

SMART SNACKS

Nutrition Standards for All Foods Sold in Schools

The Smart Snacks Final Rule finalizes science-based nutrition guidelines for <u>competitive foods</u> sold on the <u>school campus</u> during the <u>school day</u>. Foods and beverages sold in schools must meet <u>both</u> the general standards and the nutrient standards outlined in the final rule if they do not qualify for an exemption.

Foods

General Standards

Entrées, snacks, and sides must meet one of the following criteria:

- Be a whole grain-rich product
- Have a fruit, vegetable, dairy product, or protein food (meat, beans, poultry, etc.) as the first
 ingredient (Note: if water is the first ingredient, the second ingredient must be one of these)
- Be a combination food with at least \(\frac{1}{2} \) cup fruit and/or vegetable

Nutrient Standards

Nutrient standards should be assessed for the serving size available for purchase and include all accompaniments. Entrées, snacks, and sides must meet all of the following standards:

Table 1 Allowable limit per nutrient

Nutrient	Allowable limit
Calories, entrée	≤350 calories
Calories, snack or side	≤200 calories
Fat	≤35% of total calories from fat Exemptions: reduced-fat cheese, part-skim mozzarella, nuts, seeds, nut/seed butters, dried fruit with nuts or seeds (with no added nutritive sweeteners or fat), seafood with no added fat, eggs
Saturated fat	<10% of total calories from saturated fat Exemptions: reduced-fat cheese, part-skim mozzarella, nuts, seeds, nut/seed butters, dried fruit with nuts or seeds (with no added nutritive sweeteners or fat), seafood with no added fat, eggs
Trans fat	0 g of trans fat (<0.5 g)
Sodium, entrée	≤480 mg

Nutrient	Allowable limit
Sodium, snack or side	≤200 mg
Sugar	≤35% of weight from total sugar Exemptions: dried/dehydrated fruits or vegetables without added nutritive sweeteners, dried fruits with nutritive sweeteners for processing and/or palatability, dried fruit with only nuts/seeds (no added nutritive sweeteners or fat)

Exemptions from General and Nutrient Standards

The following items are exempt from all the general and nutrient standards:

- An entrée the day of and the day after it is served as part of a reimbursable meal
- Fresh and frozen fruits and vegetables with no added ingredients except water
- Canned fruits with no added ingredients except water, which are packed in 100% juice, extra light syrup, or light syrup
- Low sodium and no-salt added canned vegetables with no added fat

Entrées

An entrée is defined as the main course of a meal that meets one of the following definitions:

- A combination food of meat/meat alternate and whole grain-rich grain
- A combination food of meat/meat alternate and vegetable or fruit
- A meat/meat alternate alone (excludes yogurt, cheese, nuts, seeds, nut/seed butters, and meat snacks [e.g., beef jerky])
- A breakfast entrée defined by the menu planner and served as part of the School Breakfast Program

If a product does not meet any of the qualifications for an entrée, it must be evaluated against the nutrient standards for a snack/side.

Beverages

Table 1 Allowable beverages with size restrictions

Beverage Type	Elementary School	Middle School	High School
Water (plain), flat or carbonated	All sizes	All sizes	All sizes
Low-fat milk (unflavored)	≤8 fl oz	≤12 fl oz	≤12 fl oz
Fat-free milk (flavored or unflavored)	≤8 fl oz	≤12 fl oz	≤12 fl oz
100% juice, can be diluted with water; flat or carbonated	≤8 fl oz	≤12 fl oz	≤12 fl oz
No-calorie beverages (<5 kcal/8 fluid oz; ≤10 kcal/20 fluid oz), flat or carbonated May contain caffeine	Not allowable	Not allowable	≤20 fl oz
Low-calorie beverages (≤5 kcal/fluid oz), flat or carbonated May contain caffeine	Not allowable	Not allowable	≤12 fl oz



Definitions

- Combination foods: Foods that contain more than one component representing more than one of the recommended foods groups (fruit, vegetable, dairy, protein, and grains).
- Competitive foods: All foods and beverages sold to students on the school campus during the school day, other than reimbursable meals.
- Paired exempt foods: Food items that have been designated as exempt from one or more of
 the nutrient requirements individually which are packaged together without any
 additional ingredients. Such paired exempt foods retain their individually designated
 exemption for total fat, saturated fat, and/or sugar when packaged together and sold but
 are required to meet the designated calorie and sodium standards at all times.
- *School campus*: All areas of the property under the jurisdiction of the school that are accessible to students during the school day.
- *School day*: The period from the midnight before to 30 minutes after the end of the instructional school day.

Fundraisers

The Wisconsin Department of Public Instruction allows two fundraiser exemptions per student organization per school per school year, not to exceed two consecutive weeks each. An exempt fundraiser may sell foods and beverages that are not allowable under the Smart Snacks rule but this may not occur in the meal service area during meal service times.

The Smart Snacks Standards represent the minimum standards and the exemption policy represents the maximum exemptions allowed; school food authorities (SFAs) have the discretion to establish additional restrictions on competitive foods and further limit fundraiser exemptions through their Local School Wellness Policy if they are consistent with federal requirements.

Smart Snacks Product Calculator

The Alliance for a Healthier Generation has a Smart Snacks Product Calculator, which can be used to determine whether a product meets the Smart Snacks General and Nutrient Standards. The results can be printed and maintained as documentation. The <u>calculator</u> is located on the Alliance for a Healthier Generation webpage (foodplanner.healthiergeneration.org/calculator/). For more information on Smart Snacks, visit DPI's <u>Smart Snacks</u> webpage (dpi.wi.gov/school-nutrition/program-requirements/smart-snacks).

