

**WISCONSIN DEPARTMENT OF PUBLIC INSTRUCTION**  
**Community Nutrition Programs**  
**Child and Adult Care Food Program**

**Guidance Memorandum 12A** For Child and Adult Care Food Program Sponsoring Organizations and Independent Centers (Adult Care Component)

Topic: Meal Pattern Requirements

Date: July 2014

The Child and Adult Care Food Program (CACFP) will reimburse an adult day care institution for a maximum of two meals (breakfast, lunch, or supper) and one snack per day **or** two snacks and one meal per day served to eligible adult participants.

**A. The CACFP Meal Pattern Requirements**

**1. Meal Reimbursement**

In order to claim meals for reimbursement, each meal and snack must contain specific components according to the enclosed CACFP meal pattern requirements (pages 7-10 of this guidance memorandum). Only foods that are creditable to each meal component must be served. Please refer to the *Crediting Handbook for the Child and Adult Care Food Program* which can be viewed at [http://www.fns.usda.gov/sites/default/files/CACFP\\_creditinghandbook.pdf](http://www.fns.usda.gov/sites/default/files/CACFP_creditinghandbook.pdf) for information on what foods are creditable towards each meal component.

**2. Milk**

Fluid milk must be fat-free (skim) or low-fat (1%) milk. Fluid milk served may also be fat-free or low-fat lactose reduced milk, fat-free or low-fat lactose free milk, fat-free or low-fat buttermilk, or fat-free or low-fat acidified milk. **Whole milk and reduced-fat (2%) milk may not be served as part of a reimbursable meal.** Milk served must be pasteurized fluid milk that meets State and local standards, and may be flavored or unflavored.

**3. Drinking Water**

Centers are encouraged to ensure that drinking water is available to all adult participants.

**4. Written, Dated Menus**

Written, dated menus must be maintained for all meals and snacks served and claimed for reimbursement. All food items served as the required food components must be documented on the menus kept on file as supporting documentation of the meal and snacks claimed for reimbursement. All menu substitutions must be documented on the menu kept with monthly claim documentation.

**5. Food Production Records**

A prototype form, *the Lunch/Supper and Breakfast/Snack Production Record form* (PI-1488-A) is attached.

All agencies must complete daily, dated food production records for all approved meals and snacks served. Each meal service must provide, at a minimum, the serving sizes required by the CACFP Meal Pattern for eligible adult participant. Production records must be completed for the purpose of planning and preparing the total amount of food that will be made available to the anticipated number of adults participating in each meal service which will assure that the serving size requirements are met. They may also help control food cost.

Refer to the attached *Instructions for Filling out Daily Food Production Record* for how to complete the production record.

- You may use the *Meal Requirements Calculation tool* found at [http://fns.dpi.wi.gov/files/fns/xls/meal\\_req\\_calc\\_adc.xls](http://fns.dpi.wi.gov/files/fns/xls/meal_req_calc_adc.xls) to determine the required amounts for each food component for each meal. *Please note that the completion of the "Amounts Required" column is optional for those staff who are familiar with the serving size requirements.*
- To calculate the total amounts of each individual food item to be purchased and prepared based on the required amounts, use either the *Food Buying Guide for Child Nutrition Programs (November 2001)* or the *Food Buying Guide Calculator for Child Nutrition Programs* at <http://fbg.nfsmi.org/>.

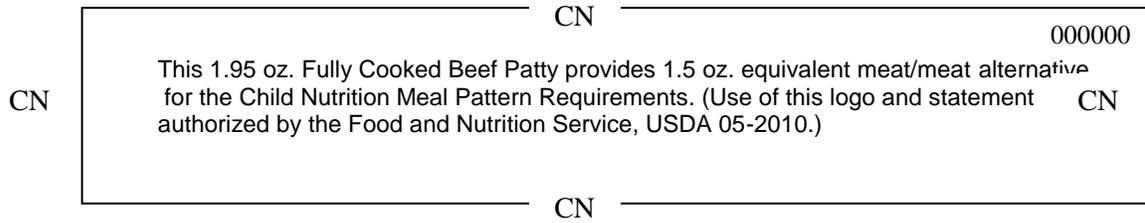
**6. Commercially-prepared, combination food items**

Commercially prepared, combination food items can only be credited to the CACFP meal pattern when the actual content (i.e., meat, bread, etc.) is known and documented. Examples of such food items are pizza, corndogs, chicken nuggets, fish sticks, ravioli, and cheese sauce. In order to determine this information you must have a Child Nutrition (CN) label or Product Formulation Statement for the item. Documentation must be current and retained with your agency’s CACFP records in order for these foods to count toward a reimbursable meal.

