



COMMONWEALTH of VIRGINIA

DEPARTMENT OF EDUCATION

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SNP Memo #08-09-01

TO: Directors, Supervisors and Contact Persons, Addressed

FROM: Lynne Fellin, Associate Director
School Nutrition Programs 

DATE: July 21, 2008

SUBJECT: Crediting of Corn Meal and Corn Flour for Grains/Breads Component in Food-Based Meal Patterns

To be credited as a grains/breads component in the Food-Based Menu Planning approaches for School Nutrition Programs, grain products must either be enriched or whole grain or made from enriched or whole-grain meal and/or flour. Bran or germ are credited the same as enriched or whole-grain meal or flour.

Previously, the USDA Child Nutrition Programs allowed corn meal and corn flour to be counted as a whole grain for crediting grains/breads. This was allowed because the standard of identity for “corn meal” and “corn flour” was interpreted as yielding a whole grain.

Subsequently, the U. S. Food and Drug Administration (FDA) published guidance entitled *Whole Grain Label Statements* that contained the following statement: “*Degerminated and bolted cornmeals should not be considered whole grain products because germ or bran has been removed during processing. Because the rest of the meal (flour) standards allow removal of some of the hull, these also should not be considered whole grain products.*” This clarification by FDA for “corn meal” and “corn flour” indicates that these products should no longer be considered as whole grains for the USDA Child Nutrition Programs.

Beginning July 1, 2008, to be credited toward meeting meal pattern requirements in the school nutrition programs, corn, or products containing corn, must be labeled as:

1. “whole corn” (or other “whole” corn designations such as whole grain corn, whole ground corn, whole cornmeal, whole corn flour, etc...); or,
2. “enriched corn” (or other “enriched” corn designations, such as enriched yellow corn meal, enriched corn flour, enriched corn grits, etc...).

Menu items such as corn tortilla chips, corn tortillas, corn taco shells, corn taco boats, etc... must have their ingredient labels reviewed by the school division to determine if the items qualify to be credited as grains/breads in the Enhanced Food-Based Menu Planning approach. Questions on specific products and their ingredients should be addressed directly to the product manufacturer. School nutrition programs in Virginia are encouraged to implement this requirement as soon as possible, but not later than the first operating day of the 2008-2009 school year, to ensure that students receive the most nutritious grains/breads products.

If there are questions or additional information is needed, please contact the school nutrition program specialist assigned to the division, or Lynne Fellin, at (804) 225-2074.

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