

Update to School Nutrition Standards

Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans

mdek12.org

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MISSISSIPPI
DEPARTMENT OF
EDUCATION

Summer 2025





1

ALL Students Proficient and Showing Growth in All Assessed Areas



2

EVERY Student Graduates from High School and is Ready for College and Career



3

EVERY Child Has Access to a High-Quality Early Childhood Program

EVERY School Has Effective Teachers and Leaders

4



EVERY Community Effectively Uses a World-Class Data System to Improve Student Outcomes

5



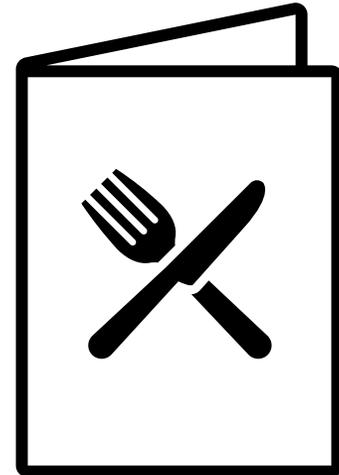
EVERY School and District is Rated “C” or Higher

6



The final rule resulted in changes in two main categories:

- 1) Nutrition Requirements
- 2) Menu Planning Flexibilities



Nutrition Requirements

Limits on added sugar will use a phased approach.

- **Phase 1: Limits on specific high-sugar products (cereals, yogurt, and flavored milk)**
 - Implemented by school year 2025-2026 (beginning July 1, 2025)
- **Phase 2: Overall weekly limits.**
 - Weekly dietary limits to be implemented by school year 2027-2028 (beginning July 1, 2027)
 - <10% weekly calories from added sugars



Limits on added sugar will use a phased approach.

✔ indicates implementation date. Blank cells indicate no changes/no new requirements.

Requirements	SY 2024-25	SY 2025-26	SY 2026-27	SY 2027-28
Product-based limits for breakfast cereals, yogurt, and flavored milk		✔		
Weekly limit (<10% weekly calories from added sugars for both lunch and breakfast programs)				✔



- Limits on added sugar will use a phased approach.

Breakfast cereals may have no more than 6 grams of added sugar per dry ounce.

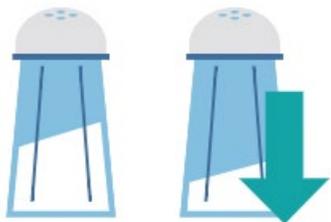
Yogurt may have no more than 12 grams of added sugars per 6 ounces (2 grams of added sugars per ounce).

Flavored milk may have no more than 10 grams of added sugars per 8 fluid ounces or, for flavored milk sold as a competitive food for middle or high schools, 15 grams of added sugar per 12 fluid ounces.



Gradually phase in one reduction of weekly limit.

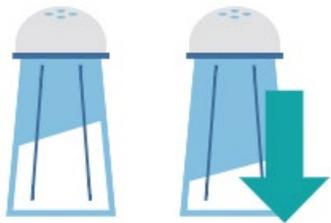
- For the next 2 school years (through 2026-2027), schools will maintain current sodium limits
 - Target 1A will continue for lunch; Target 1 will continue for breakfast
- By school year 2027-2028 (beginning July 1, 2027), schools will implement a 15% reduction for lunch and a 10% reduction for breakfast.



Gradually phase in one reduction of weekly limit.

✔ indicates implementation date.

Requirements	SY 2024-25	SY 2025-26 	SY 2026-27	SY 2027-28
<p>Lunch - 15% reduction from current sodium limits:</p> <ul style="list-style-type: none"> • Grades K-5: ≤ 935 mg • Grades 6-8: ≤ 1,035 mg • Grades 9-12: ≤ 1,080 mg 	Continue sodium target 1A from transitional final rule while working toward meeting future requirement.			✔
<p>Breakfast - 10% reduction from current sodium limits:</p> <ul style="list-style-type: none"> • Grades K-5: ≤ 485 mg • Grades 6-8: ≤ 535 mg • Grades 9-12: ≤ 570 mg 	Continue sodium target 1A from transitional final rule while working toward meeting future requirement.			✔