**a. CN Label**

A CN Label can be found on the product packaging. Not all commercially prepared, combination food items will have a CN Label as companies are not required to provide this information. The Nutrition Facts Label found on the package is not sufficient information to satisfy this requirement.

The following is an example of what a CN label looks like:



Documentation of the CN label contribution information on a list of products provided by a commercial distributor is also acceptable, as long as the products purchased by the agency are identified on the list.

**b. Product Formulation Statement**

A manufacturer’s product formulation statement states the amount of cooked lean meat/meat alternate or other component provided by the food per serving. This must include an original signature from the manufacturer. Please refer to the *Crediting Handbook for the Child and Adult Care Food Program*, pages 73-75 for a sample product formulation statement.

**B. Serving Meals to Staff**

If staff or adults other than eligible adults are served meals, the number of these meals must be documented for two purposes: (1) to plan the amounts of food to prepare for assuring the required minimum serving sizes are provided to all adults to be served and (2) to account for the food cost incurred for serving them. Document the number of ineligible adult and other adult meals to be served on the *Production Record* form (PI-1488-A) in the space provided for recording the “Projected Meal Counts” for “Ineligible Adults/Others”. Meals served to other adults must be identified either as program adult meals or non-program adult meals.

**1. Program Adult**

A program adult is an adult employee or volunteer **who performs CACFP labor on the day a meal is served to him or her**. CACFP labor includes meal preparation, serving the meals, assisting the participants during meal service, cleaning up before and after meals, and performing administrative responsibilities directly related to the agency’s CACFP operation. CACFP funds the agency receives can be used to pay for the cost of program adult meals. These meals cannot be claimed for CACFP reimbursement.

**2. Non-program Adult**

Ineligible adult clients must be counted as non-program adults. Other non-program adults are adults **who do not perform CACFP labor on the day a meal is served to them**. This includes van drivers, maintenance employees, family members or guardians either not enrolled or assisting with the meal service, administrative staff not directly involved with the agency’s CACFP operation, and people of the community and visitors such as DPI or USDA officials. **CACFP funds the agency receives cannot be used to pay for the cost of non-program adult meals**. Other funds such as tuition or charging separately for non-program meals must cover the food costs associated with serving non-program adult meals. If serving non-program adult meals, the agency’s financial records must account for the funds used to cover for these associated food costs.

### C. The “Offer versus Serve” Option

USDA regulations permit an “offer versus serve” option for reimbursable meals served to participants in adult care centers. “Offer versus serve” is a provision under which adult day care centers **must offer all required servings of the food components set forth in the CACFP adult meal pattern**, but participants may decline a certain number of servings. *Offering the required components in an “either/or” question form does not satisfy this requirement.* Agencies must indicate whether their sites implement the “offer versus serve” provision on each site’s respective CACFP Site Application as part of their CACFP application.

The “offer versus serve” provision is not a requirement, but is an option provided to adult day care centers. Adult day care centers should not implement “offer versus serve” if center officials feel that their clients are not capable of selecting food items or if the center serves meals with pre-assembled meal trays. Also, individuals are not required to refuse food items if the “offer versus serve” option is implemented. Reimbursement rates are not affected if an adult declines a food item.

The “offer versus serve” provision is an option for breakfast, lunch, and supper, **but not for snacks**. It can reduce plate waste, improve acceptability of the meal, and encourage participants to choose a meal that is more specific to their preferences.

