## Section 1 Meat/Meat Alternate

| Section 1 - Meat/Meat Alternate |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| $\begin{aligned} & \text { Food As } \\ & \text { Purchased, AP } \end{aligned}$ | $2 \begin{aligned} & \text { Purchase } \\ & \text { Unit } \end{aligned}$ | 3 Servings Per Purchase Unit, EP |  | $\begin{aligned} & 5 \text { Purchase } \\ & \text { Unit } \\ & \text { for } 100 \\ & \text { Servings } \\ & \hline \end{aligned}$ | Additional Information |
| BEANS, CANNED |  |  |  |  |  |
| Beans, Black (Turtle), dry, canned Whole Includes USDA Foods | $\begin{array}{\|l} \hline \begin{array}{l} \text { No. } 10 \text { can } \\ (110 \mathrm{oz}) \end{array} \end{array}$ | 45.00 | $1 / 4$ cup drained, unheated beans | 2.3 | $\begin{array}{\|l} \hline 1 \mathrm{No} .10 \text { can }=\text { about } \\ 71 \mathrm{oz}(111 / 4 \text { cups) } \\ \text { drained, unheated beans } \end{array}$ |
|  | Pound | 10.14 | $1 / 4$ cup drained, unheated beans | 9.9 |  |
| Beans, Black-eye Peas, dry, canned Whole Includes USDA Foods | $\begin{array}{\|l} \hline \text { No. } 10 \text { can } \\ (108 \mathrm{oz}) \end{array}$ | 46.00 | $1 / 4$ cup drained, unheated beans | 2.2 | 1 No. 10 can = about 78.5 oz ( $11 \frac{1}{2}$ cups) drained, unheated beans |
|  | Pound | 9.37 | $1 / 4$ cup drained, unheated beans | 10.7 |  |
| Beans, Garbanzo, dry, canned Whole Includes USDA Foods | $\begin{array}{\|l} \hline \text { No. } 10 \text { can } \\ (110 \mathrm{oz}) \end{array}$ | 45.50 | $1 / 4$ cup heated, drained beans | 2.2 | $\begin{aligned} & 1 \mathrm{No} .10 \text { can }=\text { about } \\ & 72 \mathrm{oz}(113 / 8 \text { cups }) \\ & \text { heated, drained beans } \end{aligned}$ |
|  | Pound | 10.11 | $1 / 4$ cup heated, drained beans | 9.9 |  |
| Beans, Kidney, dry, canned Whole Includes USDA Foods | $\begin{array}{\|l} \hline \text { No. } 10 \text { can } \\ (108 \mathrm{oz}) \end{array}$ | 44.00 | $1 / 4$ cup drained, unheated beans | 2.3 | 1 No. 10 can = about 72 oz (11 cups) drained, unheated beans |
|  | Pound | 9.77 | $1 / 4$ cup drained, unheated beans | 10.3 |  |
| Beans, Navy, dry canned Whole | $\begin{array}{\|l} \hline \begin{array}{l} \text { No. } 10 \text { can } \\ (108 ~ o z) \end{array} \end{array}$ | 44.00 | $1 / 4$ cup drained, unheated beans | 2.3 | 1 No. 10 can = about 76 oz (11 cups) drained, unheated beans |
|  | Pound | 9.26 | $1 / 4$ cup drained, unheated beans | 10.8 |  |
|  | No. 10 can (108 oz) | 39.00 | $1 / 4$ cup heated, drained beans | 2.6 | 1 No. 10 can = about 72 oz ( $93 / 4$ cups) heated, drained beans |
|  | Pound | 8.66 | $1 / 4$ cup heated, drained beans | 11.6 |  |
| Beans, Pinto, dry, canned Whole Includes USDA Foods | $\begin{array}{\|l} \hline \text { No. } 10 \text { can } \\ (108 \mathrm{oz}) \end{array}$ | 40.50 | $1 / 4$ cup drained, unheated beans | 2.5 | $\begin{aligned} & 1 \mathrm{No} .10 \mathrm{can}=\text { about } \\ & 73 \text { oz }(101 / 8 \mathrm{cups}) \\ & \text { drained, unheated beans } \end{aligned}$ |
|  | Pound | 8.87 | $1 / 4$ cup drained, unheated beans | 11.3 |  |
| PUREE, BEANS ${ }^{1,2}$ |  |  |  |  |  |
| Beans, Puree (Includes: garbanzo, navy, black-eye, pinto, black beans) | $\begin{array}{\|l} \hline \text { No. } 10 \text { can } \\ \text { (110 oz) } \end{array}$ | 46.50 | 1/4 cup pureed beans | 2.2 | 1 No. 10 can pureed with liquid $=110 \mathrm{oz}$ (about $115 / 8$ cups) pureed beans |
|  | Pound | 6.76 | $1 / 4$ cup pureed beans | 14.8 |  |

