5 years old

[www.Creditable Non-Dairy Beverages](http://www.CreditableNon-DairyBeverages.com)

CACFP
CHILD AND ADULT CARE FEEDING PROGRAM

Creditable Non-Dairy Beverages (Milk Substitution)

What is a credible non-dairy beverage?

The beverage meets USDA's nutrient standards for fluid milk substitutes (see table below). A list of credible non-dairy beverages (certain soymilks) are provided on this page.

Nutrients (1 cup cow's milk)	Requirement per cup (8 fluid oz)	% DV
Calcium	276 mg	28%
Protein	8 g	16%
Vitamin A	500 IU	10%
Vitamin D	100 IU	25%
Magnesium	24 mg	6%
Phosphorus	222 mg	23%
Potassium	349 mg	10%
Riboflavin	44 mg	26%
Vitamin B-12	1.1mcg (µg)	19%

Non-dairy beverages are not required to be low-fat or fat-free. When served to children 1-5 years old, they must be unflavored.

To determine if a product not listed on this page is credible:

- Compare product's nutrient amounts to amounts listed in table
- If amounts are the same or more, the beverage is credible

Non-Creditable Non-Dairy Beverages: Almond, cashew, coconut, hemp, oat, and rice milks do not contain enough protein to be a credible non-dairy beverage. Water and juice are also not credible non-dairy beverages. Non-credible non-dairy beverages cannot be served as a milk substitution.

When can a credible non-dairy beverage be served?

When there is a written and signed request which includes the disability or other special dietary reason for the substitution. A valid medical statement is not required. Any request can be accepted (e.g. milk allergy, vegan diet or religious, cultural or ethical reason).

Rev. 03/19
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Creditable Non-dairy Beverages:

Unflavored

8th Continent Original Soymilk	Kikkoman Pearl Organic Soymilk Smart Original	Kirkland Organic Original Soymilk	Pacific All Natural Ultra Soy Original
Silk Original Soymilk	Sunrich Naturals Organic Original Soymilk	Walmart Great Value Original Soymilk	Westsoy Original Plus Plain Soymilk

Flavored Non-Dairy Beverages may only be served to children 6 years and older and adults

Flavored

8th Continent Vanilla Soymilk	Kikkoman Pearl Organic Soymilk Smart Creamy Vanilla	Kikkoman Pearl Organic Soymilk Smart Creamy Chocolate
Pacific All Natural Ultra Soy Vanilla	Sunrich Naturals Organic Vanilla Soymilk	Westsoy Original Plus Vanilla Soymilk

Soymilk is a non-dairy beverage that can be served in place of milk for participants who can't drink cow's milk or who prefer to not drink cow's milk. To be credible, the soy milk must meet the nutrient standards of regular milk. The handout, Creditable Non-Dairy Beverages, provides a list of credible soymilks.

It also provides the nutrient content of cow's milk, which must be used to determine if other non-dairy beverages are credible. However, currently the only credible non-dairy beverages are the soymilks listed on this handout.

Non-dairy beverages are not required to be low-fat or fat-free. However, when served to children 1-5 years old, they must be unflavored.



Non-Creditable Milk

Non-Creditable Milk

- 2% (reduced-fat) milk
- Almond milk
- Cashew milk
- Cheese (creditable as meat alternate)
- Coconut milk
- Cream, Half and half
- Cream cheese
- Cream soup/sauces
- Custard
- Dry milk
- Eggnog
- Evaporated milk
- Frozen yogurt
- Ice cream, Ice milk
- Imitation milk
- Oat milk
- Powdered milk
- Pudding
- Raw milk
- Rice milk
- Reconstituted dry milk
- Sherbet or sorbet
- Sour cream
- Soymilk, not nutritionally equivalent to cow's milk
- Sweetened condensed milk
- Yogurt (creditable as meat alternate)

