

## GRAINS/BREADS REQUIREMENTS

### CRITERIA FOR DETERMINING ACCEPTABLE GRAINS/BREADS

The item must be enriched or whole-grain or made from enriched or whole-grain meal or flour. If it is a cereal, the product must be enriched, whole-grain, or fortified.

### CRITERIA FOR DETERMINING MINIMUM SERVING SIZES IN RECIPES

The Grains/Breads Chart lists equivalent, minimum, serving sizes for a wide variety of grain/bread products. In lieu of using the minimum serving sizes listed in the chart, the contribution of a recipe may be calculated to determine the number of grains/breads servings the recipe provides. The crediting of a food item as a grains/breads serving is determined by the total amount of enriched or whole-grain meal and/or flour in the recipe divided by the number of servings the recipe yields. The amount of enriched or whole-grain and/or flour contained in each serving is then divided by 14.75 grams. Examples of enriched or whole-grain meal and/or flour would include enriched wheat flour, whole wheat, bran, germ, corn, or oatmeal (ground from whole grain), and enriched corn flour.

### CRITERIA FOR DETERMINING MINIMUM SERVING SIZES IN GRAINS/BREADS CHART

The following Grains/Breads Chart has been divided into nine groups. The required weight for each group is based on the key nutrients in one slice of bread (25 grams or 0.9 ounce) or an equal amount (14.75 grams) of enriched or whole-grain meal and/or flour. Within each group all bread items have approximately the same nutrient and grain content in each serving. Items with fillings, toppings, etc., require larger serving sizes to meet the minimum grain content.

## GRAINS/BREADS CHART

Some of the following foods, or their accompaniments, may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them

<b>GROUP A</b>	<b>MINIMUM SERVING SIZE FOR GROUP A</b>
<ul style="list-style-type: none"> <li>• Bread Type Coating</li> <li>• Bread Sticks, <i>hard</i></li> <li>• Chow Mein Noodles</li> <li>• Crackers, <i>saltines, snack</i></li> <li>• Croutons</li> <li>• Melba Toast</li> <li>• Pretzels, <i>hard</i></li> <li>• Rye Wafers</li> <li>• Stuffing, <i>dry</i></li> </ul>	1 serving = 20 g. or 0.7 oz. ¾ serving = 15 g. or 0.5 oz. ½ serving = 10 g. or 0.4 oz. ¼ serving = 5 g. or 0.2 oz.
<b>GROUP B</b>	<b>MINIMUM SERVING SIZE FOR GROUP B</b>
<ul style="list-style-type: none"> <li>• Bagels or Bagel Chips</li> <li>• Batter Type Coating</li> <li>• Biscuits</li> <li>• Breads, <i>white, wheat, whole wheat, French, Italian</i></li> <li>• Buns, <i>hamburger, hot dog</i></li> <li>• Crackers, <i>graham (all shapes), animal</i></li> <li>• Egg Roll Skins or Wonton Wrappers</li> <li>• English Muffins</li> <li>• Pita Bread, <i>white, wheat, whole wheat</i></li> <li>• Pizza Crust</li> <li>• Pretzels, <i>soft</i></li> <li>• Rolls, <i>white, wheat, whole wheat, potato</i></li> <li>• Tortillas, <i>wheat, corn</i></li> <li>• Tortilla Chips, <i>wheat, corn</i></li> <li>• Taco Shells</li> </ul>	1 serving = 25 g. or 0.9 oz. ¾ serving = 19 g. or 0.7 oz. ½ serving = 13 g. or 0.5 oz. ¼ serving = 6 g. or 0.2 oz.