[^0]
## Section 2 Vegetables

| Section 2 - Vegetables - Red/Orange Subgroup |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| $\begin{aligned} & \text { Food As } \\ & \text { Purchased, AP } \end{aligned}$ | $2 \begin{aligned} & \text { Purchase } \\ & \text { Unit } \end{aligned}$ | 3 Servings Per Purchase Unit, EP |  | $\begin{array}{\|l} \hline 5 \text { Purchase } \\ \text { Unit } \\ \text { for } 100 \\ \text { Servings } \end{array}$ | Additional Information |
| PUMPKIN |  |  |  |  |  |
| Pumpkin, Fresh Whole | Pound | 4.00 | $1 / 4$ cup diced, cooked vegetable | 25.0 | 1 lb peeled, diced pumpkin (without seeds) $=0.28 \mathrm{lb}$ (about 1 cup ) cooked pumpkin |
| PUREES ${ }^{2}$ |  |  |  |  |  |
| Butternut Squash Puree | Pound | 8.00 | 1/4 cup vegetable | 12.5 | 1 lb AP $=1 \mathrm{lb}$ (about 2 cups) butternut squash puree |
| Carrot <br> Puree | Pound | 7.00 | 1/4 cup vegetable | 14.3 | 1 lb AP = 1 lb (about $1^{3 / 4}$ cups) carrot puree |
| SWEET POTATOES |  |  |  |  |  |
| Potatoes, Sweet, Fries, frozen Crinkle Cut Includes USDA Foods | Pound | 11.00 | $1 / 4$ cup cooked vegetable | 9.1 | $1 \mathrm{lb} \mathrm{AP}=0.70 \mathrm{lb}$ (about $2^{3 / 4}$ cups) baked sweet potato crinkle cut fries |
| Potatoes, Sweet, Fries, frozen Puff | Pound | 10.00 | $1 / 4$ cup cooked vegetable | 10.0 | $1 \mathrm{lb} \mathrm{AP}=0.76 \mathrm{lb}$ (about $21 / 2$ cups) baked sweet potato puff fries |
| Potatoes, Sweet, Fries, frozen Straight Cut | Pound | 11.50 | $1 / 4$ cup cooked vegetable | 8.7 | $1 \mathrm{lb} \mathrm{AP}=0.70 \mathrm{lb}$ (about $27 / 8$ cups) baked sweet potato straight cut fries |
| Potatoes, Sweet, Fries, frozen Waffle Cut | Pound | 12.00 | $1 / 4$ cup cooked vegetable | 8.4 | $1 \mathrm{lb} \mathrm{AP}=0.67 \mathrm{lb}$ (about 3 cups) baked sweet potato waffle cut fries |
| Potatoes, Sweet, Fries, frozen Wedge Cut | Pound | 9.50 | $1 / 4$ cup cooked vegetable | 10.6 | $1 \mathrm{lb} \mathrm{AP}=0.67 \mathrm{lb}$ (about $23 / 8$ cups) baked sweet potato wedge cut fries |
| SQUASH, WINTER |  |  |  |  |  |
| Squash, Winter, fresh Acorn, Whole | Whole Squash $(\sim 2.10 \mathrm{lb})^{3}$ | 8.50 | baked squash flesh (about $1 / 4$ cup vegetable) | 11.8 | One Whole Acorn Squash $2.10 \mathrm{lb}=0.90 \mathrm{lb}$ without seed, ready-tocook squash <br> One Whole Acorn Squash $2.10 \mathrm{lb}=0.54 \mathrm{lb}$ (about $21 / 8$ cups) baked acorn squash flesh |