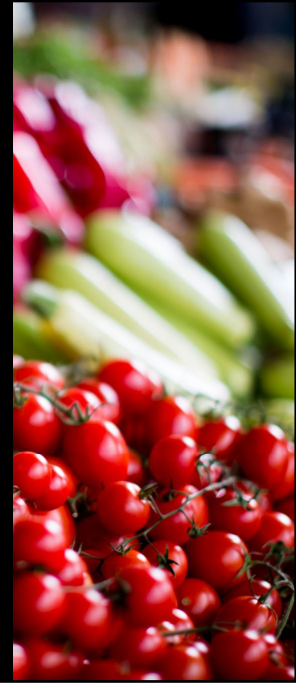
Now let's look at some non-creditable milks in the blue box. Almond, coconut, rice and oat milks are not creditable. We know these are requested to be served to participants with milk intolerances or for personal preference, but they are not creditable because they are not nutritionally equivalent to cow's milk. These may only be served if there is a valid medical statement on file for a disability.

Also, 2% milk is not creditable because it does not meet the fat content that must be served to the different age groups, which is whole milk for 1-year olds, and fat-free or 1% milk for children 2 years and older and adult day care participants.

The other items listed in the blue box are not creditable because they are not fluid milk.



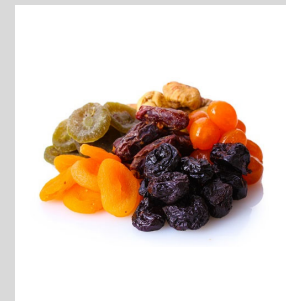
Vegetables and Fruits



Vegetables and fruits are two separate components in the CACFP meal pattern. However, some information on what is creditable is the same for both components, so I will go over these first and then talk about each component separately.

Vegetables and Fruits

- Fresh
- Frozen
- Canned
- Dried



For fruits and vegetables, you can serve all forms: fresh, frozen, canned or dried. In the last Tuesday Talks on Veggie and Fruit Ideas, we gave a lot of ideas on how to serve a variety of fruits and veggies, so if you missed that one, we recommend checking out the recorded webinar and all the resources provided. The webinar is on the Tuesday Talks website.

Vegetables and Fruits

Fruit	
Meal	Fruit Requirements
Breakfast	A fruit or vegetable or portions of each must be served
Lunch and Supper	Must be served; however, a second, different vegetable may be served in place of the fruit component
Snacks	May be served as one of the two required components <ul style="list-style-type: none"> If juice is served, milk cannot be the other component

Juice can only be served once per day across all meals and snacks, even when served to different groups.
 Smoothies: Pureed fruits served in a smoothie are considered juice. This counts as serving juice once per day. For more information, refer to: [Smoothies in CACFP](#).
 Fruits in mixed dishes must contain at least 1/8 cup of visible fruit per serving to be creditable.

Vegetables	
Meal	Vegetable Requirements
Breakfast	A vegetable or fruit or portions of each must be served
Lunch and Supper	Must be served, and a second, different vegetable may be served in place of the fruit component
Snacks	May be served as one of the two required components <ul style="list-style-type: none"> If juice is served, milk cannot be the other component

Combinations such as mixed vegetables, peas and carrots, stew vegetables and casserole vegetables credit as one vegetable when the amount of each vegetable is not known.
 Juice can only be served once per day across all meals and snacks, even when served to different groups.
 Smoothies: Pureed vegetables served in a smoothie are considered juice. This counts as serving juice once per day. For more information, refer to: [Smoothies in CACFP](#).
 Cooked, dry beans and peas can be served as either the vegetable or meat alternate component. One type of beans or peas may not be served as both a meat alternate and vegetable in the same meal. If serving two different types of beans or peas, one may credit as a meat alternate and the other as a vegetable.
 Vegetables in mixed dishes must contain at least 1/8 cup of visible vegetable per serving to be creditable.



www.Smoothies in the CACFP

Let's talk about a few specifics with fruits and vegetables. The information we are covering is listed in this section of the Guide.

