NUTRITION STANDARDS Nutrition For Learning



















NUTRITION STANDARDS Nutrition For Learning

Adapted from: Ministry of Children and Youth Services (MCYS) Nutrition Guidelines, Nutrition Tools for School Nutrition Standards, 2010 v2.

These standards comply with the Ministry of Education's School Food and Beverage Policy (P/PM 150) Nutrition Standards, Waterloo Catholic District School Board Food and Nutrition Policies and the MCYS Nutrition Guidelines.

*All products must be trans fat free. With the exception of meat and milk products (e.g. milk, yogurt, fresh or frozen meats) in which trans fat is naturally occurring and the ingredient list does not list hydrogenated fats/oils.

*The food and beverage products are listed for the purpose of awareness of products available in the community. This is not intended to be an endorsement of specific brands, nor is it a comprehensive list. It is recommended to always read food labels as product compositions may change.



Fruit and Vegetables

Frequency: Serve one serving at every meal and snack

Food Category	Serving Size	Standard to be followed	Examples
Fresh/Frozen vegetables or fruit	1 medium size vegetable 125 ml (1/2 cup) raw or cooked 250 ml (1 cup) raw leafy green vegetables	Vegetable or fruit (or water) is the first item on the ingredient list and Fat: 3 g or less and Saturated fat: 2 g or less and Sodium: 240 mg or less and No added super	 Fresh or frozen vegetables with little or no added salt Fresh or frozen fruit with no added sugar Canned fruit packed in water or in 100% juice
Canned/jarred vegetables and tomato sauce	125 ml (1/2 cup)	and No added sugar	 100% juice ✓ Canned vegetables with no added sugar Mott's Fruitsations Unsweetened Fruit Sauce Del Marte No Succe
Canned/jarred fruit and fruit sauces	125 ml (1/2 cup)		 Del Monte – No Sugar Added Packed In Water – all sizes, varieties PC – Appletreet fruit cups, unsweetened, all flavours Compliments – Junior Go Go Tubes, Apple, Apple Strawberry

Frequency: Only one food item among the following category may be served one time per week or less			
Food Category	Serving Size	Standard to be followed	Examples
Fruit Juice	125 ml (½ cup)	100% juice, pulp, or purée and Unsweetened/No sugar added and No artificial flavours or colours added	
Vegetable and tomato juices	125 ml (½ cup)	100% juice, pulp, or purée and Unsweetened/No sugar added and Sodium: 480 mg or less and Vitamin C: 30% DV or more OR and Vitamin A: 15% DV or more and No artificial flavours or colours added	
Dried Fruit	60 ml (¼ cup)	Vegetable or fruit (or water) is the first item on the ingredient list and Fat: 3 g or less and Saturated fat: 2 g or less and Sodium: 240 mg or less and Fibre 2 g or more and Vitamin C: 30% DV or more OR and Vitamin A: 15% DV or more and No added sugar If offered, dried fruit should be consumed as part of a meal. Brushing teeth should be encouraged after	 Dried fruit (apricots, apples, raisins) 100% fruit leathers* with no added sugar SunRype – Fruit To Go Crisps 100% Fruit PC – Mini Chefs Raisins Rule

