Appendix A

Food and Beverage Requirements

How to determine if a food or beverage can be served, sold or otherwise offered.

Step 1
Check to see if the food or beverage is of Higher Nutritional Value or Lower Nutritional Value.

If an item falls in the Higher Nutritional Value list or the Lower Nutritional Value list, it is not necessary to look at the nutrient criteria table.

Step 2
If products are not found on the Higher Nutritional Value or Lower Nutritional Value lists, use the nutrient criteria table to determine if it can be sold, served or otherwise offered. A product must meet ALL of the nutrient criteria.

Definitions

Added Sugars
Sugars are naturally present in many nutritious foods and beverages such as fruit and milk. However, many foods and beverages have added sugars as an ingredient to increase sweetness of the product. Any sugars that are added to a product must be in the list of ingredients on the product label.

Examples of added sugars include white sugar, brown sugar, cane sugar, raw sugar, beet sugar, agave syrup, honey, maple syrup, barley malt extract, corn syrup, rice syrup, fancy molasses, fructose, glucose, fructose-glucose (also known as high fructose corn syrup), maltose, sucrose, dextrose, maltodextrin, trehalose, lactose, and fruit juice and puree concentrates that are added to replace sugars in foods or beverages.

Non-Sugar Sweeteners
Non-sugar sweeteners are added to foods and beverages to lower the sugar and calorie content of products. Products that contain non-sugar sweeteners are often lower in nutritional value and may replace higher nutritional value foods and beverages. Non-sugar sweeteners must be listed in the Ingredients List on the product label. They can include artificial sweeteners, sugar alcohols and natural non-sugar sweeteners (e.g. stevia).

Examples of non-sugar sweeteners include artificial sweeteners (aspartame, acesulfame potassium, neotame, sucralose, cyclamate, thaumatin), sugar alcohols (sorbitol, isomalt, lactitol, xylitol, mannitol), steviol glycosides (stevia), polydextrose, and hydrogenated starch hydrolysates.

Whole Grains
Whole grains are a source of fibre and many micronutrients. A whole grain contains all three parts of the seed: the bran, endosperm and germ. Refined grains are whole grains that have had the germ and bran removed (e.g. white flour, white rice) and are less nutritious than whole grains.

Examples of whole grains include wheat, rice, oats, barley, corn, wild rice, rye, quinoa, and buckwheat.

Caffeine
Caffeine is found naturally in a variety of products such as coffee, tea and chocolate. Caffeine and caffeine-containing ingredients may be added to products like energy drinks. Caffeine affects individuals differently. However, children and youth are at an increased risk of experiencing anxiety, inattentiveness, irritability, headaches, increased heart rate and higher blood pressure from consuming caffeine.
Vegetables and Fruit

Step 1
Determine which category the product fits.

Higher Nutritional Value
These products CAN be served, sold or otherwise offered:
- Fresh vegetables
- Frozen vegetables
- Canned vegetables
- Fresh fruit
- Frozen fruit
- Canned fruit (packed in juice or light syrup)
- Apple sauce and other fruit sauces (100% fruit, no added sugar)

Lower Nutritional Value
These products will not be served, sold or otherwise offered:
- 100% fruit juice
- Battered vegetables
- Deep fried vegetables
- French fries – frozen, processed potato products
- Chips
- Sweetened gelatin / jellied desserts
- Fruit cups in gelatin
- Fruit canned in heavy syrup
- Prepared pie filling
- Processed fruit snacks (fruit leather with added sugar, gummies, etc.)
- Non-sugar sweeteners added

Step 2
Use the nutrient criteria below for products that are not included in the Higher or Lower Nutritional Value categories.

Compare the Nutrition Facts table on the package of the product to the nutrient criteria below. The product must meet all nutrient criteria in order to be served, sold or otherwise offered.

<table>
<thead>
<tr>
<th>NUTRIENT CRITERIA</th>
<th>VEGETABLES AND FRUIT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saturated fat</td>
<td>≤ 2 g</td>
</tr>
<tr>
<td>Sodium</td>
<td>≤ 150 mg</td>
</tr>
<tr>
<td>Sugar</td>
<td>No added</td>
</tr>
</tbody>
</table>

Examples:
- 40 g dried fruit
- 50 g vegetable-based snack
Grains

Step 1
Determine which category the product fits.

Higher Nutritional Value
These products CAN be served, sold or otherwise offered:
• Grains – whole grain flour, enriched white flour, wheat, oat, corn, barley, rye, bulgur, quinoa, couscous
• Whole grain bread products – bread, bagel, tortilla, pita, English muffin, buns, bannock, naan, pizza crust
• Whole grain rice, wild rice, rice
• Whole grain or enriched pasta

Lower Nutritional Value
These products will not be served, sold or otherwise offered:
• Pastries, croissants, pies
• Instant noodles/pasta
• Pre-seasoned rice
• Instant rice
• Canned pastas
• Canned rice
• Doughnuts
• Coated granola bars
• Non-sugar sweeteners added

Step 2
Use the nutrient criteria below for products that are not included in the Higher or Lower Nutritional Value categories.