First is juice. Both fruit or vegetable juice can be served. Juice must be full-strength 100% juice. It can be fresh, canned, frozen or reconstituted with water from concentrate. If juice blends are served, they must be 100% juice or a full-strength juice blend.

Remember, fruit or vegetable juice can only be served once per day across all meals and snacks, even when served to different groups.

Next, let's talk about smoothies: the pureed vegetables and fruits served in a smoothie are considered juice. This counts as serving juice once per day. For more information on crediting foods and amounts in smoothies, refer to the link on the screen for the Smoothies in the CACFP handout.

Vegetables

- Mixed Vegetables
- Cooked, dry beans and peas (legumes)

Vegetables	
Meal	Vegetable Requirements
Breakfast	A vegetable or fruit or portions of each must be served
Lunch and Supper	Must be served, and a second, different vegetable may be served in place of the fruit component
Snacks	May be served as one of the two required components <ul style="list-style-type: none"> • If juice is served, milk cannot be the other component

Combinations such as mixed vegetables, peas and carrots, stew vegetables and casserole vegetables credit as one vegetable when the amount of each vegetable is not known.

Juice can only be served once per day across all meals and snacks, even when served to different groups.

Smoothies: Pureed vegetables served in a smoothie are considered juice. This counts as serving juice once per day. For more information, refer to: [Smoothies in CACFP](#).

Cooked, dry beans and peas can be served as either the vegetable or meat alternate component. One type of beans or peas may not be served as both a meat alternate and vegetable in the same meal. If serving two different types of beans or peas, one may credit as a meat alternate and the other as a vegetable.

Vegetables in mixed dishes must contain at least 1/8 cup of visible vegetable per serving to be creditable.

For a list of vegetables by subgroup, refer to [Vegetable Subgroups](#).

Now let's talk specifically about vegetables.

Let's start with mixed vegetables. Combinations of mixed vegetables, such as peas and carrots credit as only one vegetable when the amount of each vegetable in the mixture is not known. So, at lunch or supper, when you can serve a second vegetable in place of the fruit component, mixed vegetables only count as one vegetable. Another vegetable must also be served, for example, broccoli or cauliflower.

Next let's talk about cooked, dry beans and peas (or legumes) such as pinto, kidney or black beans. These credit as a vegetable but can also credit as a meat alternate. When serving one type of bean at a meal, it can credit as the vegetable or meat alternate, but not both in the same meal.

However, if you serve two different types of beans (for example black beans in a burrito and hummus), you can count the black beans as the meat alternate and the hummus as the vegetable (or vice versa) if you serve the minimum creditable amount of each.

Creditable Vegetables

Creditable Vegetables

- Avocado
- Azuki beans (adzuki beans)
- Bitter melon (bitter melon, bitter melon, bitter melon, bitter melon)
- Pear, goya, and karela)
- Choy sum (Chinese flowering cabbage)
- Daikon radish (white, winter, or oriental radish)
- Coleslaw (only the vegetable credits)
- Cooked, beans and peas (pinto, kidney, black, lentils, split peas, garbanzo beans (chickpeas), soybeans) (canned or dry)
- Dehydrated vegetables- measure when rehydrated
- Edamame (green soybeans)
- Gai choy (Oriental, Chinese, or Indian mustard, mustard greens, or leaf mustard)
- Gai lan (Chinese broccoli or kale, or kai lan)
- Hominy (canned, drained or cooked, whole)
- Juice, 100% full strength (tomato, vegetable blend)
- Leafy greens, raw (lettuce, kale, mustard greens) (1 cup = ½ cup vegetable)
- Mixed vegetables (credits as one vegetable)
- Napa cabbage
- Pak choy (bok choy, pak choy, bok choy)
- Pasta, made with 100% vegetables, legumes, or vegetable or legume flour
- Pizza sauce
- Potatoes
- Potato skins
- Purslane (Mexican parsley)
- Salsa, all vegetable including spices
- Smoothies, vegetable (puree = juice)
- Soup, canned, condensed, or ready-to-serve (minestrone, tomato, tomato with rice and vegetable, and vegetable with meat/poultry (1 c = ½ c vegetable)
- Soup, commercial bean or pea (½ c = ¼ c vegetable)
- Soy beans, roasted (soy nuts)
- Spaghetti sauce
- Tomato paste (1 T = ¼ cup vegetable)
- Tomato puree (2 T = ¼ cup vegetable)
- Tomato sauce (4 T or ½ cup = ¼ cup vegetable)
- Vegetables, fresh, frozen, canned, or dried
- Winter melon (white, winter, tallow or ash gourd, Chinese preserving melon)
- Yard long beans (bora, bodi, asparagus bean, pea bean, snake bean, and Chinese long bean)

