

# Crediting Combination Foods in the CCFP

## What is a combination food?

A food is considered a combination item when it has more than one food component in it. A few examples of this are chicken nuggets, lasagna, macaroni and cheese and pizza. Documentation is required to show that the combination food has sufficient quantities of meat/meat alternate (M/MA), grains, vegetables, and/or fruit to meet the meal pattern. Otherwise, it may not be counted towards a reimbursable meal.

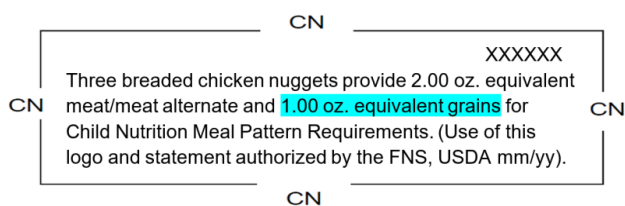
## There are three forms of acceptable documentation:

### 1. CN Labels:

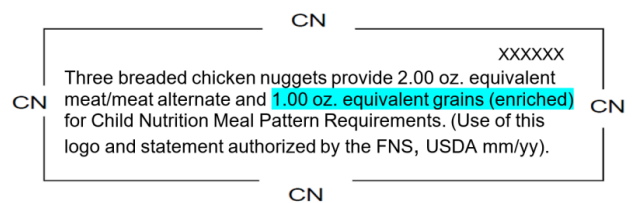
A valid CN Label on a product communicates how the product contributes to USDA meal pattern requirements. Validity of CN Labels can be verified at:

[www.fns.usda.gov/cn/labeling/usdausdc-authorized-labels-and-manufacturers](http://www.fns.usda.gov/cn/labeling/usdausdc-authorized-labels-and-manufacturers)

- Contractors must maintain original CN Label logo and crediting statement, or a photocopy or photograph of the original CN Label. Photocopies or photographs must be attached to the original product carton. Photocopies or photographs must be visible and legible.
- A CN label with a watermark may be used when the CN logo and contribution statement are used on product information other than the actual product carton and is presented as a separate document.
- If the original CN Label, or the valid photograph or photocopy of the original CN Label is not available, contractors may provide the Bill of Lading (invoice) containing the product name and a hard or electronic copy of the CN Label copied with a watermark displaying the product name and CN number provided by the vendor.
- CN labels are valid for 5 years or until the product formulation changes.
- CN labeled products that contain grains will indicate whole-grain or enriched. See below:



Whole-grain rich



Enriched grain

### 2. Product Formulation Statements (PFS):

If a valid CN Label is not available, the contractor must obtain a PFS.

- A PFS can be obtained by calling the toll-free number on the packaging of the food item and may look different for each food manufacturer.
- PFS must be on signed letterhead that demonstrates how the processed product contributes to the meal pattern requirements by listing amount of each food component it contains per serving.
- Templates for documenting meal components are available on the FNS website at: <http://www.fns.usda.gov/cnlabeling/food-manufacturersindustry>.
- PFS may be modified for various products contributing to more than one meal component. The crediting information for each meal component may be documented on the same PFS.
- Creditable ingredients listed in the PFS must match a description in the Food Buying Guide\* for Child Nutrition Programs available at: <https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>
- PFS should verify that the product's contribution to the meal pattern requirements is not greater than the serving size of the product (i.e., a 2.15oz beef patty may not credit more than 2.00oz M/MA).
- PFS should assure that the creditable components are in the finished product.



### 3. Standardized Recipe:

A **standardized recipe** is one that has been tried, adapted, and retried for use in a foodservice operation and is shown to produce the same high-quality product and yield every time.

Standardized recipes are written documents with the following parts:

- Name of the recipe (which should match the way it is listed on the menu)
  - List of all ingredients and the amount of each needed for the recipe
  - Specific instructions on how to make the recipe
  - Serving size
  - CCFP crediting information per serving size
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### Resources for Standardized Recipes

Websites listed below provide recipes with serving sizes (portions) and CCFP crediting information. Most recipes are for 25 or 50 servings for larger groups, and 6 servings for family child care. See the **Adjusting Recipes** section later in this document, for information on how to modify the yield of a recipe when needing a different number of servings than provided in recipes.

**Child Nutrition Recipe Box** Institute of Child Nutrition (ICN)

**New CACFP Snack Recipes** (ICN)

**New CACFP Lunch/Supper Recipes** (ICN)

**USDA CACFP Recipes for Child Care Homes and Adult Day Care**

**USDA Multicultural Child Care Recipes**

USDA Recipes for Healthy Kids:

- **Cookbook for Centers**
- **Cookbook for Homes**

**Snack Inspirations** (Wisconsin CACFP)

**Idaho Menu Toolkit**

**For training on standardized recipes:**

**Team Nutrition Recipes**

**The Food Buying Guide for Child Nutrition Programs** has all the current information in one manual to help you and your purchasing staff:

- Buy the right amount of food and the appropriate type of food for your program(s).
- Determine the specific contribution each food makes toward the meal pattern requirements.

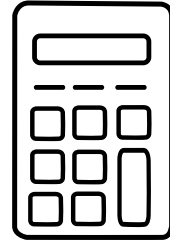
**Food Buying Guide Series on the iLearn Center** (ICN)

## Adjusting Recipes

The number of servings (yield) in a recipe can be increased or decreased depending on the number needed. Below are instructions for adjusting a recipe and an example.

### Step 1: Determine the Multiplying Factor:

$$\frac{\text{New Yield}}{\text{Original Yield}} \div \text{divided by} = \text{Multiplied Factor}$$



### Step 2: Determine the New Quantity of Each Ingredient:

$$\text{Original Quantity} \times \text{Multiplied Factor} = \text{New Quantity}$$

### ***Adjusting Recipes Example:***

A program needs 35 servings. The recipe's original yield is 25 servings.

Step 1:  $35 \div 25 = 1.4$

Step 2: Original recipe calls for 3 cups of tomatoes:  $3 \text{ cups} \times 1.4 = 4.2 \text{ cups}^*$

\*Round 4.2 cups up to 4.25 cups (4  $\frac{1}{4}$  cups of tomatoes)

### **If a CN Label or Product Formulation Statement Cannot Be Obtained:**

A processed combination food may be used if another creditable ingredient is added in sufficient quantity to meet the meal pattern.

The added ingredient must:

1. Be sufficient on its own to meet the meal pattern requirement, and
2. Be one of the ingredients already in the processed combination food or typically associated with the food being served. For example, beef chunks could be added to canned stew, ground beef could be added to spaghetti sauce, or shredded cheese could be added to pizza.

For your use in determining serving sizes, a CN Label and Product Formulation Statement Calculator is available on our website [www.floridahealth.gov/ccfp/](http://www.floridahealth.gov/ccfp/).