- **Breakfast:** one of the four food items can be declined [*one serving of milk, one serving of vegetable/fruit, and two servings of bread/bread alternate*].
- **Lunch:** two of the six food items can be declined [*one serving of milk, two servings of vegetable/fruit, two servings of bread/bread alternate, and one serving of meat/meat alternate*].
- **Supper:** two of the five food items can be declined [*two servings of vegetable/fruit, two servings of bread/bread alternate, and one serving of meat/meat alternate*].
- **Snack:** the meal pattern requires only two food components, so neither can be declined.

### D. Meal Service Methods

In accordance with the CACFP Adult Meal Pattern:

#### 1. Pre-plated style from a line, table, or cart

All required food components in at least their minimum serving size requirements must be placed on each participant’s serving dish(es) and within his/her drinking cup in front of him/her at the table in order for each meal to be eligible for reimbursement.

#### 2. Family-style dining

A sufficient amount of prepared food must be provided in common serving dishes and placed on each table. The amount prepared must provide at least the minimum required serving sizes of each of the meal components for all adults at the table in order for the meal to be eligible for reimbursement. Each participant should be encouraged to take all food items in their required minimum serving size as they serve themselves. If a participant does not take a required meal component, or takes less than the full required serving size of each meal component, he/she should be encouraged to take some of the item(s) again.

#### 3. Cafeteria-style

All required food components in at least their minimum serving size requirements must be placed on each participant’s meal tray while the participants move through the serving line in order for each meal to be eligible for reimbursement.

The “offer versus serve” option is applicable to both the “pre-plated” and “cafeteria” style meal service methods above, but not family-style dining.

### E. Self-Preparation or Purchase of Meals

Meals can be prepared at the center or can be purchased from a local health care facility or other vendor. If meals are purchased the center is still responsible to make sure meals meet the meal pattern requirements. See *Guidance Memorandums 4 and 13A* for more information.

## F. Special Dietary Needs

The *Medical Statement Flow Chart* can help you determine CACFP Meal Requirements for food allergies, intolerances and disabilities. This can be found on the guidance memorandum website under GM 12C. The direct link is [http://fns.dpi.wi.gov/files/fns/pdf/gm\\_12a\\_msfc\\_adc.pdf](http://fns.dpi.wi.gov/files/fns/pdf/gm_12a_msfc_adc.pdf).

### 1. Disability

USDA regulations 7 CFR Part 15b **require** centers to purchase and supply substitutions or modifications to the standard meal patterns for meals served to adults whose disabilities restrict their diets. A center must provide substitutions or make modifications for an adult with a disability when that need is supported by a statement signed by a licensed physician. The physician's statement must identify:

- The adult's disability;
- An explanation of why the disability restricts the adult's diet;
- The major life activity affected by the disability;
- The food(s) to be omitted from the adult's diet, and the food or choice of foods that must be substituted.

However, if a physician prescribes a meal supplement that is in addition to the standard CACFP meal pattern requirements, the center is not required to purchase the supplement as part of the meal served to the adult with disabilities.

Under Section 504 of the *Rehabilitation Act of 1973*, and the *Americans with Disabilities Act (ADA)* of 1990, a "person with a disability" means any person who has a physical or mental impairment which substantially limits one or more major life activities, has a record of such an impairment, or is regarded as having such an impairment. The term "physical or mental impairment" includes many diseases and conditions, a few of which may be:

- orthopedic, visual, speech, and hearing impairments
- cerebral palsy
- epilepsy
- muscular dystrophy
- multiple sclerosis
- cancer
- heart disease
- metabolic diseases, such as diabetes or phenylketonuria (PKU)
- food anaphylaxis (severe food allergy)
- mental retardation
- emotional illness
- drug addiction and alcoholism
- specific learning disabilities
- HIV disease
- Tuberculosis
- Impairment with major bodily functions (*per the American with Disabilities Act Amendments Act of 2008 (ADAAA), P.L. 100-325*) including functions of the immune system, normal cell growth, digestive, bowel, bladder, neurological, brain, respiratory, circulatory, cardiovascular, endocrine, and reproductive functions

Major life activities covered by this definition include caring for one's self, eating, performing manual tasks, sleeping, standing, walking, lifting, bending, seeing, hearing, speaking, breathing, learning, reading, concentrating, thinking, communicating, and working.