Now let's point out some creditable vegetables that are listed in the green Creditable Vegetables box.

As previously mentioned, all fresh, frozen, canned or dried vegetables are creditable. A few foods that are often mistaken as being creditable to other components are avocados, tomatoes and potatoes. These foods are creditable as vegetables.

Another item you may not be familiar with is pasta made of 100% bean, pea or legume flours. It may credit toward the vegetable component based on volume served. For pasta made with less than 100% bean or pea flour, you must obtain a CN label or Product Formulation Statement to credit toward the vegetable component.

You can also serve vegetable spirals made from fresh vegetables such as squash or zucchini which are creditable toward the vegetable component based on volume served.

There are also a lot uncommon vegetables listed in the chart, such as azuki beans and Gai lan which is Chinese broccoli or kale.

Non-Creditable Vegetables

- Chili sauce
- Corn chips (credit as grain if whole grain/enriched)
- Grain-based pasta products with small amounts of vegetable powder (e.g., spinach, tomato)
- Home canned vegetables
- Ketchup, condiments and seasonings
- Pickle relish
- Potato chips, potato sticks
- Raw sprouts
- Tomato-based sauce on canned pasta and commercial pizza
- Veggie straws, chips or sticks
- Vegetables in quick breads, muffins (zucchini, carrots, pumpkin)

Non-creditable Vegetables

So, now let's talk about some foods that are not creditable as vegetables.

Grain-based pasta that has small amounts of vegetable powders (such as spinach or tomato) for coloring are not creditable as a vegetable. As I mentioned on the previous slide, for vegetable pastas to be creditable, they must be made from 100% bean, pea or legume flour.

Chili sauce, ketchup and pickle relish are not creditable as vegetables. They are considered condiments. Items such as condiments, spices, and other ingredients used in recipes are not creditable and cannot count as a meal component but may be included as a CACFP food cost.

Also, potato chips or sticks, and veggie straws, chips or sticks are not creditable as vegetables because they are considered a processed, snack-type food.



Creditable Fruit

- Apple cider, must be 100% juice & pasteurized
- Berries, all varieties
- Cherimoya (custard apple)
- Coconut, fresh, frozen or dried
- Coconut water, labeled 100% juice
- Cranberry sauce made with whole cranberries (not jellied)
- Dried fruit (e.g., apricots, cherries, dates, figs, prunes, raisins, cranberries, coconut) (½ cup dried fruit = ½ cup fruit)
- Durian
- Feijoa (pineapple guava or guavasteen)
- Frozen juice bars or popsicles made with 100% fruit and/or juice
- Fruit, fresh, frozen, canned, or dried (all varieties)
- Fruit cocktail, credits as one fruit
- Fruit puree, 100% fruit
- Fruit sauce, homemade
- Fruit in gelatin or pudding (only the fruit credits)
- Jackfruit (jack tree, jackfruit)
- Juice, 100% full strength
- Juice blends, 100% full strength
- Juice concentrates, reconstituted to = 100% juice
- Kumquat
- Lychee (litchi)
- Quince
- Rhubarb
- Smoothies (fruit puree = juice)



Creditable Fruit

Now let's talk about some creditable fruits from the green Creditable Fruit box.