<b>GROUP C</b>	<b>MINIMUM SERVING SIZE FOR GROUP C</b>
<ul style="list-style-type: none"> <li>• Cookies,<sup>1</sup> plain</li> <li>• Cornbread</li> <li>• Corn Muffins</li> <li>• Crepes</li> <li>• Croissants</li> <li>• Hush Puppies</li> <li>• Pancakes</li> <li>• Pie Crust, <i>dessert pies</i>,<sup>1</sup> <i>meat/meat alternate pies</i></li> <li>• Popovers</li> <li>• Sopaipillas</li> <li>• Turnover Crust<sup>2</sup></li> <li>• Waffles</li> </ul>	1 serving = 31 g. or 1.1 oz. $\frac{3}{4}$ serving = 23 g. or 0.8 oz. $\frac{1}{2}$ serving = 16 g. or 0.6 oz. $\frac{1}{4}$ serving = 8 g. or 0.3 oz.
<b>GROUP D</b>	<b>MINIMUM SERVING SIZE FOR GROUP D</b>
<ul style="list-style-type: none"> <li>• Doughnuts,<sup>2</sup> <i>cake and yeast, raised, unfrosted</i></li> <li>• Granola Bars,<sup>2</sup> <i>plain</i></li> <li>• Muffins, <i>all but corn</i></li> <li>• Quick Breads</li> <li>• Sweet Roll, Sticky Buns, Cinnamon Rolls, Danish Pastries, Caramel Rolls,<sup>2</sup> <i>unfrosted</i></li> <li>• Toaster Pastry,<sup>2</sup> <i>unfrosted</i></li> </ul>	1 serving = 50 g. or 1.8 oz. $\frac{3}{4}$ serving = 38 g. or 1.3 oz. $\frac{1}{2}$ serving = 25 g. or 0.9 oz. $\frac{1}{4}$ serving = 13 g. or 0.5 oz.
<b>GROUP E</b>	<b>MINIMUM SERVING SIZE FOR GROUP E</b>
<ul style="list-style-type: none"> <li>• Cookies,<sup>1</sup> <i>with nuts, raisins, chocolate pieces, fillings, and/or fruit purees</i></li> <li>• Doughnuts,<sup>2</sup> <i>cake and yeast, raised, frosted or glazed</i></li> <li>• French Toast</li> <li>• Grain Fruit Bars<sup>2</sup></li> <li>• Granola Bars,<sup>2</sup> <i>with nuts, raisins, chocolate pieces, and/or fruit</i></li> <li>• Scones</li> <li>• Sweet Rolls, Sticky Buns, Cinnamon Rolls, Danish Pastries, Caramel Rolls,<sup>2</sup> <i>frosted</i></li> <li>• Toaster Pastry,<sup>2</sup> <i>frosted</i></li> </ul>	1 serving = 63 g. or 2.2 oz. $\frac{3}{4}$ serving = 47 g. or 1.7 oz. $\frac{1}{2}$ serving = 31 g. or 1.1 oz. $\frac{1}{4}$ serving = 16 g. or 0.6 oz.
<b>GROUP F</b>	<b>MINIMUM SERVING SIZE FOR GROUP F</b>
<ul style="list-style-type: none"> <li>• Cake,<sup>1</sup> <i>plain, unfrosted</i></li> <li>• Coffee Cake<sup>2</sup></li> </ul>	1 serving = 75 g. or 2.7 oz. $\frac{3}{4}$ serving = 56 g. or 2 oz. $\frac{1}{2}$ serving = 38 g. or 1.3 oz. $\frac{1}{4}$ serving = 19 g. or 0.7 oz.
<b>GROUP G</b>	<b>MINIMUM SERVING SIZE FOR GROUP G</b>
<ul style="list-style-type: none"> <li>• Brownies,<sup>1</sup> <i>plain</i></li> <li>• Cake,<sup>1</sup> <i>all varieties, frosted</i></li> </ul>	1 serving = 115 g. or 4 oz. $\frac{3}{4}$ serving = 86 g. or 3 oz. $\frac{1}{2}$ serving = 58 g. or 2 oz. $\frac{1}{4}$ serving = 29 g. or 1 oz.
<b>GROUP H</b>	<b>MINIMUM SERVING SIZE FOR GROUP H</b>
<ul style="list-style-type: none"> <li>• Barley</li> <li>• Breakfast Cereals, <i>cooked</i></li> <li>• Bulgur, <i>cracked wheat</i></li> <li>• Corn Grits</li> <li>• Macaroni, <i>all shapes</i></li> <li>• Noodles, <i>egg-all varieties</i></li> <li>• Pasta, <i>all shapes</i></li> <li>• Ravioli, <i>noodle only</i></li> <li>• Rice, <i>enriched white or brown</i></li> </ul>	1 serving = $\frac{1}{2}$ c. cooked or 25 g. or 0.9 oz. dry $\frac{3}{4}$ serving = $\frac{3}{8}$ c. cooked or 19 g. or 0.7 oz. dry $\frac{1}{2}$ serving = $\frac{1}{4}$ c. cooked or 13 g. or 0.5 oz. dry $\frac{1}{4}$ serving = 2 Tablespoons cooked or 6 g. or 0.2 oz. dry
<b>GROUP I</b>	<b>MINIMUM SERVING SIZE FOR GROUP I</b>
<ul style="list-style-type: none"> <li>• Breakfast Cereal,<sup>3</sup> <i>dry</i></li> <li>• Rice Cakes</li> </ul>	1 serving = $\frac{3}{4}$ c. or 1 oz., whichever is less $\frac{1}{2}$ serving = $\frac{1}{3}$ c. or 0.5 oz., whichever is less

<sup>1</sup>Allowed only as a dessert for a snack.

<sup>2</sup>Allowed for breakfast and/or snack.

<sup>3</sup>Refer to Meal Chart for the appropriate serving size for children ages 1 and 2.

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