

EXHIBIT A: SCHOOL LUNCH AND BREAKFAST
WHOLE GRAIN-RICH OUNCE EQUIVALENCY (OZ EQ) REQUIREMENTS FOR
SCHOOL MEAL PROGRAMS ^{1,2}

| GROUP A | OZ EQ FOR GROUP A |
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| <ul style="list-style-type: none"> • Bread type coating • Bread sticks (hard) • Chow mein noodles • Croutons • Pretzels (hard) • Stuffing (dry) Note: weights apply to bread in stuffing. | 1 oz eq = 22 gm or 0.8 oz 3/4 oz eq = 17 gm or 0.6 oz 1/2 oz eq = 11 gm od 0.4 oz 1/4 oz eq = 6 gm or 0.2 oz |
| GROUP B | OZ EQ FOR GROUP B |
| <ul style="list-style-type: none"> • Bagels • Batter type coating • Biscuits • Breads (sliced whole wheat, French, Italian) • Buns (hamburger and hot dog) • Sweet Crackers ⁴ (graham crackers – all shapes, animal crackers) • Egg roll skins • English muffins • Pita bread (whole wheat or whole grain-rich) • Pizza crust • Pretzels (soft) • Rolls (whole wheat or whole grain-rich) • Tortillas (whole wheat or whole corn) • Tortillas chips (whole wheat or whole corn) • Taco shells (whole wheat or whole corn) | 1 oz eq = 28 gm or 1.0 oz 3/4 oz eq = 21 gm or 0.75 oz 1/2 oz eq = 14 gm or 0.5 oz 1/4 oz eq = 7 gm or 0.25 oz |
| GROUP C | OZ EQ FOR GROUP C |
| <ul style="list-style-type: none"> • Cookies ³ (plain – includes vanilla wafers) • Cornbread • Corn muffins • Croissants • Pancakes • Pie crust (dessert pies³, cobbler³, fruit turnovers⁴, and meat/meat alternate pies) • Waffles | 1 oz eq = 34 gm or 1.2 oz 3/4 oz eq = 26 gm or 0.9 oz 1/2 oz eq = 17 gm or 0.6 oz 1/4 oz eq = 9 gm or 0.3 oz |

¹ The following food quantities from Group A-G, must contain at least 16 grams of whole-grain or can be made with 8 grams of whole-grain and 8 grams of enriched meal and/or flour considered whole grain-rich.

² Some of the following grains may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to server them.

³ Allowed only as dessert at lunch as specified in §210.10.

⁴ Allowed for desserts as specified in §210.10, and for breakfasts served under the SBP.

| GROUP D | OZ EQ FOR GROUP D |
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| <ul style="list-style-type: none"> • Doughnuts⁴ (cake and yeast raised, unfrosted) • Cereal bars, breakfast bars, granola bars⁴ (plain) • Muffins (all except corn) • Sweet Rolls⁴ (unfrosted) • Toaster pastry⁴ (unfrosted) | 1 oz eq = 55 gm or 2.0 oz 3/4 oz eq = 42 gm or 1.5 oz 1/2 oz eq = 28 gm or 1.0 oz 1/4 oz eq = 14 gm or 0.5 oz |
| GROUP E | OZ EQ FOR GROUP E |
| <ul style="list-style-type: none"> • Cereal bars, breakfast bars, granola bars⁴ (with nuts, dried fruit, and/or chocolate pieces) • Cookies³ (with nuts, raisins, chocolate pieces and/or fruit pieces) • Doughnuts⁴ (cake and yeast raised, unfrosted) • French toast • Sweet Rolls⁴ (unfrosted) • Toaster pastry⁴ (unfrosted) | 1 oz eq = 69 gm or 2.4 oz 3/4 oz eq = 52 gm or 1.8 oz 1/2 oz eq = 35 gm or 1.2 oz 1/4 oz eq = 18 gm or 0.6 oz |
| GROUP F | OZ EQ FOR GROUP F |
| <ul style="list-style-type: none"> • Cake³ (plain, unfrosted) • Coffee cake⁴ | 1 oz eq = 82 gm or 2.9 oz 3/4 oz eq = 62 gm or 2.2 oz 1/2 oz eq = 41 gm or 1.5 oz 1/4 oz eq = 21 gm or 0.7 oz |
| GROUP G | OZ EQ FOR GROUP G |
| <ul style="list-style-type: none"> • Brownies³ (plain) • Cake³ (all varieties, frosted) | 1 oz eq = 125 gm or 4.4 oz 3/4 oz eq = 94 gm or 3.3 oz 1/2 oz eq = 63 gm or 2.2 oz 1/4 oz eq = 32 gm or 1.1 oz |
| GROUP H | OZ EQ FOR GROUP H |
| <ul style="list-style-type: none"> • Cereal Grains (barley, quinoa, etc) • Breakfast cereals (cooked) ^{5,6} • Bulgur or cracked wheat • Macaroni (all shapes) • Noodles (all varieties) • Pasta (all shapes) • Ravioli (noodle only) • Rice (enriched white or brown) | 1 oz eq = 1/2 cup cooked or 1 ounce (28g) dry |
| GROUP I | OZ EQ FOR GROUP I |
| <ul style="list-style-type: none"> • Ready to eat breakfast cereal (cold, dry) ^{5,6} | 1 oz eq = 1 cup or 1 ounce for flakes and rounds 1 oz eq = 1.25 cup or 1 ounce for puffed cereal 1 oz eq = 1/4 cup or 1 ounce for granola |

⁵ Refer to program regulations for the appropriate serving size for supplements served to children aged 1 to 5 in the NSLP; and meals served to children ages 1 through 5 and adult participants in the CACFP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

⁶ Cereals must be whole-grain, or whole grain and enriched or fortified cereal.