Moving Forward with School Nutrition Guidelines



Canteen and Vending



Canteen and Vending Guidelines

	te the status of each item below using the following scale: eady in Place 2 Implement this School Year 3 Implement next School Year
•	delines are for canteens that sell items requiring minimal food preparation. If your canteen or cooks food, refer to the Cafeteria Guidelines (pages 12-13) .
	Water is available. Skim, 1% or 2% white milk or plain fortified soy beverage is available. The following beverages are available only if water and white milk and/or plain fortified soy beverage are available: chocolate milk and/or flavoured, fortified soy beverage (250 mL maximum size for K-8) 100% vegetable and/or fruit juice (200 mL maximum size for K-8) Note: Criteria for other bottled beverages are on page 28.
Food O	ptions
F	Food prices and product placement make fresh, whole foods the easiest and most appealing to purchase. At least one fruit or one vegetable is offered daily.
Packag	ed Foods
5	At least 50 per cent of products meet the defined Nutrition Criteria (page 27). The other 50 per cent meet <i>most</i> of the criteria. Confectionery (ex: candy, chocolate bars, gummies, gelatin desserts, licorice) are not considered to meet the nutrition criteria.
	When choosing pre-made, packaged and/or canned foods (ex: fruit cups, crackers, soups, yogurt and bars) the Nutrition Criteria (page 27) are used.

Action Plan for the 20__/20__ School Year

- 1. Review your responses in the checklist.
- 2. Identify at least two items you plan to work on this year.
- 3. Write your goals below.
- 4. Identify how you will achieve each goal by stating what action steps are needed, who is responsible and when each step needs to be completed.

Goal:			
Action	Who is Responsible	To be Completed by	Status
Goal:			
Action	Who is Responsible	To be Completed by	Status

Appendix A

Nutrition Criteria

If choosing processed, packaged products and convenience items, compare the Nutrition Facts Table and Ingredients List on similar products and choose the best one based on the criteria listed below. To help you check products more quickly, the "check here first" arrows have been placed beside nutrients commonly high/low in each section. Confectionery (ex: candy, chocolate bars, gummies, gelatin, desserts, licorice) are not considered to meet the nutrition criteria.

1. Frozen vegetables and fruit, pasta sauce, canned vegetables and fruit, dried fruit, leathers or bars, fruit cups, or vegetable and fruit juices

Per portion size sold:

- Fat 5 g or less
- Trans fat o g
- Sodium 200 mg or less
- Sugars: not the first listed ingredient, no sugar substitutes. "Sugars" include fruit puree and fruit juice. ← Check here first.
- **2.** Breakfast cereal, crackers, processed cheese and cracker packets, snack bars (ex: cereal, fruit & nut, granola), cookies, muffins, rice cakes, tortilla chips or popcorn

Per portion size sold:

- Fat 7 g or less; may be higher when nuts are an ingredient
- Trans fat o g
- Sodium 350 mg or less
- Sugars 8 g or less, no sugar substitutes
- 3. Chocolate milk, packaged cheese portions, flavored yogurt, pudding, cottage cheese or yogurt drinks

Per portion size sold:

- Fat 10 g or less
- Trans fat 0.5 g or less
- Sodium 250 mg or less
- Sugars 21 g or less*(a better choice will have 12 g or less), no sugar substitutes.
 ← Check here first.
- Calcium 10% DV or more
- \star Chocolate Milk (26 28 g sugar) is acceptable if reduced-sugar chocolate milk is not available.

4. Hummus, jerky, peperoni sticks, hot dogs, packaged seeds and nut snacks

Per portion size sold:

- Fat 15 g or less, excluding plain nuts and seeds
- Trans fat 0.5 g or less
- Sodium 350 mg or less; a better choice will have 200 mg or less ← Check here first.
- Sugars 4 g or less; nut, seed and legume spreads 2 g or less
- 5. Restaurant food (where nutrition information is available) or packaged, canned or frozen products such as soup, noodles, frozen or ready-to-bake pizza products, sandwiches, meal entrées, soup, lunch and snack packs, and rice or pasta dishes

Per portion size sold:

- If the first ingredient is a grain, it must be a whole grain
- Fat 17 g or less, soup 4 g or less
- Saturated Fat 5 g or less
- Trans fat 0.5 g or less
- Sodium 700 mg or less; soup 500 mg or less ← Check here first.
- Protein 10 g or more, not required for soup
- Sugars 24 g or less
- At least one of vitamin A, vitamin C, calcium or iron 15% Daily Value or greater
- **6.** Bottled beverages (includes bottled water, flavoured water, fruit-flavoured drinks, iced tea, soft drinks, sparkling water, electrolyte/sports drinks, vitamin-enhanced water)
 - Serving size 600 mL or less
 - Fat 3 g or less
 - Trans fat 0.5 g or less
 - Sodium 200 mg or less per 250 mL
 - Sugars 8 g or less, no sugar substitutes ← Check here first.
 - Caffeine 15 mg or less
 - No cautionary statements (ex: "Do not consume more than 'X' servings daily" or "Use 'X' servings maximum daily" or "Not recommended for children"). No specific quantity of botanical ingredients (ex: 'X' mg Energy Blend, ginseng, gingko biloba, milk thistle, guarana seed extract, grape skin extract or Coenzyme Q10) listed on the label.