Sodium Standards: National School Lunch Program



<u>Age/Grade Group</u>	<u>Target 1: Effective July 1, 2022</u>	<u>Interim Target 1A: Effective July 1, 2023</u>	<u>15% Sodium Reduction Effective July 1, 2027:</u>
K-5	≤ 1,230 mg	≤ 1,110 mg	≤ 935 mg
6-8	≤ 1,360 mg	≤ 1,225 mg	≤ 1,035 mg
9-12	≤ 1,420 mg	≤ 1,280 mg	≤ 1,080 mg

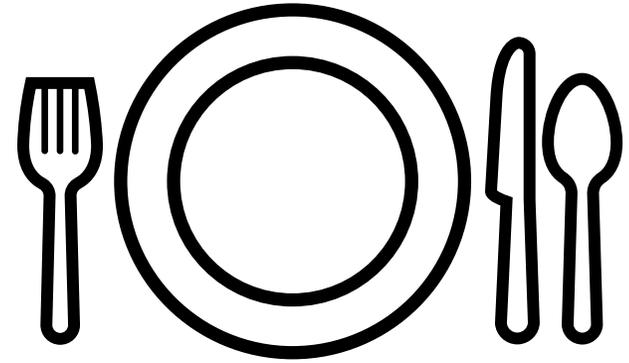
Age/Grade Group	 Target 1: Effective July 1, 2022 – SY 2024	10% Sodium Reduction Effective July 1, 2027
K-5	≤ 540 mg	≤ 485 mg
6-8	≤ 600 mg	≤ 535 mg
9-12	≤ 640 mg	≤ 570 mg

Milk may be fat-free or low-fat (1%), flavored or unflavored.

Unflavored milk must be offered at each school meal service.



Snack



Aligns NSLP afterschool snack meal pattern requirements for K-12 children with the CACFP snack meal pattern requirements with an implementation date of July 1, 2025.

7 CFR 210.10(o)(2)

Adds bean dip to the list of foods exempt from the total fat standard in the Smart Snacks regulation:

- Exemption applies to products marketed as hummus, as well as dips made from any variety beans, peas, or lentils.
- Bean dip will still need to meet the saturated fat standard for smart snacks.

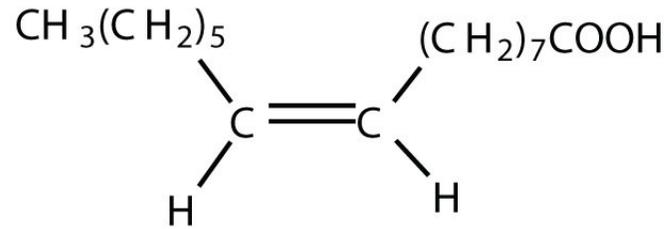
Topic	OLD NSLP Snacks Requirements for K-12 Children	NEW NSLP Snacks Requirements for K-12 Children (Must be Implemented July 1, 2025)
Total number of snack components	Snacks must contain two different components out of four total components	Snacks must contain two different components out of five total components
Milk	No regulatory requirements for fat or flavoring in NSLP snacks	Milk must be fat-free or low-fat and may be unflavored or flavored
Fruit and vegetable	Fruits and vegetables are part of a single component	Fruits and vegetables are two separate components

Topic	OLD NSLP Snacks Requirements for K-12 Children	NEW NSLP Snacks Requirements for K-12 Children (Must be Implemented July 1, 2025)
Juice	No regulatory juice limits in NSLP snacks	No more than half (50 percent) of the weekly fruit and vegetable offerings in NSLP snacks are in the form of juice
Whole grain-rich	No regulatory requirements to offer whole grain-rich grains in NSLP snacks	At least 80 percent of the weekly grains offered in NSLP snacks must be whole grain-rich, based on ounce equivalents of grains offered

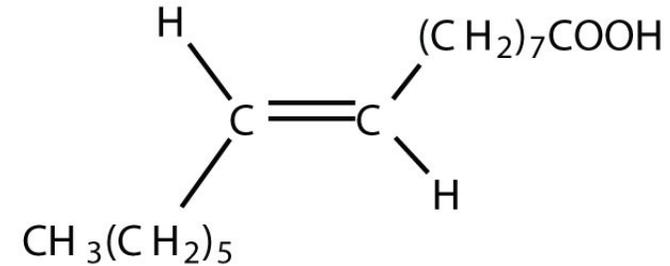
Topic	OLD NSLP Snacks Requirements for K-12 Children	NEW NSLP Snacks Requirements for K-12 Children (Must be Implemented July 1, 2025)
Grain-based desserts	No regulatory requirements for grain-based desserts in NSLP snacks	Grain-based desserts do not count toward the grains requirement
Deep-fat fried foods	No regulatory requirements for deep-fat fried foods in NSLP snacks	Foods that are deep-fat fried on-site are not reimbursable NSLP snacks
Added sugars	No regulatory added sugars limits in NSLP snacks	Breakfast cereals must contain no more than 6 grams of added sugars per dry ounce and yogurt must contain no more than 12 grams of added sugars per 6 ounces ¹¹⁰