Compare the Nutrition Facts table on the package of the product to the nutrient criteria below. The product must meet all nutrient criteria in order to be served, sold or otherwise offered.

NUTRIENT CRITERIA
GRAINS

<table>
<thead>
<tr>
<th>First ingredient on Ingredient List must be a whole grain**</th>
<th>Examples:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saturated fat</td>
<td>≤ 2 g</td>
</tr>
<tr>
<td>Sodium</td>
<td>≤ 250 mg</td>
</tr>
<tr>
<td>Sugar</td>
<td>≤ 9 g</td>
</tr>
</tbody>
</table>

** Examples of whole grains include wheat, rice, oats, barley, corn, wild rice, rye, quinoa, and buckwheat.
Milk and Alternatives

Step 1
Determine which category the product fits.

**Higher Nutritional Value**
These products CAN be served, sold or otherwise offered.
- Milk (2%MF or less)
- Fortified soy beverage (unsweetened)
- Hard cheese
- Cottage cheese
- Plain yogurt
- Pudding mix prepared with milk

**Lower Nutritional Value**
These products will not be served, sold or otherwise offered.
- Flavoured milk
- Flavoured fortified soy or other plant-based beverage
- Commercially prepared milkshakes
- Ice cream
- Processed cheese slices and spreads
- Non-sugar sweeteners added

Step 2
Use the nutrient criteria below for products that are not included in the Higher or Lower Nutritional Value categories.

Compare the Nutrition Facts table on the package of the product to the nutrient criteria below. The product must meet all nutrient criteria in order to be served, sold or otherwise offered.

**NUTRIENT CRITERIA**

<table>
<thead>
<tr>
<th>MILK AND ALTERNATIVES</th>
<th></th>
<th>Examples:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saturated fat</td>
<td>≤ 3 g</td>
<td>• ¾ cup flavoured yogurt (175 g)</td>
</tr>
<tr>
<td>Sodium</td>
<td>≤ 180 mg</td>
<td>• 125 ml frozen yogurt</td>
</tr>
<tr>
<td>Sugar</td>
<td>≤ 20 g</td>
<td>• 125 ml pudding (ready to serve)</td>
</tr>
</tbody>
</table>
Meat and Alternatives

**Step 1**
* Determine which category the product fits.

**Higher Nutritional Value**
These products CAN be served, sold or otherwise offered.
- Legumes (beans, peas, lentils)
- Hummus
- Baked beans
- Eggs
- Tofu
- Nut butter*
- Nuts and seeds, no sugar or salt added*
- Chicken, turkey
- Beef, pork
- Lean or extra lean ground meat
- Fish, seafood
- Canned fish
* for schools that allow nuts

**Lower Nutritional Value**
These products will not be served, sold or otherwise offered.
- Fried or previously fried meat, fish, chicken, turkey
- Commercially battered and/or breaded meat, fish, chicken, turkey
- Bologna
- Wiener / hotdog
- Pepperoni, salami
- Bacon (may be used only as a condiment)
- Non-sugar sweeteners added

**Step 2**
* Use the nutrient criteria below for products that are not included in the Higher or Lower Nutritional Value categories.

*Compare the Nutrition Facts table on the package of the product to the nutrient criteria below. The product must meet all nutrient criteria in order to be served, sold or otherwise offered.*

**NUTRIENT CRITERIA**

<table>
<thead>
<tr>
<th>MEAT AND ALTERNATIVES</th>
<th>Saturated fat</th>
<th>≤ 4 g</th>
<th>Examples:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>• 2 oz (55 g) luncheon or deli meats</td>
</tr>
<tr>
<td>Sodium</td>
<td>≤ 500 mg</td>
<td></td>
<td>• 55 g ham</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• 60 g precooked meat, fish, poultry</td>
</tr>
<tr>
<td>Sugar</td>
<td>N/A</td>
<td></td>
<td>• 60 g pre-seasoned meat, fish, poultry</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• 60 g meatballs</td>
</tr>
</tbody>
</table>
Step 1

Determine which category the product fits.

**Higher Nutritional Value**

These products CAN be served, sold or otherwise offered.
- Freshly made entrées with Higher Nutritional Value Ingredients

**Lower Nutritional Value**

These products will not be served, sold or otherwise offered.
- Entrées that contain Lower Nutritional Value ingredients
- Non-sugar sweeteners added

Step 2

Use the nutrient criteria below for products that are not included in the Higher or Lower Nutritional Value categories above.