Grain Products

Frequency: Serve food with whole grain as the first ingredient

Frequency: 5	Frequency: Serve food with whole grain as the first ingredient			
Food Category	Serving Size	Standard to be followed	Examples	
Breads (eg. Bread, bagels, rolls, pita, roti, chapatti, bannock, naan, tortilla)	1 slice bread, ½ bagel, pita, bun or English muffin ¼ naan, ½ or 35 g tortilla, chapatti	Whole grain is the first item on the ingredient list and Saturated fat: 2 g or less and Sodium: 240 mg or less and Fibre: 2 g or more and Iron: 5% DV or more	 Whole grain breads, including buns, bagels, English muffins, rolls, naan, pitas, tortillas, chapattis, rotis, bannock Whole grain pizza dough and flatbread Dempsters – Whole Grains, all varieties Country Harvest – all varieties Stonemill Bakehouse – Sun Dried Raisin, Roasted Grains Bagel, Grains and Honey, Cranberry Pumpkin Seed, 12 Grain Rye Bread PC Blue Menu Whole Wheat English Muffins PC Blue Menu Thins Multigrain Bagels PC Blue Menu Whole Grain Tortillas – all varieties PC Blue Menu Whole Grain Bagels – Multi-Grain Flax, Cinnamon Raisin, Oatmeal 	
Cereals (cold and hot)	30 g (½ – 1 ¼ cups) cold cereal, 175 ml (3/4 cup) hot cereal	Whole grain is the first item on the ingredient list and Saturated fat: 2 g or less and Fibre: 4 g or more and Sodium: 240 mg or less and Sugar: 8 g or less and Iron: 5% DV or more	 Some breakfast cereals, including oatmeal, some granola, and cold cereals containing fibre Compliments – Multigrain Flakes with Triple Berry General Mills – Cheerios, Multigrain Cheerios GrainShop – High Fibre Crisp Kelloggs – Bran Flakes Kelloggs – Just Right PC – Blue Menu Bran Flakes PC – Blue Menu Multigrains O's PC – Organics, Ancient Grains, 7 reasons PC – Blue Menu 100% Whole Grain Steel Cut Oats PC – Blue Menu Omega-3 Cranberry & Apple Whole Grain Instant Oatmeal PC – Blue Menu Omega-3 Regular Whole Grain Instant Oatmeal PC – Blue Menu On Track Cereal Plus Protein Post – Shreddies Post – Grape Nuts Quaker – Oatmeal Squares Original Quaker – 100% Whole Grain Oats 	
Rice and other grains	125 ml (½ cup) cooked rice or grain	Whole grain is the first item on the ingredient list and Fat: 3 g or less and Saturated fat: 2 g or less and Sodium: 240 mg or less		
Pasta	125 ml (½ cup) cooked pasta	Whole grain is the first item on the ingredient list and Fat: 3 g or less and Saturated fat: 2 g or less and Sodium: 240 mg or less		
Crackers	30 g crackers	Whole grain is the first item on the ingredient list and Fat: 3 g or less and Saturated fat: 2 g or less and Sodium: 240 mg or less and Fibre: 2 g or more	 Whole grain crackers, pita chips and flatbreads Kashi – TLC Original 7 Grain Ryvita – all varieties Christie – Triscuits, all varieties PC – Ancient Grains Grissol, Melba Toast – 60% Whole Wheat 	

Grain Products

Frequency: Only one food item from among the following category may be served one time per week or less for a snack program (not to be served at breakfast or morning meal programs)

Food Category	Serving Size	Standard to be followed	Examples
Popcorn	50 g	Air popped preferred. If microwave popcorn, Fat: 3 g or less and Saturated fat: 2 g or less and Sodium: 240 mg or less and Fibre: 2 g or less and Iron or Calcium or Vitamin A or Vitamin C: 5% DV or more	 Air popped popcorn Orville Redenbacher Smart Pop! Mini Bag Newman's Own — Pop's Corn (no butter, no salt)
Pretzels	50 g	Whole grain is the first item on	Tostitos Baked Tortilla Chips
Baked Tortilla chips	50 g	the ingredient list and Fat: 3 g or less and Saturated fat: 2 g or less and Sodium: 240 mg or less and Fibre: 2 g or more and Iron or Calcium or Vitamin A or Vitamin C: 5% DV or more	

Frequency: Only one food item from among the following category may be served one time per week or less