Menu Planning Flexibilities

- **Vegetables for grains substitution has been expanded to school food authorities and schools that are tribally operated, operated by the Bureau of Indian Education, and that serve primarily American Indian or Alaska Native Children.**
- **Traditional Indigenous foods may be served in reimbursable school meals.**
 - **Traditional food: food that has traditionally been prepared and consumed by [American] Indian tribe**
 - **USDA expects this term to cover the diversity of food traditions among American Indian and Alaska Native communities.**



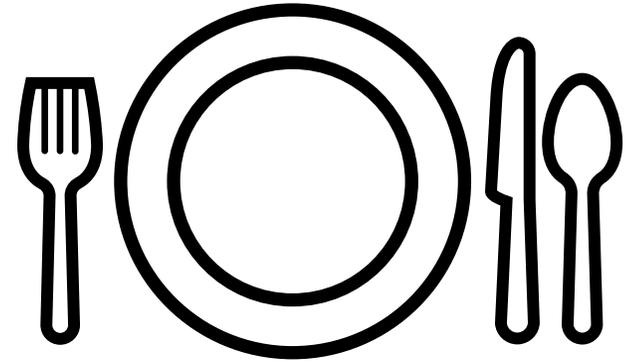
cis fatty acid

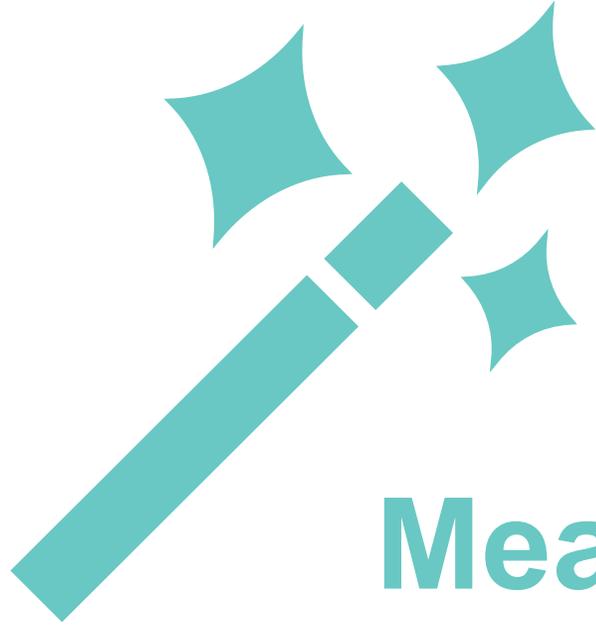


trans fatty acid

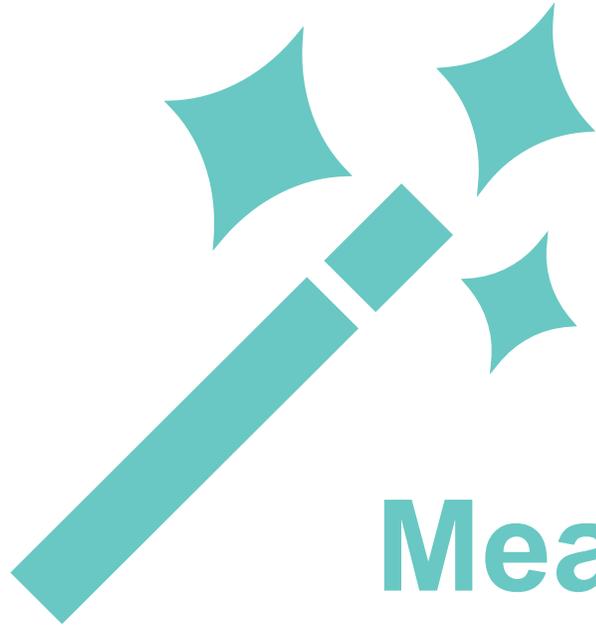
The FDA has taken actions to effectively eliminate artificial trans fats from foods made or sold in the U.S. The specification prohibiting artificial trans fats in school meals has been eliminated and no longer needs to be monitored.