[^1]Section 2 - Vegetables - Red/Orange Subgroup

| $\begin{aligned} & \text { Food As } \\ & \text { Purchased, AP } \end{aligned}$ | Purchase Unit | Servings Per Purchase Unit, EP | Serving Size Per Meal Contribution | Purchase Unit for 100 Servings | Additional Information |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Squash, Winter, fresh Spaghetti, Whole | Whole Squash $(\sim 2.80 \mathrm{lb})^{3}$ | 10.00 | baked squash flesh (about $1 / 4$ cup vegetable) | 10.0 | One Whole Spaghetti Squash $2.80 \mathrm{lb}=0.89 \mathrm{lb}$ without seeds, ready-tocook squash <br> One Whole Spaghetti Squash $2.80 \mathrm{lb}=0.51 \mathrm{lb}$ (about $21 / 2$ cups) baked spaghetti squash flesh |
| TOMATOES |  |  |  |  |  |
| Tomatoes, fresh Cherry, Whole, without Stem | Pound | 12.10 | $1 / 4$ cup whole vegetable | 8.3 | 1 lb AP $=0.95 \mathrm{lb}$ (about $23 / 4$ cups) halved, ready-to-serve cherry tomatoes |
|  | Pound | 11.00 | $1 / 4$ cup halved vegetable | 9.1 |  |
|  | Pound | 10.00 | $1 / 4$ cup halved, cooked vegetable | 10.0 | 1 lb AP $=0.94 \mathrm{lb}$ (about $21 / 2$ cups) halved, cherry tomatoes, cooked |

Section 2 - Vegetables - Dark Green Subgroup

| Broccoli, fresh Florets | Pound | 11.50 | $1 / 4$ cup trimmed, cooked vegetable | 8.7 | 1 lb AP $=0.63 \mathrm{lb}$ (about $27 / 8$ cups) trimmed, cooked, broccoli florets |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Broccoli, frozen Florets, Trimmed Includes USDA Foods | Pound | 14.00 | 1/4 cup cooked vegetable | 7.2 | 1 lb AP $=0.99 \mathrm{lb}$ (about $31 / 2$ cups) trimmed, cooked, broccoli florets |
| Broccolini, fresh | Pound | 16.00 | $1 / 4$ cup trimmed, cooked vegetable | 6.3 | $1 \mathrm{lb} \mathrm{AP}=0.88 \mathrm{lb}$ (about 4 cups) trimmed, cooked broccolini |
| Cilantro, fresh (Coriander) | Pound | 73.00 | $1 / 4$ cup trimmed, chopped vegetable | 1.4 | $1 \mathrm{lb} \mathrm{AP}=0.84 \mathrm{lb}$ (about $181 / 4$ cups) trimmed, chopped, ready-to-serve cilantro |
| PUREE ${ }^{2}$ |  |  |  |  |  |
| Spinach Puree | Pound | 8.00 | 1/4 cup vegetable puree | 12.5 | 1 lb AP $=1 \mathrm{lb}$ (about 2 cups) spinach puree |
| Section 2 - Vegetables - Beans and Peas (Legumes) |  |  |  |  |  |
| Beans, Black (Turtle), dry, canned Whole Includes USDA Foods | $\begin{array}{\|l} \begin{array}{l} \text { No. } 10 \text { can } \\ (110 \mathrm{oz}) \end{array} \end{array}$ | 45.00 | $1 / 4$ cup drained, unheated vegetable | 2.3 | $1 \text { No. } 10 \text { can = about }$ 71 oz (11 $1 / 4$ cups) drained, unheated beans |
|  | Pound | 10.14 | $1 / 4$ cup drained, unheated vegetable | 9.9 |  |