Food Category	Serving Size	Standard to be followed	Examples
Muffins	1 small muffin or 2 mini's (35 g)	Whole grain is the first item on the ingredient list	 ✓ Whole grain waffles and pancakes ✓ Whole grain muffins, cookies, grain-based bars
Grain based bars	1 bar (30 g)	and Fat: 5 g or less and Saturated fat: 2 g or less	Compliments – Balance, Eight Whole Grains, Flax and Fibre, Triple Berry, Banana Strawberry
Cookies	2 oatmeal (30 g)	and Fibre: 2 g or more and Sodium: 240 mg or less and Iron: 5% DV or more No chocolate, candy or marshmal- lows or yogurt coated Muffins Sugar: 20 g or less	 Dare Bear Paw Minis – Oatmeal Mixed Berry Lifestyles – Cranberry Citrus Oat Crunch PC Blue Menu Whole Grain Cranberry Orange Biscuits, Whole Grain Banana Bran, Blueberry Lemon with Flaxseeds PC – Blue Menu Muffins, Cranberry & Orange Soy, Raspberry & Pomegranate, Raisin Bran Flax, Wild Blueberry Quaker Chewy Bars – Apple Fruit Crumble, Bumble Berry, Raspberry Crumble
Pancakes/ waffles	1 pancake/waffle (35 g prepared)	Grain Based Bars Sugar: 8 g or less Cookies Sugar: 8 g or less	 If possible make from scratch using whole wheat flour and 2%, 1% or skim milk If using a mix, select brands that require additional ingredients such as milk and eggs. Offer fresh fruit or canned unsweetened fruit as topping instead of syrup PC – Blue Menu Whole Grain Pancake and Waffle Mix

Milk and Alternatives

Frequency: Provide one serving with every breakfast and lunch meal

Food Category	Serving Size	Standard to be followed	Examples
Water	n/a	Plain	✓ Plain water
Milk (fresh, reconstituted, powdered, evaporated or UHT milk)	250 ml (I cup) fresh, UHT or reconstituted milk, 125 ml (½ cup) evaporated milk	Fat: 2% M.F. or less and Sugar: 28 g or less and Calcium: 25% DV or more	✔Plain milk, skim, 1% or 2%
Milk alternatives (e.g. Fortified soy or UHT soy)	250 ml (1 cup)	Sugar: 28 g or less and Calcium: 25% DV or more and Vitamin D: 25% DV or more	✓ Fortified Soy Beverage (Plain or flavoured) Note: Canada's Food Guide states that rice, potato and almond beverages do not contain the level of protein found in milk or fortified soy beverage. Therefore, these are not included as Milk and Alternatives.
Yogurt	175 g, ¾ cup	Fat: 2.0 % M.F. or less and Calcium: 15% DV or more and Vitamin D: 15% DV or more and Sugar: 20 g or less	 Lower fat plain or flavoured yogurt with Vitamin D Mix plain yogurt with fruit Astro – Zer0%, all varieties Danone – Crush, all flavours Danone – Silhouette, all flavours PC – Blue Menu Finesse 0%, all flavours Yoplait Source – all flavours Yoplait Asana – all flavours
Cheese (including cottage cheese)	50 g (1 ½ oz)	Fat: 20% M.F. or less and Sodium: 360 mg or less and Calcium: 15% DV or more	 Cheeses lower in fat and sodium include part skim mozzarella, light cheddar, some swiss and ricotta, cottage cheese Babybel Cheese – Mini Babybel – Original and Light Black Diamond – Cheesestrings, Marbelicious, Mozzarella Compliments Balance – Light Cheese, all varieties Compliments Balance – Stringable Cheese, all varieties Kraft – Cracker Barrel Light Cheese Nordica, 1%, 2% Cottage Cheese PC – 1%, 2% Cottage Cheese PC Blue Menu – Light Cheese, all varieties Selection, 1%, 2% Cottage Cheese

Frequency: Only one food item	from among the following category may	be served one time per week or less

Food Category	Serving Size	Standard to be followed	Examples
Processed cheese slices	42 g (2 thin slices)	Fat: 20% M.F. or less and Sodium: 360 mg or less and Calcium: 15% DV or more	
Processed cheese spread	30 g (2 tbsp)	Fat: 20% M.F. or less and Sodium: 360 mg or less and Calcium: 15% DV or more	
Custards, puddings and frozen desserts	Not permitted as the	ermitted as they do not meet Maximum Nutritional Value Criteria	