Breakfast





**Meat “magically” becomes
a Grain at Breakfast!**



~~Meat “magically” becomes
a Grain at breakfast!~~





Grains and Meat/Meat Alternates are a combined group at breakfast.

Grain and Meat/Meat Alternates at Breakfast

Required Component Offerings	Grades K-5	Grades 6-8	Grades 9-12	Specific Requirements:
Grains and Meat/Meat Alternates	1 oz. eq./day 7 oz. eq./week	1 oz. eq./day 8 oz. eq./week	1 oz. eq./day 9 oz. eq./week	<p>Grains and meat/meat alternates are a combined group. Schools may offer grains, meat/meat alternate, or a combination of both to satisfy this meal component.</p> <p>Daily and weekly minimums must be met.</p> <p>80% of grains offered must be whole grain rich. The remaining grains must be enriched.</p> <p>Nuts and seeds may be used to satisfy 100% of the meat/meat alternate requirement.</p> <p><u>Sugar limits to be implemented by school year 2025/2026:</u> Breakfast cereals may have no more than 6 grams of added sugar per dry ounce. Yogurt may have no more than 12 grams of added sugar per 6 ounces.</p>
WHEN CREATING A K-8 GROUP	8 oz. eq.			
WHEN CREATING A K-12 GROUP	9 oz. eq.			

Reminder:
 Your nutrient analysis software company will likely have an update to accommodate this new flexibility.

Schools, at their option, may offer grains, meats/meat alternates, or a combination of both at breakfast.

Grain Only:



Meat/ Meat Alternate Only:



Combination of Grain and Meat/Meat Alternate:



Due to the new rule, there was a change to the red book! Meat/Meat alternate can now be recorded at breakfast.

Date:	2	3a	3b	4	5	6	7	8
Participation	MENUS and Recipe Numbers	Plan Extra	Extra Extra	FOOD ITEMS	B	L	S N	CONTRIBUTION SIZE
BREAKFAST SERVED:	BREAKFAST			MEAT/MEAT <u>ALTERNATE</u> M M M M M				9-12
K-5 _____								1
6-8 _____								2
K-8 _____								3
9-12 _____								4
								5
								6
								7
								8
ADULTS PAID:								9
_____								10
								11
IN KIND:								12
							13	

Fruit (and Vegetables) at Breakfast

K-5

6-8

9-12

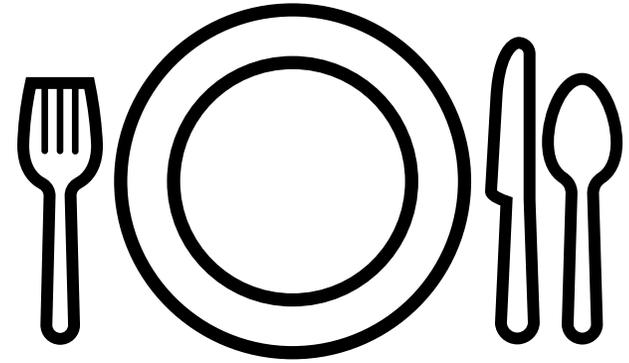
Fruit (and Vegetable)	1 cup / day 5 cups/wk	1 cup / day 5 cups / wk	1 cup / day 5 cups / wk	
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Juice MUST be 100% full strength.

If offering vegetables only 1 day per school week, any vegetable subgroup may be offered.

If substituting vegetables for fruits at breakfast on 2 or more days per school week, vegetables from at least two different subgroups must be offered.

Lunch



The vegetables component had a few changes from the final rule.

The beans/peas subgroup is now called beans/peas/lentils.

Flexibility to Start July 1, 2024:
Beans, peas, and lentils offered towards the meat/meat alternate component can also satisfy the weekly vegetable subgroup requirement.



Important:

Beans, peas, and lentils cannot count towards the daily component as both meat/meat alternate and vegetables in the same meal.



