SHORT FORM – A MEAL COMPLIANCE GUIDE

Side A

	Food As Purchased FRUITS AND VEGETABLES	Purchase Unit	Servings per Purchase. Unit	Serving Size	Comments
CANNED	FRUITS - Undrained - All types	#10 can	48		All varieties unless noted
	FRUITS - Drained - All types	#10 can	34		All varieties unless noted
	JUICES - Full strength - 100% Juice	46 oz can	23		
	VEGETABLES - Drained - All types	#10 can	38		
	PICKLES, CHIPS	Gallon	60		3-4 dill chips or 1 spear = $1/8$ cup
	TOMATOES - In juice	#10 can	47		Whole, crushed, diced
	TOMATO PASTE	#10 can	192		1 T. paste = $\frac{1}{4}$ cup
	TOMATO PUREE	#10 can	96		2 T. puree = $\frac{1}{4}$ cup
	TOMATO SAUCE	#10 can	50		
	SOUP - Tomato and Vegetable only	46 oz can	11		1 cup soup = $\frac{1}{4}$ cup veg.
	SPAGHETTI SAUCE or SALSA Commodity	#10 can	48		Commercial brands do not credit
	APPLES - Medium = 125-138 count	lb	13		$\frac{1}{2}$ apple = $\frac{1}{2}$ cup fruit
	BANANAS - Medium = 100-120 count	lb	7		1 banana = $\frac{1}{2}$ cup fruit
	GRAPES - Seedless	lb	10		7 large grapes = $\frac{1}{4}$ cup
FRESH	MELONS	lb	6	cup	1 lb = 1 3/8 cup ready to eat
	ORANGES - Small = 138 count	lb	6	1/4	1 orange = $1/2$ c fruit/juice
	CABBAGE - Shredded w/o Dressing	lb	24		
	CARROT - Sticks	lb	15		3 - 4"x 1/2"strips = 1/4 c
	CARROT - Baby	lb	13		$\frac{1}{4}$ cup = 1.3 oz about 8
	CELERY - Sticks	lb	12		3 - 1/2"x 4" strips = 1/4 c
	LETTUCE - Cleaned and Cored	lb	29		Ready-to-serve
	LETTUCE - Salad Mix w/o Dressing	lb	26		Ready-to-serve
	POTATOES -With skin	lb	10		3 medium per pound
	TOMATOES	lb	8		3-4 medium per pound
FROZEN	FRUITS - All types	lb	7		Peaches, cherries, strawberries
	POTATOES - French Fries, regular/crinkle cut	lb	14		About 5 fries = $\frac{1}{4}$ cup
	POTATOES - French Fries, shoestring cut	lb	16		About 7 fries = $\frac{1}{4}$ cup
	POTATOES - Tater Tots	lb	12		About 4 regular sized tots = $\frac{1}{4}$ c
	POTATOES - Wedges w/skin	lb	10		
	POTATOES - Hash brown patty, prebrowned	lb	7		1 patty = $\frac{1}{4}$ c
	VEGETABLES - Small uniform pieces	lb	10		Corn, peas, carrots, green beans
	VEGETABLES - All others	lb	9		Broccoli, cauliflower
DRIED	POTATOES - Flakes, granules	lb	50		
	POTATOES - Sliced, diced	lb	44		

Serving sizes of less than 1/8 cup (2 tablespoons) may not be counted toward the fruit/vegetable requirement.

NE Department of Education - Nutrition Services Adapted from the Food Buying Guide for Child Nutrition Programs OXNutrition Services/NSLPINSLP Forms/FBG, Short Form/Short_Form_rev_07.doc

SHORT FORM – A MEAL COMPLIANCE GUIDE

Side B

	Food As Purchased MEAT/MEAT ALTERNATES	Purchase Unit	Servings per Purchase Unit	Serving Size	Comments
CANNED	BEEF or PORK - In natural juices	29 oz can	14	- I - I - I	Boneless
	CHICKEN - Boned in broth	29 oz can	20		Drained
CA	TUNA - Chunk	66½ oz can	50		Drained
	RAW			I I	
	BEEF - Ground	lb	11.8		No more than 20% fat
	PORK - Ground	lb	11.5		
	PORK - Fresh Ham/Roast/Shoulder-boneless	lb	9		
	CHICKEN or TURKEY - Ground	lb	11.2		
	CHICKEN - Fresh/Frozen - whole w/skin	lb	5.8		
FRESH OR FROZEN	TURKEY - Roast or Roll – boneless	lb	10.5	1	
	BEEF Roast - Boneless	lb	10		
	PRECOOKED				
	BEEF - Breaded patties or nuggets	lb	8		
	CHICKEN - Breaded patties or nuggets	lb	8		
	FISH PORTIONS - Battered or breaded	lb	8	י ו נוס	
	PORK - Breaded patties or nuggets	lb	8	ounce	
	1 00			lou	
	COOKED MEATS				
	DELI - Style meats for sandwiches	lb	16		
	HAM - Mild cured –boneless	lb	13	1	
	FRANKS	lb	16		
	PRECOOKED - Unbreaded meat portions	lb	16		
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MEAT ALTERNATES	BEANS - Assorted Canned	#10 can	36		kidney, chili, lima, navy $\frac{1}{4}$ cup = 1 oz
	CHEESE - Cheddar, Mozzarella, American	lb	16		4 c = 1 lb
	CHEESE - Cottage or Ricotta	lb	8		$\frac{1}{4} \operatorname{cup} = 1 \operatorname{oz}$
	CHEESE - Food, Spread	lb	8		2 oz = 1 oz meat/meat alt.
	EGGS - Fresh, Large	Each	2		$\frac{1}{2}$ egg = 1 oz
	EGGS - Frozen	lb	18		1 lb = 9 large eggs
	NUTS and SEEDS - Shelled	lb	16	1	Max -50% of requirement
	PEANUT BUTTER	lb / #10 can	14 / 97		2 Tbsp = 1 oz
	YOGURT - Plain or flavored	lb	4	1	$\frac{1}{2}$ c or 4 fl.oz = 1 oz meat alt.

Refer to Child Nutrition (CN) Labels for portion size and meal pattern contribution, if available.