

# Product Analysis Sheets/ CN Labels

If you serve a commercially processed food you will have to serve a full portion size of another meat/meat alternate and bread to be reimbursed for the meal.

## Commercially Processed Combination Foods

It is very difficult to determine the amount of bread, meat, fruit or vegetables in some commercially prepared foods. For example, the amount of meat or cheese in frozen or canned ravioli, the amount of tomato in canned chili, the weight of the crust in a pizza, or the amount of breading on fish sticks may not be known. Foods should not be credited toward meeting a meal or snack component when the actual content (I.e. meat, bread) is not known.

A food can be credited when documentation shows that it contains enough of specific ingredients(s) to count toward the meal pattern. Two types of documentation are acceptable: 1) A manufacturer's analysis sheet or 2) A Child Nutrition Label.

## Analysis Sheets (CNE)

A commercially processed combination food is allowed when a product analysis sheet is on file. It must include a statement of the amount of cooked lean meat/meat alternate, grains/breads and/or fruit/ vegetable components provided by the food per serving. This analysis must be signed by an official of the manufacturer (not a salesperson).

## Child Nutrition Labels

The USDA Food and Nutrition Service (FNS) offers a voluntary technical assistance program called the Child Nutrition (CN) Labeling Program for food companies who manufacture meat and poultry products or fruit juices. CN labels list information about a food's contribution toward the meal pattern.

The CN labeling process involves a review of the manufacturer's recipe to determine the contribution that a serving of the commercially prepared product makes toward the meal pattern requirements. CN labels state a product's contribution toward the meal pattern requirements.

Products that can be CN labeled include meat/meat alternate products or fruit juices that contribute to the meal pattern. For example, CN labels may appear on: frankfurters, pizza, breaded chicken patties and apple juice.

CN labeled products are usually packaged in bulk quantities. Schools and institutions that serve meals to large groups of people commonly purchase these foods.

The CN label is a food product label that contains a CN label and CN logo. The logo is a distinct border around the edges of the CN label statement. The CN label statement includes:

- ♥ A statement of the product's contribution toward meal pattern requirements
- ♥ A six-digit product identification number
- ♥ A statement specifying that the use of the CN logo and CN statement was authorized by FNS
- ♥ The month and year of approval

A CN label on a product does not mean that a food provides an entire serving of a meal or snack component. When using CN labeled products, be sure that the amount served meets the CACFP meal pattern quantity requirements.

CN labels do not address the nutritional value of a product. They only address a product's contribution to the meal pattern. The purpose of a CN label is not to provide nutrition information. For information on the food's nutritive value, review the "Nutrition Facts" label, the ingredient list and/or the manufacturer's nutrient analysis sheet.

What is a **prepackaged** food? It's those convenience foods you serve instead of serving a homemade food item. Most **prepackaged** foods contain more than one food item and we call them **combination** prepackaged foods. A couple of examples are fish sticks (meat and breading) and chicken nuggets (meat and breading). Even by not counting the breading. There is no way of knowing from the package if the required minimum serving of meat is being served to each child.

You can obtain a product analysis sheet by:

- Calling the company's number on the product's package
- Explain that you need the child nutrition information for the product
- Make sure you have the package in front of you because they will ask for the UPC number

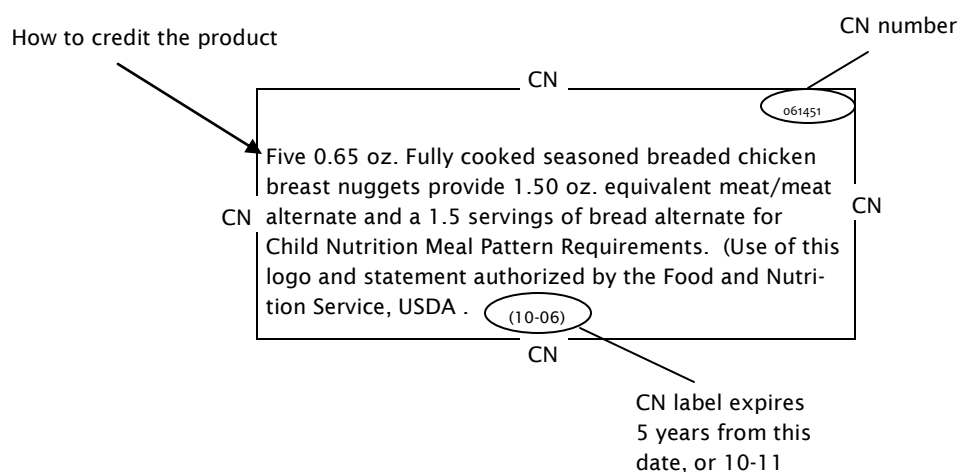
### Summary:

In order for commercially prepared foods to be creditable, the product must have either a CN label or a product analysis sheet on file. **Commercially prepared products (fish sticks, chicken nuggets, ravioli, pepperoni, pizza, pot pies, etc.) cannot be claimed as creditable. If you serve an unapproved product, you must serve a full portion size of another meat/meat alternate and bread to be reimbursed for the meal.**

If you use products with a CN label, send the original label cut from the package with your menu or you may also scan and email a copy of the CN label along with the product name to [cathy.johnson@mlfcca.org](mailto:cathy.johnson@mlfcca.org). If you change product brands, send/email in the new label from the new bag/box that you purchase. Please retain a copy of the CN label for your records also.

Many commercially prepared products have serving sizes that may be unrealistic for small children. For instance, it take six Tyson Fully Cooked Nuggets to make a serving for 3-5 year olds. In comparison, it takes two 2" square homemade nuggets. It takes nine Gorton's fish sticks with a CN label to make a serving for 3-5 year olds versus three homemade fish sticks approximately the same size.

Here is what a CN label looks like:



Visit USDA Food & Nutrition Service (FNS) website under [fns.usda.gov](http://fns.usda.gov) the National School Lunch Program:

**fns.usda.gov**

**For homemade foods, please record HM before the food you are crediting.**

**Please call our office with any questions!**

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