

## **MEMORANDUM**

To: School Food Authorities

From: **Lindsey Talmer** 

Lindsey Palmer, RDN, LD State Agency Director

Date: April 11, 2016

Re: Additional Yield Information for School Meals

State Agency Memo NSLP #05-16

In January 2012, the "Nutrition Standards in the National School Lunch and School Breakfast Programs," final rule was published and required schools to serve a greater quantity and variety of fruits and vegetables and more whole grains/whole grain-rich products. To support the updated meal pattern requirements and assist school food operators with menu planning, an interagency agreement was established between USDA, Food and Nutrition Service (FNS) and USDA, Agricultural Research Service (ARS) to conduct analytical yield studies.

Based on laboratory testing conducted by ARS, new yields will be available for the following food items:

Fruits	Vegetables	
- apples, sliced - blueberries, wild - clementines - grapes - plums (2 ½") - tangerines (150 count)	<ul> <li>acorn squash</li> <li>beans, canned</li> <li>broccoli florets (fresh and frozen)</li> <li>broccolini</li> <li>cilantro</li> </ul>	<ul> <li>mushrooms, chopped</li> <li>pumpkin</li> <li>spaghetti squash</li> <li>sweet potato fries</li> <li>tomato, cherry halves</li> <li>vegetable purées</li> </ul>

The Additional Yield Information for School Meals can be accessed online at: <a href="http://www.fns.usda.gov/sites/default/files/tn/fbg">http://www.fns.usda.gov/sites/default/files/tn/fbg</a> batchyieldtable.pdf.

New yields are also available for the following grains items: whole grain and whole grain-rich pastas and parboiled brown rice. The revised grain chart was released in June 2015 and is available at: http://www.fns.usda.gov/sites/default/files/tn/fbg\_grainchart.pdf.

All procedures and methods followed to obtain yield data were performed in a manner similar to an institutional setting (school foodservice). This includes: careful portioning and weighing, utilizing the appropriate measuring tools (scoops/ladles) and a calibrated scale. A variety of samples were procured from different vendors.

All questions should be sent to your designated Program Specialist.