As previously mentioned, all fresh, frozen, canned or dried fruit is creditable. There are many varieties to choose from, so you can be creative and serve different fruits each day, like mango, plums, kiwi, nectarines, strawberries, blueberries, and star fruit.

However, some more uncommon fruits are also listed in this box. One example is lychee fruit, which is native to China and has a sweet taste to it. Some people say it tastes like a grape with a hint of rose, or a pear or watermelon.

A different way to serve fruit is as a fruit sauce. Fruit sauce must contain visible fruit in each serving, so it is recommended to make it homemade by mashing up the fruit, such as berries. Most fruit sauces that you purchase at a store contain an insufficient amount of fruit per serving and are high in sugar. You can serve fruit sauces warm on pancakes, waffles or oatmeal or cold in a yogurt parfait.

Non-creditable Fruit

Non-Creditable Fruit	
<ul style="list-style-type: none"> 'Ade' drinks (e.g., Lemonade) Coconut flour and coconut oil Cranberry Juice Cocktail Fig bars Frozen fruit-flavored bars (less than 100% juice) Fruit butters (e.g., Apple Butter) Fruit chips, commercial (banana, apple, pear) Fruit-flavored syrup or powder Fruit in quick breads, muffins Fruit in commercial fruited yogurt Fruit snacks (leather, rollups, shapes, strips, drops, or other fruit snack type products) Fruit-flavored water Gelatin, Jell-O™ 	<ul style="list-style-type: none"> Gummy fruit candy Home canned fruits Honey, syrup Ice cream, fruit-flavored Jam, jelly, preserves Juice cocktails (less than 100% juice) Juice or fruit drinks (less than 100% juice) Kool-Aid Lemon pie filling Popsicles (less than 100% juice) Pudding with fruit, commercial Punch (less than 100% juice) Sherbet, sorbet, commercial

And now let's point out some items that are not creditable as fruit.

We previously talked about 100% fruit juice. However, many drinks appear to be juice but are not. For example, fruit drinks that are less than 100% juice like juice cocktails, fruit punch or "ade" drinks such as lemonade and kool-aid. These drinks are not 100% juice and are not creditable.

Commercial fried fruit chips, such as banana and other fruit chips, are not creditable and do not meet the fruit component requirements. These highly-processed items are typically high in salt and/or sugar and low in nutrients.

Fruit in store-bought fruited yogurt does not credit as fruit. The entire volume of yogurt with fruit may contribute to the meat alternate component but cannot count toward the fruit component.




Non-creditable Fruit

- Fruit snacks and gummy fruit candy
- Jell-o and gelatin

Non-Creditable Fruit	
<ul style="list-style-type: none"> • 'Ade' drinks (e.g., Lemonade) • Coconut flour and coconut oil • Cranberry Juice Cocktail • Fig bars • Frozen fruit-flavored bars (less than 100% juice) • Fruit butters (e.g., Apple Butter) • Fruit chips, commercial (banana, apple, pear) • Fruit-flavored syrup or powder • Fruit in quick breads, muffins • Fruit in commercial fruited yogurt • Fruit snacks (leather, rollups, shapes, strips, drops, or other fruit snack type products) • Fruit-flavored water • Gelatin, Jell-O™ 	<ul style="list-style-type: none"> • Gummy fruit candy • Home canned fruits • Honey, syrup • Ice cream, fruit-flavored • Jam, jelly, preserves • Juice cocktails (less than 100% juice) • Juice or fruit drinks (less than 100% juice) • Kool-Aid • Lemon pie filling • Popsicles (less than 100% juice) • Pudding with fruit, commercial • Punch (less than 100% juice) • Sherbet, sorbet, commercial