## **2. Food Allergies and Intolerances**

The center **may** provide food substitutions, at their discretion, for individual adults who do not have a disability, but who are medically certified as having a special medical or dietary need. Such determinations are only made on a case-by-case basis. This provision covers those adults who have food intolerances or allergies but do not have life-threatening reactions (anaphylactic reactions) when exposed to the food(s) to which they have problems.

To claim an eligible adult participant's meals and snacks for reimbursement who has special dietary needs that do not result from a disability, a written statement from a recognized medical authority for that adult participant must be on file when:

- His/her special dietary need omits a required component
- The adult participant supplies the food substitutions for his/her special dietary needs

The medical statement must indicate the food(s) being eliminated and include recommended alternate food(s).

The following have been identified as medical authorities in Wisconsin, based on Wisconsin Statutes, Chapter 146.81:

- Physician
- Physical Therapist
- Licensed Nurse
- Registered Dietician
- Respiratory Care Practitioner
- Speech and Language Pathologist
- Chiropractor

## **3. Lifestyle Preferences**

If an adult participant supplies foods to be served in place of foods provided by the center due to lifestyle preferences, the center cannot claim those meals for reimbursement unless justified by a medical statement signed by a recognized medical authority which lists the foods to be omitted as well as appropriate substitutions. Lifestyle preferences include, but are not limited to, eating vegetarian or organic foods or eliminating certain foods for religious reasons. If the adult participant does not have a medical statement on file, the center may only claim his/her meals for reimbursement if it purchases and supplies the requested substitute(s), the substitute(s) are creditable items, and the meals served do not exclude any required components according to the CACFP Meal Pattern. The exception to this rule is with non-dairy milk substitutes.

#### 4. Non-dairy milk substitutions

Adult participants may request in writing that they be served a non-dairy milk substitution without providing a medical statement. This written request must identify the medical or other special dietary need (i.e. life style preference) that restricts their diet, and it is recommended that the request also list the name of the non-dairy milk substitution to be used.

The non-dairy milk substitution must be nutritionally equivalent to milk and meet the nutritional standards for fortification of calcium, protein, vitamin A, Vitamin D, and other nutrients to levels found in cow's milk, as outlined in the National School Lunch Program (NSLP) regulations in order to be part of a reimbursable meal. Because the Nutrition Facts Label on food products does not list all the required nutrients (see below), agencies will need to request documentation from the product manufacturer to confirm and certify the presence of all required nutrients at the proper level in order to claim meals served with a non-dairy milk substitute.

Non-dairy milk substitutions must at minimum, have the required levels of the listed nutrients per cup in order to be served as part of a reimbursable meal:

<b>Milk Substitute Nutrition Standards</b>	
<b>Nutrient</b>	<b>Per Cup</b>
Calcium	276 mg
Protein	8 g
Vitamin A	500 IU
Vitamin D	100 IU
Magnesium	24 mg
Phosphorus	222 mg
Potassium	349 mg
Riboflavin	.44 mg
Vitamin B-12	1.1mcg (µg)

**A list of specific non-dairy beverages that are approved in Wisconsin** to serve as milk substitutions is available on the guidance memorandum website, under GM 12A. You may access this list, *Fluid Milk Substitutions in the Child Nutrition Programs*, by going to the direct link: [http://fns.dpi.wi.gov/files/fns/pdf/fluid\\_milk\\_sub\\_cnp.pdf](http://fns.dpi.wi.gov/files/fns/pdf/fluid_milk_sub_cnp.pdf).

You may utilize the *Non-Dairy Beverage Calculator* excel document to assist in determining if a product meets milk nutrition standards. This can be found on the guidance memorandum website under GM 12A. The direct link is [http://fns.dpi.wi.gov/files/fns/xls/non\\_dairy\\_tool.xlsx](http://fns.dpi.wi.gov/files/fns/xls/non_dairy_tool.xlsx).

