**Methods of Substitution**

**Full Substitution:** A processor can substitute commercial food for USDA Foods (except beef, pork, and poultry on a limited approval basis) without restriction, so long as the substitute food is of the same generic identity, equal or better quality, and of domestic origin.

**Limited Substitution:** A processor can substitute commercial food for a USDA Food with some restrictions. This is applicable to poultry products. Processors must have a substitution plan approved by both FNS and AMS.

**Non-substitutable Food:** A USDA Food that cannot be substituted with a commercially purchased product under the terms of a processing agreement.

**Substitutable Food:** A USDA Food that may be replaced by a commercially purchased food of domestic origin, of the same generic identity, and of equal or better quality to the donated food provided by USDA.

 This institution is an equal opportunity provider.