

**EXHIBIT A: SCHOOL LUNCH AND BREAKFAST  
WHOLE GRAIN-RICH OUNCE EQUIVALENCY (OZ EQ) REQUIREMENTS FOR  
SCHOOL MEAL PROGRAMS<sup>1,2</sup>**

| <b>GROUP A</b>  | <b>OZ EQ FOR GROUP A</b>  |
|---|---|
| <ul style="list-style-type: none"> <li>• Bread type coating</li> <li>• Bread sticks (hard)</li> <li>• Chow mein noodles</li> <li>• Savory Crackers (saltines and snack crackers)</li> <li>• Croutons</li> <li>• Pretzels (hard)</li> <li>• Stuffing (dry) Note: weights apply to bread in stuffing.</li> </ul>  | 1 oz eq = 22 gm or 0.8 oz<br>3/4 oz eq = 17 gm or 0.6 oz<br>1/2 oz eq = 11 gm or 0.4 oz<br>1/4 oz eq = 6 gm or 0.2 oz   |
| <b>GROUP B</b>  | <b>OZ EQ FOR GROUP B</b>  |
| <ul style="list-style-type: none"> <li>• Bagels</li> <li>• Batter type coating</li> <li>• Biscuits</li> <li>• Breads (sliced whole wheat, French, Italian)</li> <li>• Buns (hamburger and hot dog)</li> <li>• Sweet Crackers<sup>4</sup> (graham crackers - all shapes, animal crackers)</li> <li>• Egg roll skins</li> <li>• English muffins</li> <li>• Pita bread (whole wheat or whole grain-rich)</li> <li>• Pizza crust</li> <li>• Pretzels (soft)</li> <li>• Rolls (whole wheat or whole grain-rich)</li> <li>• Tortillas (whole wheat or whole corn)</li> <li>• Tortilla chips (whole wheat or whole corn)</li> <li>• Taco shells (whole wheat or whole corn)</li> </ul> | 1 oz eq = 28 gm or 1.0 oz<br>3/4 oz eq = 21 gm or 0.75 oz<br>1/2 oz eq = 14 gm or 0.5 oz<br>1/4 oz eq = 7 gm or 0.25 oz |
| <b>GROUP C</b>  | <b>OZ EQ FOR GROUP C</b>  |
| <ul style="list-style-type: none"> <li>• Cookies<sup>3</sup> (plain - includes vanilla wafers)</li> <li>• Cornbread</li> <li>• Corn muffins</li> <li>• Croissants</li> <li>• Pancakes</li> <li>• Pie crust (dessert pies<sup>3</sup>, cobbler<sup>3</sup>, fruit turnovers<sup>4</sup>, and meat/meat alternate pies)</li> <li>• Waffles</li> </ul>   | 1 oz eq = 34 gm or 1.2 oz<br>3/4 oz eq = 26 gm or 0.9 oz<br>1/2 oz eq = 17 gm or 0.6 oz<br>1/4 oz eq = 9 gm or 0.3 oz   |

<sup>1</sup> The following food quantities from Groups A-G, must contain at least 16 grams of whole-grain or can be made with 8 grams of whole-grain and 8 grams of enriched meal and/or enriched flour to be considered whole grain-rich.

<sup>2</sup> Some of the following grains may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.

<sup>3</sup> Allowed only as dessert at lunch as specified in §210.10.

<sup>4</sup> Allowed for desserts at lunch as specified in §210.10, and for breakfasts served under the SBP.

| <b>GROUP D</b>   | <b>OZ EQ FOR GROUP D</b>   |
|--|--|
| <ul style="list-style-type: none"> <li>• Doughnuts<sup>4</sup> (cake and yeast raised, unfrosted)</li> <li>• Cereal bars, breakfast bars, granola bars<sup>4</sup> (plain)</li> <li>• Muffins (all, except corn)</li> <li>• Sweet roll<sup>4</sup> (unfrosted)</li> <li>• Toaster pastry<sup>4</sup> (unfrosted)</li> </ul>  | 1 oz eq = 55 gm or 2.0 oz<br>3/4 oz eq = 42 gm or 1.5 oz<br>1/2 oz eq = 28 gm or 1.0 oz<br>1/4 oz eq = 14 gm or 0.5 oz                           |
| <b>GROUP E</b>   | <b>OZ EQ FOR GROUP E</b>   |
| <ul style="list-style-type: none"> <li>• Cereal bars, breakfast bars, granola bars<sup>4</sup> (with nuts, dried fruit, and/or chocolate pieces)</li> <li>• Cookies<sup>3</sup> (with nuts, raisins, chocolate pieces and/or fruit purees)</li> <li>• Doughnuts<sup>4</sup> (cake and yeast raised, frosted or glazed)</li> <li>• French toast</li> <li>• Sweet rolls<sup>4</sup> (frosted)</li> <li>• Toaster pastry<sup>4</sup> (frosted)</li> </ul> | 1 oz eq = 69 gm or 2.4 oz<br>3/4 oz eq = 52 gm or 1.8 oz<br>1/2 oz eq = 35 gm or 1.2 oz<br>1/4 oz eq = 18 gm or 0.6 oz                           |
| <b>GROUP F</b>   | <b>OZ EQ FOR GROUP F</b>   |
| <ul style="list-style-type: none"> <li>• Cake<sup>3</sup> (plain, unfrosted)</li> <li>• Coffee cake<sup>4</sup></li> </ul>   | 1 oz eq = 82 gm or 2.9 oz<br>3/4 oz eq = 62 gm or 2.2 oz<br>1/2 oz eq = 41 gm or 1.5 oz<br>1/4 oz eq = 21 gm or 0.7 oz                           |
| <b>GROUP G</b>   | <b>OZ EQ FOR GROUP G</b>   |
| <ul style="list-style-type: none"> <li>• Brownies<sup>3</sup> (plain)</li> <li>• Cake<sup>3</sup> (all varieties, frosted)</li> </ul>  | 1 oz eq = 125 gm or 4.4 oz<br>3/4 oz eq = 94 gm or 3.3 oz<br>1/2 oz eq = 63 gm or 2.2 oz<br>1/4 oz eq = 32 gm or 1.1 oz                          |
| <b>GROUP H</b>   | <b>OZ EQ FOR GROUP H</b>   |
| <ul style="list-style-type: none"> <li>• Cereal Grains (barley, quinoa, etc)</li> <li>• Breakfast cereals (cooked)<sup>5,6</sup></li> <li>• Bulgur or cracked wheat</li> <li>• Macaroni (all shapes)</li> <li>• Noodles (all varieties)</li> <li>• Pasta (all shapes)</li> <li>• Ravioli (noodle only)</li> <li>• Rice (enriched white or brown)</li> </ul>  | 1 oz eq = 1/2 cup cooked or 1 ounce (28 g) dry   |
| <b>GROUP I</b>   | <b>OZ EQ FOR GROUP I</b>   |
| <ul style="list-style-type: none"> <li>• Ready to eat breakfast cereal (cold, dry)<sup>5,6</sup></li> </ul>  | 1 oz eq = 1 cup or 1 ounce for flakes and rounds<br>1 oz eq = 1.25 cups or 1 ounce for puffed cereal<br>1 oz eq = 1/4 cup or 1 ounce for granola |

<sup>5</sup> Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP; and meals served to children ages 1 through 5 and adult participants in the CACFP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

<sup>6</sup> Cereals must be whole-grain, or whole grain and enriched or fortified cereal.