**A meal containing a non-dairy milk substitution supplied by either the center or adult participant is reimbursable when all of the following three conditions are met:**

- (a) a written request from the adult participant for the non-dairy substitute is on file,
- (b) the center has documentation that the non-dairy substitute being used meets all the required nutrient standards as detailed above, and
- (c) all other required meal components are supplied by the center and documented.

If all of these three conditions are not met, then a medical statement signed by a recognized medical authority supporting the substitution must be on file to claim the adult participant's meals/snacks for reimbursement.

**MEAL PATTERN (Adult Day Care Centers Only)**

The meal must contain, at a minimum, each of the components listed in at least the amounts indicated in order to qualify for reimbursement. *The required serving sizes are of foods/beverages in prepared or ready to eat form.*

**Breakfast**

Food Components	Adult Participants
<b>Milk</b>	
Milk, Fluid <sup>5</sup> .....	1 cup <sup>1</sup>
<b>Vegetable and Fruits</b>	
Vegetable(s) and/or fruits.....	1/2 cup
<b>OR</b>	
Full-strength vegetable or fruit juice or an equivalent of any combination of vegetable(s), fruit(s), and juice .....	1/2 cup
<b>Grains/Breads<sup>2</sup></b> (must be whole grain or enriched)	
Bread.....	2 slices (servings)
<b>OR</b>	
Cornbread, biscuits, rolls, muffins, etc <sup>3</sup> .....	2 servings
<b>OR</b>	
Cold dry cereal <sup>4</sup> .....	1 1/2 cups or 2oz.
<b>OR</b>	
Cooked cereal.....	1 cup
<b>OR</b>	
Cooked pasta or noodle product.....	1 cup
<b>OR</b>	
Cooked cereal grains or an equivalent quantity of any combination of grains/breads.....	1 cup

<sup>1</sup> For the purposes of the requirements outlined in this subsection, a cup means a standard measuring cup.

<sup>2</sup> Bread, pasta or noodle products, and cereal grains, shall be whole-grain or enriched; cornbread, biscuits, rolls, muffins, etc. shall be made with whole-grain or enriched meal or flour; cereal shall be whole-grain or enriched or fortified.

<sup>3</sup> Serving size and equivalents to be published in guidance materials by FNS.

<sup>4</sup> Either volume (cup) or weight (oz.), whichever is less.

<sup>5</sup> Fluid milk must be fat-free (skim) or low-fat (1%) milk.

If the adult day care center elects to implement the “offer versus serve” provision, adult participants may decline **one of the four** food items (one serving of milk, one serving of vegetable and/or fruit, and two servings of grains/breads) required at breakfast.

### MEAL PATTERN (Adult Day Care Centers Only)

The meal must contain, at a minimum, each of the components listed in at least the amounts indicated in order to qualify for reimbursement. *The required serving sizes are of foods/beverages in prepared or ready to eat form.*

#### Lunch/Supper

Food Components	Adult Participants
<b>Milk</b>	
Milk, Fluid <i>(optional for supper)</i> <sup>10</sup> .....	1 cup <sup>1</sup>
<b>Vegetables and Fruits</b> <sup>2</sup>	
Vegetable(s) and/or fruits.....	1 cup total
<b>Grains/Breads</b> <sup>3</sup>	
<i>(must be whole grain or enriched)</i>	
Bread.....	2 slices (servings)
<b>OR</b>	
Cornbread, biscuits, rolls, muffins, etc. <sup>4</sup> .....	2 servings
<b>OR</b>	
Cooked pasta or noodle products.....	1 cup
<b>OR</b>	
Cooked cereal grains or an equivalent quantity of any combination of grains/breads.....	1 cup
<b>Meat and Meat Alternate</b>	
Lean meat or poultry or fish <sup>5</sup> .....	2 oz.
<b>OR</b>	
Alternate protein products <sup>6</sup> .....	2 oz.
<b>OR</b>	
Cheese.....	2 oz.
<b>OR</b>	
Yogurt, plain or flavored, unsweetened or sweetened.....	8 oz. or 1 cup
<b>OR</b>	
Eggs (large) <sup>7</sup> .....	1 egg
<b>OR</b>	
Cooked dry beans or peas.....	1/2 cup
<b>OR</b>	
Peanut butter or soynut butter or other nut or seed butters .....	4 Tbsp.
<b>OR</b>	
Peanuts or soynuts or tree nuts or seeds <sup>8</sup> .....	1 oz. <sup>9</sup> = 50%
<b>OR</b>	
An equivalent quantity of any combination of meat/meat alternates.	