Appendix B

Nutrition Information

FIBRE

• Source of fibre: 2 g per serving

• High source of fibre: 4 g per serving

• Very high source of fibre: 6 g per serving

SODIUM

Almost 80 per cent of the sodium we eat comes from processed and packaged foods, not the salt shaker. Common sources of sodium include:

- breads, wraps, pitas and pizza crusts
- canned foods (draining and rinsing canned foods will reduce sodium)
- cheese
- condiments, sauces and mixes (ex: ketchup, soya sauce, taco seasoning)
- processed meats (ex: ham, bologna, salami, pepperoni, hot dogs)
- salt
- · seasoned or pickled products

Health Canada Sodium Recommendations

Age	Aim for	No more than
Children 1-3 years	1,000 mg/day	1,500 mg/day
Children 4-8 years	1,200 mg/day	1,900 mg/day
Teens 9-13 years	1,500 mg/day	2,200 mg/day
Adults 14-50 years	1,500 mg/day	2,300 mg/day

SUGARS

Sugars can be found in many forms. Read the ingredient list and look for these words:

- white sugar, brown sugar, raw sugar, Demerara or Turbinado sugar
- honey, molasses, evaporated cane juice, cane juice extract
- corn syrup and corn syrup solids, maple syrup or any other type of syrup
- high fructose corn syrup or glucose-fructose, glucose, dextrose, fructose, lactose, maltose, sucrose

Concentrated fruit juices and fruit purees are often used as sweetening ingredients and are treated as sugars in the Guidelines.

Note: Words ending in "ose" are usually sugars.

SUGAR SUBSTITUTES

The following are sugar substitutes:

Artificial sweeteners and intense sweeteners:

- · aspartame (Nutrasweet, Sweet'nLow, Sugar Twin)
- neotame, acesulfame potassium (Ace-K)
- sucralose (Splenda), cyclamate (Sugar Twin, Sucaryl), thaumatin

Intense sweeteners from natural sources:

- · hydrogenated starch hydrolysates
- isomalt, lactitol, maltitol, maltitol syrup, mannitol
- · sorbitol, sorbitol syrup, xylitol, erythritol, polydextrose
- steviol glycosides (stevia)

TRANS FATS

The following are common sources of artificially created trans fat:

- hard margarine (not including non-hydrogenated margarine)
- shortening
- pre-made pastry
- · pre-made icing/frosting
- · any food with hydrogenated or partially hydrogenated fat in the ingredient list

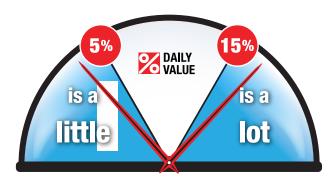
NOTE: Meat, milk, and butter naturally contain small amounts of trans fat. Current evidence does not indicate these are harmful.

WHOLE GRAINS

- To choose whole grains look for these words in the ingredient list: whole [name of grain], stone ground whole [name of grain], brown rice, oats, oatmeal and wheat berries.
- When the first ingredient listed is made up of several other ingredients, the first item in the bracketed list must be a whole grain. For example: granola (rolled oats, wheat flakes, sugar/glucose...).
- Enriched wheat flour, white rice, bran or wheat germ are not whole grains.

What is the % Daily Value?

The % DV is a guide to help you choose healthier foods. The % DV shows you if a specific amount of food has a little or a lot of a nutrient.



Cracker A

Nutrition Facts Per 9 crackers (23 g)						
Amount		% Da	aily Value			
Calories 90)					
Fat 4.5 g			7 %			
Saturated + Trans 0	_		13 %			
Cholesterol 0 mg						
Sodium 28	0 mg		12 %			
Carbohydr	ate 12	g	4 %			
Fibre 1 g			4 %			
Sugars 0 g						
Protein 3 g	l					
Vitamin A	0 %	Vitamin C	0 %			
Calcium	2 %	Iron	8 %			

Cracker B

Nutrition Facts Per 4 crackers (20 g)						
Amount		% D	aily Value			
Calories 90)					
Fat 2 g			3 %			
Saturated + Trans 0	_		2 %			
Cholesterol 0 mg						
Sodium 90	mg		4 %			
Carbohydr	ate 15	g	5 %			
Fibre 3 g			12 %			
Sugars 1 g						
Protein 2 g						
Vitamin A	0 %	Vitamin C	0 %			
Calcium	2 %	Iron	8 %			

Appendix C

Nutrition Resources for Schools

School Nutrition Information Line

Need more help with guidelines and policies? Call 1-888-547-0535 toll free to get assistance from Manitoba Healthy Food in Schools.

www.gov.mb.ca/healthyschools/foodsinschools

Regional Health Contacts

Contact your local community dietitian, health promotion co-ordinator, home economist or wellness facilitator:

Interlake-Eastern Regional Health Authority www.ierha.ca

Northern Regional Health Authority www.northernhealthregion.ca

Southern Health-Santé Sud www.southernhealth.ca

Prairie Mountain Health www.prairiemountainhealth.ca

Winnipeg Regional Health Authority www.wrha.mb.ca | www.churchillrha.com

Provincial Contacts

Reliable nutrition information and resources from registered dietitians:

Dairy Farmers of Manitoba Winnipeg, Manitoba 204-488-6455 1-800-567-1671

www.nuton.ca

Heart and Stroke Foundation of Manitoba Winnipeg, Manitoba 204-949-2000

www.heartandstroke.ca

Child Nutrition Council of Manitoba
Winnipeg, Manitoba
www.childnutritioncouncil.com
(special focus on breakfast/snack programs)

Dietitians of Canada www.dietitians.ca Regional Office 306-649-0113