[^2]| Section 2 - Vegetables - Beans and Peas (Legumes) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| $\begin{aligned} & \text { Food As } \\ & \text { Purchased, AP } \end{aligned}$ | $2 \begin{aligned} & \text { Purchase } \\ & \text { Unit } \end{aligned}$ | 3 Servings Per Purchase Unit, EP | 4 Serving Size Per Meal Contribution | $\begin{array}{\|l} 5 \text { Purchase } \\ \text { Unit } \\ \text { for } 100 \\ \text { Servings } \end{array}$ | $6$ <br> Additional Information |
| Beans, Black-eye Peas, dry, canned Whole Includes USDA Foods | $\begin{array}{\|l\|} \hline \begin{array}{l} \text { No. } 10 \text { can } \\ (108 ~ o z) \end{array} \end{array}$ | 46.00 | $1 / 4$ cup drained, unheated vegetable | 2.2 | 1 No. 10 can = about 78.5 oz ( $11 \frac{1}{2}$ cups) drained, unheated beans |
|  | Pound | 9.37 | $1 / 4$ cup drained, unheated vegetable | 10.7 |  |
| Beans, Garbanzo, dry, canned Whole Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { can } \\ & (110 \mathrm{oz}) \end{aligned}$ | 45.50 | $1 / 4$ cup heated, drained vegetable | 2.2 | 1 No. 10 can = about 72 oz ( $113 / 8$ cups) heated, drained beans |
|  | Pound | 10.11 | $1 / 4$ cup heated, drained vegetable | 9.9 |  |
| Beans, Kidney, dry, canned Whole Includes USDA Foods | $\begin{array}{\|l} \hline \text { No. } 10 \text { can } \\ (108 \mathrm{oz}) \end{array}$ | 44.00 | $1 / 4$ cup drained, unheated vegetable | 2.3 | 1 No. 10 can = about 72 oz (11 cups) drained, unheated beans |
|  | Pound | 9.77 | $1 / 4$ cup drained, unheated vegetable | 10.3 |  |
| Beans, Navy, dry canned Whole | $\begin{array}{\|l} \hline \begin{array}{l} \text { No. } 10 \text { can } \\ (108 ~ o z) \end{array} \end{array}$ | 44.00 | $1 / 4$ cup drained, unheated vegetable | 2.3 | 1 No. 10 can = about 76 oz (11 cups) drained, unheated beans |
|  | Pound | 9.26 | $1 / 4$ cup drained, unheated vegetable | 10.8 |  |
|  | No. 10 can (108 oz) | 39.00 | $1 / 4$ cup heated, drained vegetable | 2.6 | 1 No. 10 can = about 72 oz ( $9^{3 / 4}$ cups) heated, |
|  | Pound | 8.66 | $1 / 4$ cup heated, drained vegetable | 11.6 |  |
| Beans, Pinto, dry, canned Whole Includes USDA Foods | $\begin{array}{\|l} \hline \text { No. } 10 \text { can } \\ (108 \mathrm{oz}) \end{array}$ | 40.50 | $1 / 4$ cup drained, unheated vegetable | 2.5 | $\begin{aligned} & \hline 1 \mathrm{No} .10 \mathrm{can}=\text { about } \\ & 73 \text { oz }(101 / 8 \mathrm{cups}) \\ & \text { drained, unheated beans } \end{aligned}$ |
|  | Pound | 8.87 | $1 / 4$ cup drained, unheated vegetable | 11.3 |  |
| PUREE, BEAN ${ }^{1,2}$ |  |  |  |  |  |
| Beans, Puree <br> (Includes: black, black-eye, garbanzo, navy, pinto, beans) | $\begin{array}{\|l\|l} \hline \text { No. } 10 \text { can } \\ \text { (110 oz) } \end{array}$ | 46.50 | $1 / 4$ cup pureed vegetable | 2.2 | 1 No. 10 can pureed with liquid = 110 oz (about $115 / 8$ cups) pureed beans |
|  | Pound | 6.76 | $1 / 4$ cup pureed vegetable | 14.8 |  |
| Section 2 - Vegetables - Other Subgroup |  |  |  |  |  |
| Mushrooms, fresh Whole | Pound | 22.5 | $1 / 4$ cup trimmed, chopped vegetable | 4.5 | 1 lb AP $=0.97 \mathrm{lb}$ (about $55 / 8$ cups) trimmed, chopped, ready-to-cook mushrooms <br> 1 lb AP $=0.93 \mathrm{lb}$ (about 3 cups) trimmed, chopped, cooked mushrooms |
|  | Pound | 12.00 | $1 / 4$ cup trimmed, chopped, cooked vegetable | 8.4 |  |