<sup>1</sup> For purposes of the requirements outlined in this subsection, a cup means a standard measuring cup.

<sup>2</sup> Serve two or more kinds of vegetable(s) and/or fruit(s). Full-strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement.

<sup>3</sup> Bread, pasta or noodle products, and cereal grains, shall be whole-grain or enriched; cornbread, biscuits, rolls, muffins, etc. shall be made with whole-grain or enriched meal or flour.

<sup>4</sup> Serving size and equivalents to be published in guidance materials by FNS.

<sup>5</sup> Edible portion as served.

<sup>6</sup> Alternate protein products may be used as an acceptable meat alternate. Such products must meet the requirements as listed in appendix A of this guidance memorandum.

<sup>7</sup> One-half egg meets the required minimum amount (one ounce or less) of meat alternate.

<sup>8</sup> Tree nuts and seeds that may be used as meat alternates are listed in program guidance.

<sup>9</sup> No more than 50 percent of the requirement shall be met with nuts or seeds. Nuts or seeds shall be combined with another meat/meat alternate to fulfill the requirement. For purposes of determining combinations, 1 oz. of nuts or seeds is equal to 1 oz. of cooked lean meat, poultry or fish.

<sup>10</sup> Fluid milk must be fat-free (skim) or low-fat (1%) milk.

When implementing the “offer versus serve” provision, adult participants may decline: **two of the six** food items (one serving of milk, two servings of vegetable and/or fruit, two servings of grains/breads, and one serving of meat or meat alternate) required at lunch; **two of the five** food items (two servings of vegetable and/or fruit, two servings of grains/breads, and one serving of meat or meat alternate) required at supper.

### MEAL PATTERN (Adult Day Care Centers Only)

The meal must contain, at a minimum, each of the components listed in at least the amounts indicated in order to qualify for reimbursement. *The required serving sizes are of foods/beverages in prepared or ready to eat form.*

#### Snack

Food Components	Adult Participants
<b>Milk</b> , Fluid <sup>10</sup> .....	1 cup <sup>1</sup>
<b>Vegetables and Fruits</b>	
Vegetable(s) and/or fruits .....	1/2 cup
<b>OR</b>	
Full-strength vegetable or fruit juice or an equivalent quantity of any combination of vegetable(s), fruit(s), and juice <sup>2</sup> .....	1/2 cup
<b>Grains/Breads<sup>3</sup></b>	
Bread .....	1 slice (serving)
<b>OR</b>	
Cornbread, biscuits, rolls, muffins, etc <sup>4</sup> .....	1 serving
<b>OR</b>	
Cold dry cereal <sup>5</sup> .....	3/4 cup or 1 oz.
<b>OR</b>	
Cooked pasta or noodle product .....	1/2 cup
<b>OR</b>	
Cooked cereal or grains or an equivalent quantity of any combination of grains/breads .....	1/2 cup
<b>Meat and Meat Alternate</b>	
Lean meat or poultry or fish <sup>6</sup> .....	1 oz.
<b>OR</b>	
Alternate protein products <sup>7</sup> .....	1 oz.
<b>OR</b>	
Cheese .....	1 oz.
<b>OR</b>	
Eggs (large) <sup>8</sup> .....	½ egg
<b>OR</b>	
Cooked dry beans or peas .....	¼ cup
<b>OR</b>	
Peanut butter or soy nut butter or other nut or seed butters .....	2 Tbsp.
<b>OR</b>	
Peanuts or soy nuts or tree nuts or seeds <sup>9</sup> .....	1 oz.
<b>OR</b>	
Yogurt, plain or flavored, unsweetened or sweetened .....	4 oz. or 1/2 cup
<b>OR</b>	
An equivalent quantity of any combination of meat/meat alternates.	