Example: Red Beans and Rice



Source: MRS 2021

MRS: 2555 – Pork (2500s)

RED BEANS AND RICE WITH SAUSAGE (DRIED)

MEAL COMPONENT CONTRIBUTION:

2 ½ oz. eq. meat/meat alternate, 1 oz. eq. whole grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 serving

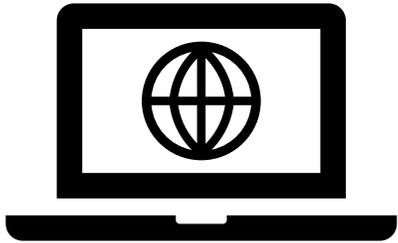
RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

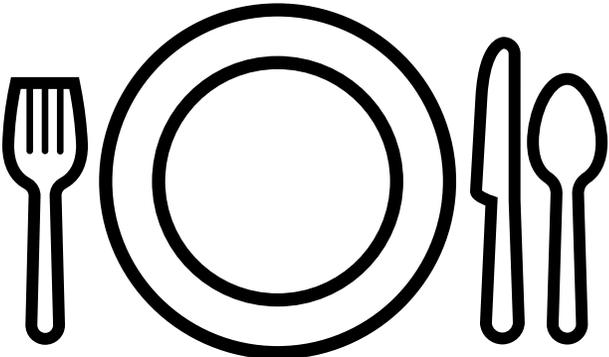
Daily requirements: Crediting towards meat/meat alternate component

Weekly requirements: Crediting towards meat/meat alternate component **and** satisfying the beans, peas, and lentils subgroup requirement



Keep in mind that the new menu planning flexibilities were not active in all software last year. Look for updates from your software company as they are produced.

Meal Modification



Meal Modifications

✓ indicates implementation date. Blank cells indicate no changes/no new requirements.

Requirements	SY 2024-25	SY 2025-26	SY 2026-27	SY 2027-28
Clarifies existing policy guidance by including in regulation that state licensed healthcare professionals may write medical statements to request meal modifications on behalf of students with disabilities in the school meal programs. ¹	✓			
Defines a state licensed healthcare professional as an individual authorized to write medical prescriptions under state law, consistent with current policy guidance. ¹	✓			
In addition to state licensed healthcare professionals, also permits registered dietitians to write medical statements to request meal modifications on behalf of students with disabilities in the school meal programs.		✓		
Regarding non-disability requests, makes clear in regulation that USDA encourages schools to meet participants' non-disability dietary preferences when planning and preparing school meals.	✓			

Updated meal pattern charts will be included in your red book. They are also on the MDE website on the Child Nutrition landing page.

School Breakfast Program (SBP)
Meal Pattern Requirements for Various Age/Grade Groups

Required Component Offerings	Quantities Required to Offer			Specific Requirements:
	Grades K-5	Grades 6-8	Grades 9-12	
Grains and Meat/Meat Alternates	1 oz. eq./day 7 oz. eq./week	1 oz. eq./day 8 oz. eq./week	1 oz. eq./day 9 oz. eq./week	Grains and meat/meat alternates are a combined group. Schools may offer grain, meat/meat alternate, or a combination of both to satisfy this meal component. Daily and weekly minimums must be met. 80% of grains offered must be whole grain rich. The remaining grains must be enriched. Nuts and seeds may be used to satisfy 100% of the meat/meat alternate requirement. Sugar limits to be implemented by school year 2025/2026: Breakfast cereals may have no more than 6 grams of added sugar per dry ounce. Yogurt may have no more than 12 grams of added sugar per 8 fluid ounces.
WHEN CREATING A K-5 GROUP	8 oz. eq.			
WHEN CREATING A K-12 GROUP	9 oz. eq.			
Fruit and Vegetable	1 cup / day 5 cups / week	1 cup / day 5 cups / week	1 cup / day 5 cups / week	No more than 1/2 of the total weekly requirement may be met with 100% full-strength juice. Schools choosing to offer vegetables at breakfast one day per school week have the option to offer any vegetables, including a starchy vegetable. Schools choosing to substitute vegetables for fruits at breakfast on two or more days per school week are required to offer vegetables from at least two different vegetable subgroups. Milk may be 1% or fat free. Flavored or unflavored milk may be offered. Sugar limits to be implemented by school year 2025/2026: Flavored milk must contain no more than 10 grams of added sugar per 8 fluid ounces.
Milk 1% or Fat Free Only	1 cup each day; 5 cups per week			
Calorie Ranges	350-500 calories	400-550 calories	450-600 calories	
WHEN CREATING A K-5 GROUP	400-500 calories			Minimum and Maximum Calorie ranges in an average 5-day weekly menu
WHEN CREATING A K-12 GROUP	450-500 calories			
Sodium (mg)	≤ 540	≤ 600	≤ 640	When combining grade groups, the more restrictive requirement must be used. K-5, ≤540 K-12, ≤640

The School Lunch Pattern for Various Age/Grade Groups
The United States Department of Agriculture, National School Lunch Program requires that portions of meal components be adjusted by age/grade group to better meet the food and nutritional needs of children according to their ages.