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## Section 2 Fruits

| Section 2 - Fruits |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| $\begin{aligned} & \text { Food As } \\ & \text { Purchased, AP } \end{aligned}$ | $2 \begin{aligned} & \text { Purchase } \\ & \text { Unit } \end{aligned}$ | 3 Servings Per Purchase Unit, EP | Serving Size Per Meal Contribution | $\begin{array}{\|l} \hline 5 \text { Purchase } \\ \text { Unit } \\ \text { for } 100 \\ \text { Servings } \end{array}$ | Additional Information |
| Apples, fresh Whole Includes USDA Foods | Pound | 14.56 | 1/4 cup raw, unpeeled, cored, sliced fruit | 6.9 | 1 lb AP = 0.91 lb raw, unpeeled, cored apple |
| Blueberries, wild Frozen Includes USDA Foods | Pound | 15.00 | $1 / 4$ cup thawed fruit | 6.7 |  |
| Clementines, fresh Whole | Pound | 6.00 | 1 whole, peeled clementine (about $3 / 8$ cup fruit) | 16.7 | $1 \mathrm{lb} \mathrm{AP}=0.86 \mathrm{lb}$ (about $21 / 4$ cups) peeled clementine sections |
| Grapes, fresh <br> Seedless <br> Whole <br> Stemmed | Pound | 11.66 | $1 / 4$ cup whole fruit | 8.6 |  |
| Plums, fresh <br> Purple, Red, or <br> Black <br> $21 / 2$ - inch diameter <br> Whole | Pound | 4.00 | 1 whole, pitted plum (about $5 / 8$ cup fruit) | 25.0 | $1 \mathrm{lb} \mathrm{AP}=0.97 \mathrm{lb}$ (about $27 / 8$ cups) pitted plums |
| Tangerines, fresh 150 count Whole | Pound | 5.00 | 1 whole, peeled tangerine (about $1 / 2$ cup fruit) | 20.0 | $1 \mathrm{lb} \mathrm{AP}=0.85 \mathrm{lb}$ (about $21 / 2$ cups) peeled, tangerine sections |


[^0]:    ${ }^{1}$ Liquid from canned beans used to puree beans; no additional liquid added.
    ${ }^{2}$ Pureed foods such as fruits and vegetables may contribute to meal pattern requirements, provided that the dish that contains the pureed food also provides an adequate amount of recognizable, creditable fruits or vegetables. Additional information regarding crediting pureed foods is available in Memo SP 10-2012 v.9.

[^1]:    ${ }^{2}$ Pureed foods such as fruits and vegetables may contribute to meal pattern requirements, provided that the dish that contains the pureed food also provides an adequate amount of recognizable, creditable fruits or vegetables. Additional information regarding crediting pureed foods is available in Memo SP 10-2012 v.9.
    ${ }^{3}$ Represents the average weight for one whole squash.

[^2]:    ${ }^{2}$ Pureed foods such as fruits and vegetables may contribute to meal pattern requirements, provided that the dish that contains the pureed food also provides an adequate amount of recognizable, creditable fruits or vegetables. Additional information regarding crediting pureed foods is available in Memo SP 10-2012 v.9.
    ${ }^{3}$ Represents the average weight for one whole squash.

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    ${ }^{2}$ Pureed foods such as fruits and vegetables may contribute to meal pattern requirements, provided that the dish that contains the pureed food also provides an adequate amount of recognizable, creditable fruits or vegetables. Additional information regarding crediting pureed foods is available in Memo SP 10-2012 v.9.