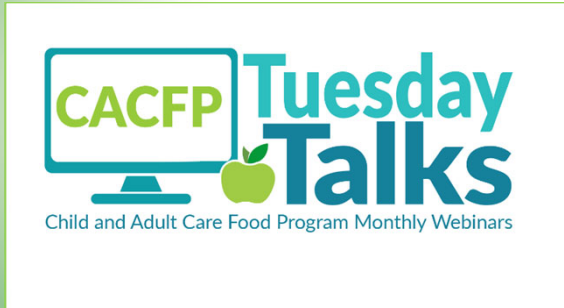
Also not creditable as fruit are fruit snacks and gummy fruit candy, including 100% fruit strips, leather, fruit drops, or other fruit snack type products.

Lastly, Jell-o and gelatin are also not creditable as fruit.



Our final thoughts today are to remind you about the USDA Crediting Handbook for the CACFP. Many of the foods on the new Creditable and Non-creditable foods guide are also listed in this handbook, however, the Handbook includes more information on why certain items are or are not creditable.

Next CACFP Tuesday Talks



Creditable and Non-creditable
Meat/Meat Alternates & Grains

Part 2

October 19th

2:00 – 2:30 p.m.

That is all we are going to talk about today in Creditable and Non-creditable Foods Part 1. Our next Tuesday Talks is scheduled for October 19th from 2:00 – 2:30 and will be on Creditable and Non-Creditable Foods – Part 2: Meat and Meat Alternates and Grains.

Questions?

**Consultants by
County**

Click on your county to find your agency's consultant.



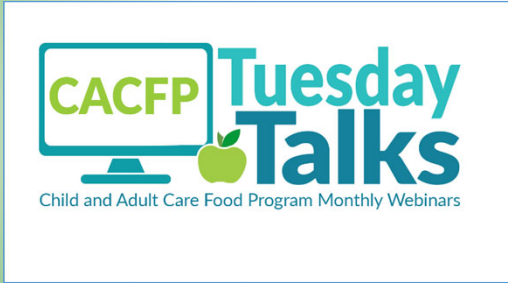
[www Consultants by County](http://www.Consultants by County)

If you have other questions about the CACFP, email your assigned consultant. You can find your agency's consultant at the *Consultants by County* link on this slide.

Family daycare home providers, reach out to your home sponsor with any questions.

The live webinar included time for questions and to complete a survey. These slides were omitted from this handout. Only individuals who attended the live webinar event can complete the survey and receive a Registry Certificate.

Recorded Tuesday Talks



[www](http://www.cacfp.org) [CACFP Tuesday Talks](http://www.cacfp.org)

Topic	Recorded Webinar	Handout with Transcript	Q&As
Household Size Income Statements (HSIS)	HSIS Recorded Webinar	HSIS Presentation Handout	HSIS Webinar Q&As
Special Dietary Needs	Special Dietary Needs Recorded Webinar**	Special Dietary Needs Handout	SDN Webinar Q&As
Financial Management Maintaining and tracking receipts for CACFP expenses	Financial Management Webinar**	Financial Management: Maintaining Receipts Handout	FM Webinar Q&As
Whole Grain Rich (WGR) Identifying WGR foods using the Rule of Three and CACFP Reference Guide	Whole Grain Rich (WGR) Webinar	Identifying WGR foods using the Rule of Three Handout	WGR Webinar Q&As
Meal Production Using the Meal Requirements and FBG Calculators to determine how much food to prepare	Meal Production Webinar Link	Meal Production Handout	Meal Production Q&As
Using Product Labels to Credit Yogurt, Cereal & Combination Foods	Product Labels Webinar Link	Product Labels Handout	Product Labels Q&As

Don't forget about past Tuesday Talks that are recorded and available online. Also available is the presentation handout with speaker transcript and Q&As.

Non-Discrimination Statement (NDS)

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- (2) Fax: (202) 690-7442; or
- (3) Email: program.intake@usda.gov

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