Food Components	Quantities Required to Offer					Specific Requirements
	Ages 1-2	Ages 3-4	Grades K-5	Grades 6-8	Grades 9-12	
Meat or Meat Alternate (M/MA)			8 oz. eq./wk	9 oz. eq./wk	10 oz. eq./wk	Must be served in the main dish or as the main dish and only one other menu item.
When combining K-5 & 6-8 to establish a K-9 group.			9 oz. eq./wk			
Lean meat, poultry, fish	1 oz.	1 1/2 oz.	1 oz. eq. ¹ per day minimum	1 oz. eq. ¹ per day minimum	2 oz. eq. ¹ per day minimum	Vegetable protein products, cheese, alternate cheese products, and enriched macaroni with fortified protein may be used to meet part of the meat/meat alternate requirement. Food and Nutrition Service Fact Sheets on each of these alternate foods give detailed instructions for use. Nuts and seeds may be used to satisfy 100% of the meat/meat alternate requirement. Sugar limits to be implemented by 2025/2026: Yogurt may have no more than 12 grams of added sugar per 8 fluid ounces.
Cheese	1 oz.	1 1/2 oz.				
Large egg(s)	1/2	3/4				
Cooked, dry beans or peas	1/2 cup	3/8 cup				
Peanut butter (or any nut or seed butter)	2 Tbsp	3 Tbsp				
Peanuts, soy nuts, tree nuts or seeds						
Yogurt, plain or flavored, unsweetened or sweetened	1/2 oz. or 1/2 cup	1/2 oz. or 1/2 cup	4 oz. or 1/2 cup	6 oz. or 1/2 cup		
Grains			8 oz. eq./wk	8 oz. eq./wk	10 oz. eq./wk	Require 80% of the weekly grains in the NSLP and SBP be whole grain-rich (WGR), and the remaining weekly grains must be enriched.
When combining K-5 & 6-8 to establish a K-9 group.			8 oz. eq./wk			
Servings of grains or breads must be whole-grain rich	5 per week at least 1/2 avg/day	8 per week at least 1 avg/day	1 oz. eq. per day minimum	1 oz. eq. per day minimum	2 oz. eq. per day minimum	
Vegetable			1/2 cup every day		1 cup every day	No more than 1/2 of the total requirement may be met with full-strength vegetable juice.
Dark Green			1/2 cup every week		1/2 cup every week	In grades K-12 the vegetable subgroups need to be offered throughout the week. The amounts listed here are the minimum amount that must be offered during the week. Beans, peas, and lentils offered towards the meat/meat alternate component can also count toward the weekly vegetable subgroup requirement.
Red/Orange			1/2 cup every week		1 1/2 cups every week	
Beans/Peas/Lentils	1/2 cup either or	1/2 cup either or	1/2 cup every week		1/2 cup every week	
Starchy			1/2 cup every week		1/2 cup every week	
Other			1/2 cup every week		1/2 cup every week	
Fruit			1/2 cup every day	1/2 cup every day	1 cup every day	No more than 1/2 of the total weekly requirement may be met with 100% full-strength fruit juice.
Milk (fluid offered as a beverage)	1/2 cup (6 fl. oz)		1/2 pint (8 fl. oz)			Milk may be 1% or fat free. Flavored or unflavored milk may be offered. Sugar limits to be implemented by school year 2025/2026: Flavored milk must contain no more than 10 grams of added sugar per 8 fluid ounces.
Min. and Max. Calorie Ranges in an average 5-day week menu	517*		550-650	600-700	750-850	Menus for students ages 1-2 and ages 3-4 have a minimum calorie requirement of 517 calories averaged over the school week
When combining K-5 & 6-8 to establish a K-9 group.			600-650			
Sodium			≤ 1110	≤ 1226	≤ 1280	K-5 group sodium max = 1110 mg

*Schools serving lunch 7 days per week should increase the weekly quantity by approximately 20% for each additional day. Food Buying Guide FNS Instruction 783-1, Rev. 2 Grains and Bread Instruction provides the information for the minimum weight of serving.



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