<sup>1</sup> For purposes of the requirements outlined in this subsection, a cup means a standard measuring cup.

<sup>2</sup> Juice may not be served when milk is the only other supplement (snack) component.

<sup>3</sup> Bread, pasta or noodle products, and cereal grains, shall be whole-grain or enriched; cornbread, biscuits, rolls, muffins, etc. shall be made with whole-grain or enriched meal or flour; cereal shall be whole-grain or enriched or fortified.

<sup>4</sup> Serving size and equivalents to be published in guidance materials by FNS.

<sup>5</sup> Either volume (cup) or weight (oz.), whichever is less.

<sup>6</sup> Edible portion as served.

<sup>7</sup> Alternate protein products may be used as acceptable meat alternates. These products must meet the requirements as listed in Appendix A of this guidance memorandum.

<sup>8</sup> One half egg meets the required minimum amount (one-ounce or less) of meat alternate.

<sup>9</sup> Tree nuts and seeds that may be used as meat alternates are listed in program guidance.

<sup>10</sup> Fluid milk must be fat-free (skim) or low-fat (1%) milk.

For a reimbursable snack, adult participants must be served **any two of the four** required snack food items (one serving of milk, one serving of vegetable and/or fruit, one serving of grains/breads, and one serving of meat or meat alternate). **The “offer versus serve” provision does not apply to snack.**

**Appendix A**  
**Alternate Protein Products**

- A. What are the criteria for alternate protein products used in the Child and Adult Care Food Program?
1. An alternate protein product used in meals planned under the provisions in Sec. 226.20 must meet all of the criteria in this section.
  2. An alternate protein product whether used alone or in combination with meat or meat alternate must meet the following criteria:
    - a. The alternate protein product must be processed so that some portion of the non-protein constituents of the food is removed. These alternate protein products must be safe and suitable edible products produced from plant or animal sources.
    - b. The biological quality of the protein in the alternate protein product must be at least 80 percent that of casein, determined by performing a Protein Digestibility Corrected Amino Acid Score (PDCAAS).
    - c. The alternate protein product must contain at least 18 percent protein by weight when fully hydrated or formulated. ("When hydrated or formulated" refers to a dry alternate protein product and the amount of water, fat, oil, colors, flavors or any other substances which have been added).
    - d. Manufacturers supplying an alternate protein product to participating schools or institutions must provide documentation that the product meets the criteria in paragraphs A.2.a through c of this appendix.
    - e. Manufacturers should provide information on the percent protein contained in the dry alternate protein product and on an as prepared basis.
    - f. For an alternate protein product mix, manufacturers should provide information on:
      - (1) The amount by weight of dry alternate protein product in the package;
      - (2) Hydration instructions; and
      - (3) Instructions on how to combine the mix with meat or other meat alternates.
- B. How are alternate protein products used in the Child and Adult Care Food Program?
1. Schools, institutions, and service institutions may use alternate protein products to fulfill all or part of the meat/meat alternate component discussed in Sec. 226.20.
  2. The following terms and conditions apply:
    - a. The alternate protein product may be used alone or in combination with other food ingredients. Examples of combination items are beef patties, beef crumbles, pizza topping, meat loaf, meat sauce, taco filling, burritos, and tuna salad.
    - b. Alternate protein products may be used in the dry form (nonhydrated), partially hydrated or fully hydrated form. The moisture content of the fully hydrated alternate protein product (if prepared from a dry concentrated form) must be such that the mixture will have a minimum of 18 percent protein by weight or equivalent amount for the dry or partially hydrated form (based on the level that would be provided if the product were fully hydrated).
- C. How are commercially prepared products used in the Child and Adult Care Food Program?
- Schools, institutions, and service institutions may use a commercially prepared meat or meat alternate product combined with alternate protein products or use a commercially prepared product that contains only alternate protein products.