



What is a "Competitive Food"?

- Food or beverage sold outside of the National School Lunch or Breakfast Program.
 - Vending machines
 - A la carte line
 - Snack carts
 - School Stores



Where have we been? Where are we going?

2004

Local Wellness Policies 2006

Alliance
Competitive
Food &
Beverage
Guidelines

2007

IOM Standards 2010

Healthy Hunger-Free Kids Act 2013

Smart Snacks in School Nutrition Standards



"Smart Snacks in School" is Here!

- This summer, USDA released their interim final rule that sets nutrition standards for all snacks and beverages sold in schools:
 - Vending machines
 - A la carte
 - School stores
 - Snack carts
 - Fundraising
- Implementation begins July 1, 2014
 - Get ahead of the curve…start TODAY!



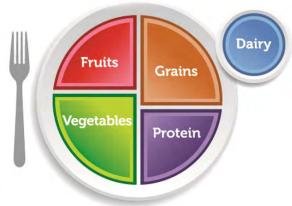
Applies to:

- The whole school day (from midnight before to 30 minutes after)
- Products SOLD during the day.
- Entire school campus
- NOT community events, evening activities, or weekend activities at the school.
- NOT parties or other times when food is served but not sold.
- Gives states authority to define fundraising exemptions within limits.



Standards include:

- Food groups: Products must have as the first ingredient a fruit, vegetable, dairy product or protein food (meat, beans, poultry, etc.) OR
- Contains 10%DV of either Vitamin D, Calcium, Potassium or Fiber (through 2016)





Standards include limits on specific nutrients for entrees

and snacks:

- Calories
- Total Fat
- Saturated Fat
- Total Sugar
- Trans Fat
- Sodium





Calories:

- Entrée items that do not meet NSLP/SBP exemption:
- ≤350 calories
- Snack items/Side dishes:
- ≤200 calories per item





Total Fat:

- ≤35% of total calories from fat per item as packaged/served
- Exemptions include:
 - Reduced fat cheese;
 - Nuts and seeds and nut/seed butters;
 - <u>Dried fruit with nuts and/or seeds</u> with no added nutritive sweeteners or fat;
 - Seafood with no added fat; and
 - Part-skim mozzarella



Saturated Fat

- <10% of total calories per item as packaged/served.
- Exemptions for: reduced fat cheese, part-skim mozzarella;
- Nuts, seeds and nut/seed butters;
- Dried fruit with nuts and/or seeds with no added nutritive sweeteners or fat.

Trans Fat

 Zero grams of trans fat per portion as packaged/served (< 0.5 g)



Sugar:

≤ 35% of weight from total sugars per item



Sodium:

- Entrée items that do not meet NSLP/SBP exemptions: ≤480 mg sodium per item
- Snack and side items:
 - ≤230 mg (until June 30, 2016)
 - ≤200 mg (after July 1, 2016)



Smart Snacks 101 - Beverages

Beverages allowed at all grade levels:

- Water
- Fat-free/low-fat Milk (8oz elementary; 12 oz middle/high)
- Juice (8oz elementary; 12 oz middle/high)





Smart Snacks 101 - Beverages

Other beverages allowed at high school only:

- Diet beverages
- Mid-calorie beverages (40 cal/8oz; 12 oz max)





Smart Snacks 101 - Fundraisers

- The standards would not apply to items sold during nonschool hours, weekends, or off-campus fundraising events.
- State agencies may establish limits on the number of exempt fundraisers that may be held during the school year.
- School districts may institute additional standards.



Smart Snacks – We have work to do!

• 40% of all students buy and eat one or more snacks at school.





Steps for Success! Making Changes to Snacks & Beverages in YOUR school!



A la carte items?

Vending Machines?

Know Your Venues...

School Store?

Snack Cart?

Get Others Involved to Build Consensus...



Know Your Products...



Engage the School or District Business Office...



Work With Your Vendors...

- Educate about the nutrition guidelines
- Obtain a list of their products that meet the guidelines
- Develop a plan for replacing products
- Request samples
- Conduct taste tests with students



Combine your efforts...



Communicate...



Staff

Students

Parents

Community

Promote...

Highlight new Highlight products! contests! Limited Time Offers!



Engage students...



Tools You Can Use!

www.healthiergeneration.org/smartsnacks



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