

**Regulation**

**United States Department of Agriculture  
 Nutrition Standards for All Foods Sold in School**

(see: <http://www.usda.gov/wps/portal/usda/usdahome>; and  
[http://www.fns.usda.gov/sites/default/files/allfoods\\_summarychart.pdf](http://www.fns.usda.gov/sites/default/files/allfoods_summarychart.pdf))

Food/Nutrient	Standard	Exemptions to the Standard
General Standard for Competitive Food.	<p>To be allowable, a competitive FOOD item must:</p> <ol style="list-style-type: none"> <li>1. meet all of the proposed competitive food nutrient standards; and</li> <li>2. be a grain product that contains 50% or more whole grains by weight or have whole grains as the first ingredient*; or</li> <li>3. have as the first ingredient* one of the non-grain main food groups: fruits, vegetables, dairy, or protein foods (meat, beans, poultry, seafood, eggs, nuts, seeds, etc.); or</li> <li>4. be a combination food that contains at least 1/4 cup fruit and/or vegetable; or</li> <li>5. contain 10% of the Daily Value (DV) of a nutrient of public health concern (i.e., calcium, potassium, vitamin D, or dietary fiber). Effective July 1, 2016 this criterion is obsolete and may not be used to qualify as a competitive food.</li> </ol> <p>*If water is the first ingredient, the second ingredient must be one of items 2, 3 or 4 above.</p>	<ul style="list-style-type: none"> <li>● Fresh fruits and vegetables with no added ingredients except water are exempt from all nutrient standards.</li> <li>● Canned and frozen fruits with no added ingredients except water, or are packed in 100% juice, extra light syrup, or light syrup are exempt from all nutrient standards.</li> <li>● Canned vegetables with no added ingredients except water or that contain a small amount of sugar for processing purposes to maintain the quality and structure of the vegetable are exempt from all nutrient standards.</li> </ul>
NSLP/SBP Entrée Items Sold A la Carte.	Any entrée item offered as part of the lunch program or the breakfast program is exempt from all competitive food standards if it is sold as a competitive food on the day of service or the day after service in the lunch or breakfast program.	
Sugar-Free Chewing Gum	Sugar-free chewing gum is exempt from all competitive food standards.	
Grain Items	Acceptable grain items must include 50% or more whole grains by weight, or have whole grains as the first ingredient.	
Total Fat	Acceptable food items must have ≤ 35% calories from total fat as served.	<ul style="list-style-type: none"> <li>● Reduced fat cheese (including part- skim mozzarella) is exempt</li> </ul>

		<p>from the total fat standard.</p> <ul style="list-style-type: none"> <li>• Nuts and seeds and nut/seed butters are exempt from the total fat standard.</li> <li>• Products consisting of only dried fruit with nuts and/or seeds with no added nutritive sweeteners or fats are exempt from the total fat standard.</li> <li>• Seafood with no added fat is exempt from the total fat standard.</li> </ul> <p>Combination products are not exempt and must meet all the nutrient standards.</p>
Saturated Fat	Acceptable food items must have < 10% calories from saturated fat as served.	<ul style="list-style-type: none"> <li>• Reduced fat cheese (including part- skim mozzarella) is exempt from the saturated fat standard.</li> <li>• Nuts and seeds and nut/seed butters are exempt from the saturated fat standard.</li> <li>• Products consisting of only dried fruit with nuts and/or seeds with no added nutritive sweeteners or fats are exempt from the saturated fat standard.</li> </ul> <p>Combination products are not exempt and must meet all the nutrient standards</p>
Trans Fats	Zero grams of trans fat as served ( $\leq 0.5$ g per portion).	
Sugar	Acceptable food items must have $\leq 35\%$ of weight from total sugar as served.	<ul style="list-style-type: none"> <li>• Dried whole fruits or vegetables; dried whole fruit or vegetable pieces; and dehydrated fruits or vegetables with no added nutritive sweeteners are exempt from the sugar standard.</li> <li>• Dried whole fruits, or pieces, with nutritive sweeteners that are</li> </ul>

