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To: School Food Authorities

From: Paula Tyner-Doyle, Coordinator

Subject: Soup Crediting Information

Soup must meet specific requirements to credit toward the vegetable component. Vegetable soup *made from scratch* credits based on the actual amount of vegetables in each subgroup per serving. Menu planners must document this information with a standardized recipe, based on the yields in USDA's *Food Buying Guide for Child Nutrition Programs*. Recipes must contain at least 1/8 cup of vegetable per serving (the minimum creditable amount) to credit toward meeting part of the minimum daily vegetable component.

We recommend that you evaluate your soup offerings to ensure the vegetable soup is meeting the minimum creditable portions. We do not recommend you use vegetable soup solely as the vegetable, grain, or meat/meat alternate component. Using the vegetable soup as the sole source of the above components will result in deficient meals and loss of reimbursement. Also, keep in mind to serve soup in a larger bowl than your actual portion.

Only certain types of commercial vegetable soups can credit toward the vegetables component. Allowable commercial vegetable soups credit only as "additional" vegetables except for lentil, pea (e.g. split pea) and bean soups, which credit as the bean/peas (legumes) subgroup. Commercial beef barley, chicken or turkey noodle and chicken or turkey rice soups do not credit toward any meal pattern component. Therefore you would not be able to count the meat in these soups towards the meat/meat alternate component or the pasta/macaroni in these soups towards the grain component.

There is tremendous variability in how commercial soups are made. To credit a commercial soup differently from the yields in the *Food Buying Guide*, schools must obtain a product formulation statement from the manufacturer stating the specific contribution of all vegetables toward the vegetable subgroups. The manufacturer's product formulation statement must provide the information specified in USDA's *Product Formulation Statement (PFS) for Documenting Vegetables and Fruits, Meat/Meat Alternate, and grains*. The chart below lists allowable commercial vegetable soups.

<b>Allowable Commercial Soups</b>	
<b>"Additional" Vegetables <sup>1</sup></b>	<b>Legumes <sup>2</sup></b>
<p><b>A 1-cup serving credits as 1/4 cup of "additional" vegetables</b></p> <ul style="list-style-type: none"> <li>• Minestrone</li> <li>• Tomato</li> <li>• Tomato with other basic components such as rice</li> <li>• Vegetable (all vegetable)</li> <li>• Vegetable with other basic components such as meat or poultry</li> </ul>	<p><b>A 1-cup serving credits as 1/2 cup of the beans/peas (legumes) subgroup <sup>2</sup></b></p> <ul style="list-style-type: none"> <li>• Lentil</li> <li>• Pea, e.g., split pea</li> <li>• Bean, e.g., black bean, mixed bean</li> </ul>
<p><sup>1</sup> Based on the <i>Food Buying Guide</i>, 1 cup of these commercial vegetable soups credits as 1/4 cup of "additional" vegetables. These soups cannot credit toward any other vegetable subgroup unless the manufacturer provides a product formulation statement with specific documentation on the amount of vegetables per serving from each subgroup.</p> <p><sup>2</sup> Based on the <i>Food Buying Guide</i>, 1 cup of commercial lentil, pea and bean soup credits as 1/2 cup of the beans/peas (legumes) subgroup.</p>	