Meat and Alternatives

Frequency: Provide one serving with every breakfast and lunch meal

Food Category	Serving Size	Standard to be followed	Examples
Fresh or frozen meats (e.g. poultry, fish, pork, beef, lean back bacon)	75 g (2 ½ oz) 125 ml (½ cup) fresh or frozen meats, cooked	Fat: 10 g or less and Sodium: 360 mg or less Note: The Canadian Food Inspection Agency classifies bacon, wieners, pepperoni, and beef/turkey jerk products as being 'processed' rather than fresh. NTS recommends using the Nutrition Criteria for Deli (Sandwich) Meat to assess these products.	 ✓ Look for lean or extra lean meats ✓ Extra-lean ground meat ✓ Lean beef, goat, lamb, pork, or poultry
Frozen prepared meats (e.g. baked chicken or fish strips and pieces, hamburger patty)		Lean or extra lean beef products Fat: 5 g or less for chicken, pork or fish and Sodium: 360 mg or less	 Some breaded chicken strips and nuggets Some lean meatballs Some lean hamburger patties
Canned Meat or Fish		Select tuna, not albacore or white Packed in water, not oil Fat: 8 g or less and Sodium: 360 mg or less	Canned, lower sodium meat or fish, packed in water
Eggs (whole or liquid)		Fat: 7 g or less and Sodium: 360 mg or less Note: all fresh eggs, if cooked using a lower fat method with no added salt	
Legumes (e.g. lentils, chickpea, black beans) Roasted Legumes (soy, chickpeas, etc)		All plain, dried, canned and frozen legumes will meet criteria; canned legumes should be rinsed to reduce salt (sodium). If in a sauce or dressing: Iron: 5% DV or more and Sodium: 360 mg or less	• Summer Fresh, Chickpea Spread, Light Hummus, Light Spicy Hummus (2 tbsp serving)
		and Fat: 3 g or less	
Seeds Shelled (e.g. sunflower)		Not coated with candy, chocolate, sugar or yogurt and Sodium: 140 mg or less	 Unsalted sunflower seeds Unsalted pumpkin seeds or pepitas Horse and Buggy Brands Inc – Portioned packs – hulled sunflower seeds
Tofu	150 g 175 ml (¾ cup)	Iron: 5% DV or more and Sodium: 360 mg or less and Protein: 10 g or more	✓ Plain tofu
Other meat alternatives (e.g. veggie dogs, soy burgers, soy ground round)	75 g (2 ½ oz) 125 ml (½ cup)	Fat: 3 g or less and Sodium: 360 mg or less and Protein: 10 g or more and Iron: 5% DV or more	

Erequency Only and food item from amon	ng the following estagory may	the conved and time ner week or less
Frequency: Only one food item from amon	10 me ionowing calegory may	v de served one inne der week of iess
	ig me ionering category may	

Food Category	Serving Size	Standard to be followed	Examples
Deli meats (e.g. turkey, chicken)	75 g (2 ½ oz) 125 ml (1/2 cup)	Sodium Nitrite/Nitrate Free and Lean or extra lean (Fat: 5 g or less) and Sodium: 480 mg or less	 Nitrate Free cooked turkey or chicken breast PC Blue Menu Oven Roasted Chicken Breast PC Blue Menu Tomato Basil Oven Roasted Turkey Breast

Miscellaneous

- Program providers may use only one of the following food items per snack/meal: (e.g. when serving toast, jam or butter should be offered, not both).
- The following items should be used in small quantities, as defined under "Serving Size"
- Choose products that are lower in fat and sodium.

Ingredients	Serving Size
Condiments and spreads (e.g. pickles, relish, mustard, ketchup, cream cheese)	15 ml (1 tbsp) or less
Gravies and sauces	60 ml (4 tbsp) or less
Dips	30 ml (2 tbsp) or less
Fats (trans fat free margarine, butter)	5 ml (1 tsp) or less
Oils and dressings (e.g. vegetable oils, mayonnaise)	15 ml (1 tbsp) or less
Other (e.g olives, parmesan cheese)	15 ml (1 tbsp) or less

Not Permitted	
Candy, chocolate, marshmallows, gummies	High fat, salty snacks (e.g. potato chips, nacho chips)
Soft drinks, sports drinks, energy drinks	Deep fried foods
Fruit flavoured beverages that are not 100% juice	Foods containing artificial trans fats
Jello	Cured meats (e.g. salami, pepperoni, bologna)
Gum	
Cake, cupcakes, donuts, pastries	
Popsicles and freezies, if not prepared with 100% juice	