		<p>required for processing and/or palatability purposes (i.e. cranberries, tart cherries, or blueberries) are exempt from the sugar standard.</p> <p>Products consisting of only exempt dried fruit with nuts and/or seeds with no added nutritive sweeteners or fats are exempt from the sugar standard</p>
Sodium	<p>Snack items and side dishes sold a la carte: <math>\leq 230</math> mg sodium per item as served. Effective July 1, 2016 snack items and side dishes sold a la carte must be: <math>\leq 200</math> mg sodium per item as served, including any added accompaniments.</p> <p>Entrée items sold a la carte: <math>\leq 480</math> mg sodium per item as served, including any added accompaniments.</p>	
Calories	<p>Snack items and side dishes sold a la carte: <math>\leq 200</math> calories per item as served, including any added accompaniments.</p> <p>Entrée items sold a la carte: <math>\leq 350</math> calories per item as served including any added accompaniments.</p>	Entrée items served as an NSLP or SBP entrée are exempt on the day of or day after service in the program meal.
Accompaniments	<p>Use of accompaniments is limited when competitive food is sold to students in school. The accompaniment must be included in the nutrient profile as part of the food item served and meet all proposed standards.</p>	
Caffeine	<p>Elementary and Middle School: foods and beverages must be caffeine-free with the exception of trace amounts of naturally occurring caffeine substances.</p> <p>High School: foods and beverages may contain caffeine.</p>	
<b>Beverages</b>		
	<p><b>Elementary School</b></p> <ul style="list-style-type: none"> <li>● Plain water or plain carbonated water (no size limit);</li> <li>● Low fat milk, unflavored (<math>\leq 8</math> fl. oz.);</li> <li>● Nonfat milk, flavored or unflavored (<math>\leq 8</math> fl. oz.), including nutritionally equivalent milk alternatives as permitted by the elementary school</li> <li>● 100% fruit/vegetable juice (<math>\leq 8</math> fl. oz.);</li> <li>● 100% fruit/vegetable juice diluted with water (with or without carbonation) and no added sweeteners (<math>\leq 8</math> fl. oz.).</li> </ul> <p><b>Middle School</b></p>	

	<ul style="list-style-type: none"> <li>● Plain water or plain carbonated water (no size limit);</li> <li>● Low-fat milk, unflavored (≤12 fl. oz.);</li> <li>● Non-fat milk, flavored or unflavored (≤12 fl. oz.), including nutritionally equivalent milk alternatives as permitted by the school meal requirements;</li> <li>● 100% fruit/vegetable juice (≤12 fl. oz.); and</li> <li>● 100% fruit/vegetable juice diluted with water (with or without carbonation), and no added sweeteners (≤12 fl. oz.).</li> </ul> <p><b>High School</b></p> <ul style="list-style-type: none"> <li>● Plain water or plain carbonated water (no size limit);</li> <li>● Low-fat milk, unflavored (≤12 fl. oz.);</li> <li>● Non-fat milk, flavored or unflavored (≤12 fl. oz.), including nutritionally equivalent milk alternatives as permitted by the school meal requirements;</li> <li>● 100% fruit/vegetable juice (≤12 fl. oz.);</li> <li>● 100% fruit/vegetable juice diluted with water (with or without carbonation), and no added sweeteners (≤12 fl. oz.);</li> <li>● Other flavored and/or carbonated beverages (≤20 fl. oz.) that are labeled to contain ≤5 calories per 8 fl. oz., or ≤10 calories per 20 fl. oz.; and</li> <li>● Other flavored and/or carbonated beverages (≤12 fl. oz.) that are labeled to contain ≤40 calories per 8 fl. oz., or ≤60 calories per 12 fl. oz.</li> </ul>	
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NJSBA Review/Update:

November 2009. July 2022

Readopted:

December 14, 2009, August 22, 2022