## Exhibit A: Grain Requirements ${ }^{1,2}$

| GROUP A | Ounce Equivalent (Oz Eq) for GROUP A |
| :---: | :---: |
|    <br> - Bread type coating - Croutons  <br> - Bread sticks (hard) - Pretzels (hard) <br> - Chow Mein noodles - Stuffing (dry) <br> - Savory Crackers (saltines and Note: weights <br> snack crackers) apply to bread in  <br>  stuffing  <br>    | $\begin{aligned} 1 \mathrm{oz} \mathrm{eq}(1 \mathrm{svg}) & =22 \mathrm{gm} \text { or } 0.8 \mathrm{oz} \\ 1 / 2 \mathrm{oz} \mathrm{eq}(1 / 2 \mathrm{svg}) & =11 \mathrm{gm} \text { or } 0.4 \mathrm{oz} \end{aligned}$ |
| GROUP B | Ounce Equivalent (Oz Eq) for GROUP B |
| - Animal crackers - Graham crackers <br> - Bagels - Pita <br> - Breney)  <br> - Batter type coating - Pizza crust <br> - Biscuits - Pretzels (soft) <br> - Breads (sliced, French, Italian) - Rolls <br> - Buns (hamburger and hot dog) - Tortillas <br> - Egg roll skins - Tortilla chips <br> - English muffins - Taco shells | $\begin{aligned} 1 \mathrm{oz} \mathrm{eq}(1 \mathrm{svg}) & =28 \mathrm{gm} \text { or } 1.0 \mathrm{oz} \\ 1 / 2 \mathrm{oz} \mathrm{eq}(1 / 2 \mathrm{svg}) & =14 \mathrm{gm} \text { or } 0.5 \mathrm{oz} \end{aligned}$ |
| GROUP C | Ounce Equivalent ( Oz Eq) for GROUP C |
| - Cornbread - Pancakes <br> - Corn muffins - Waffles <br> - Croissants  | $\begin{gathered} 1 \mathrm{oz} \mathrm{eq}(1 \mathrm{svg})=34 \mathrm{gm} \text { or } 1.2 \mathrm{oz} \\ 1 / 2 \mathrm{oz} \mathrm{eq}(1 / 2 \mathrm{svg})=17 \mathrm{gm} \text { or } 0.6 \mathrm{oz} \end{gathered}$ |
| GROUP D | Ounce Equivalent ( Oz Eq) for GROUP D |
| - Muffins (all, except corn) | $\begin{aligned} \hline 1 \mathrm{oz} \mathrm{eq}(1 \mathrm{svg}) & =55 \mathrm{gm} \text { or } 2.0 \mathrm{oz} \\ 1 / 2 \mathrm{oz} \mathrm{eq}(1 / 2 \mathrm{svg}) & =28 \mathrm{gm} \text { or } 1.0 \mathrm{oz} \end{aligned}$ |
| GROUP E | Ounce Equivalent ( Oz Eq) for GROUP E |
| - French toast | $\begin{array}{r} 1 \mathrm{oz} \mathrm{eq}(1 \mathrm{svg})=69 \mathrm{gm} \text { or } 2.4 \mathrm{oz} \\ 1 / 2 \mathrm{oz} \mathrm{eq}(1 / 2 \mathrm{svg})=35 \mathrm{gm} \text { or } 1.2 \mathrm{oz} \end{array}$ |
| GROUP F/G | Ounce Equivalent (Oz Eq) for GROUP F/G |
| Grain-based desserts are not creditable. |  |
| GROUP H | Ounce Equivalent (Oz Eq) for GROUP H |
| - Breakfast cereals (cooked) ${ }^{3}$ <br> - Bulgur or cracked wheat <br> - Cereal Grains (barley, quinoa, etc.) <br> - Noodles (all varieties) <br> - Pasta (all shapes) <br> - Ravioli (noodle only) <br> - Rice (white or brown) <br> - Macaroni (all shapes) | $\begin{gathered} 1 \mathrm{oz} \text { eq }(1 \mathrm{svg})=1 / 2 \text { cup cooked } \\ \text { or } 1 \mathrm{oz}(28 \mathrm{~g}) \text { dry } \end{gathered}$ |
| GROUP I | Ounce Equivalent ( 0 z Eq) for GROUP I |
| - Ready to eat breakfast cereal (cold, dry) ${ }^{3}$ | $\begin{gathered} \text { Flakes \& rounds: } 1 \mathrm{oz} \text { eq }(1 \mathrm{svg})=1 \text { cup or } 1 \mathrm{oz} \\ 1 / 2 \mathrm{oz} \mathrm{eq}(1 / 2 \mathrm{svg})=1 / 2 \text { cup or } 0.5 \mathrm{oz} \\ \text { Puffed cereal: } 1 \mathrm{oz} \mathrm{eq}(1 \mathrm{svg})=1.25 \text { cups or } 1 \mathrm{oz} \\ 1 / 2 \mathrm{oz} \mathrm{eq}(1 / 2 \mathrm{svg})=3 / 4 \text { cup or } 0.5 \mathrm{oz} \\ \text { Granola: } 1 \mathrm{oz} \text { eq }(1 \mathrm{svg})=1 / 4 \text { cup or } 1 \mathrm{oz} \\ 1 / 2 \mathrm{oz} \mathrm{eq}(1 / 2 \mathrm{svg})=1 / 8 \text { cup or } 0.5 \mathrm{oz} \end{gathered}$ |

1. The following foods must be whole grain, whole grain-rich, or enriched. At least one serving per day must be $100 \%$ whole grain or whole grain-rich.
2. Some of the following foods or their toppings/extras (such as cream cheese, syrup, etc.) may contain more sugar, salt and/or fat than others. This should be a consideration when deciding how often to serve them.
3. Breakfast cereals are traditionally served as a breakfast item but may be served in meals other than breakfast. Cereals must contain no more than 6 grams of sugar per dry ounce and must be whole grain, enriched, or fortified. Refer to Florida WIC-Approved Cereal List.