Compare the Nutrition Facts table on the package of the product to the nutrient criteria below. The product must meet all nutrient criteria in order to be served, sold or otherwise offered.

### NUTRIENT CRITERIA

**SOUP, BROTH BASED OR MEAL STYLE**

<table>
<thead>
<tr>
<th>Saturated fat</th>
<th>Sodium</th>
<th>Examples</th>
</tr>
</thead>
</table>
| ≤ 3 g          | ≤ 500 mg| - 250 ml broth soup  
|                |         | - 250 ml vegetable soup  
|                |         | - 250 ml stew  
|                |         | - 250 ml chowder  
|                |         | - 250 ml fricot  |

**NUTRIENT CRITERIA**

**PREMADE, PREPACKAGED, RESTAURANT OR FROZEN ENTRÉE**

<table>
<thead>
<tr>
<th>Reference Amount Per calories</th>
<th>Saturated fat</th>
<th>Sodium</th>
<th>Examples</th>
</tr>
</thead>
</table>
| 100-199 kcal                  | ≤ 2 g         | ≤ 400 mg| - Pizza  
|                                |               |         | - Pita  
|                                |               |         | - Subs  
|                                |               |         | - Hamburgers  
|                                |               |         | - Burritos  
|                                |               |         | - Meat pie  
|                                |               |         | - Lasagna  
| 200-299 kcal                  | ≤ 3 g         | ≤ 500 mg|         |
| 300-399 kcal                  | ≤ 4 g         | ≤ 500 mg|         |
| 400-499 kcal                  | ≤ 5 g         | ≤ 700 mg|         |
| 500-599 kcal                  | ≤ 5 g         | ≤ 700 mg|         |
## Beverages and Other Products

<table>
<thead>
<tr>
<th><strong>Higher Nutritional Value</strong></th>
<th><strong>Lower Nutritional Value</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><em>These products CAN be served, sold or otherwise offered.</em></td>
<td><em>These products will not be served, sold or otherwise offered.</em></td>
</tr>
<tr>
<td>• Water</td>
<td>• Beverages with added sugar</td>
</tr>
<tr>
<td>• Milk</td>
<td>• Beverages with non-sugar sweeteners</td>
</tr>
<tr>
<td>• Fortified soy beverage (unsweetened)</td>
<td>• Beverages containing caffeine</td>
</tr>
<tr>
<td></td>
<td>• Flavoured Milk</td>
</tr>
<tr>
<td></td>
<td>• Flavoured fortified soy or other plant-based beverage</td>
</tr>
<tr>
<td></td>
<td>• 100% fruit juice</td>
</tr>
<tr>
<td></td>
<td>• Vitamin water</td>
</tr>
<tr>
<td></td>
<td>• Sports drinks</td>
</tr>
<tr>
<td></td>
<td>• Energy drinks</td>
</tr>
<tr>
<td></td>
<td>• Energy shots</td>
</tr>
<tr>
<td></td>
<td>• Soft drinks (carbonated soda)</td>
</tr>
<tr>
<td></td>
<td>• Candy</td>
</tr>
<tr>
<td></td>
<td>• Chips</td>
</tr>
<tr>
<td></td>
<td>• High sugar syrups and toppings</td>
</tr>
<tr>
<td></td>
<td>• Dessert topping</td>
</tr>
<tr>
<td></td>
<td>• Deep fried products of any kind</td>
</tr>
<tr>
<td></td>
<td>• Chocolate (bars or candy)</td>
</tr>
<tr>
<td></td>
<td>• Confectionary</td>
</tr>
</tbody>
</table>
**Ingredients**

Ingredients for freshly made items can be anything that is of Higher Nutritional Value or meet the nutrient criteria. Ingredients cannot include anything that is of Lower Nutrition Value. Additional ingredients can be used to prepare recipes.

The following are examples of ingredients that can be used to prepare recipes:

- Oils, soft tub margarines, butter
- Sugar, maple syrup, honey, molasses
- Herbs, spices, salt, flavourings (e.g. vanilla, onion powder, garlic powder etc.)
- Tomato sauces, tomato paste
- Condensed soup, broth, bouillon
- Cocoa powder
- Baking powder, baking soda, cream of tartar, corn starch
- Vinegar
- Coconut

**Condiments**

Condiments are used to enhance the flavor of foods and beverages. They can be high in saturated fat, sodium, and sugar and should be used in small quantities. Where possible use low sodium versions (e.g. ketchup, soy sauce) or low saturated fat versions (e.g. sour cream). **Serve them in small quantities: 1 teaspoon or 1 tablespoon.**

Examples include:

- Ketchup
- Mustard
- Relish and pickles
- BBQ sauce
- Mayonnaise
- Salad dressings
- Soy sauce
- Bacon
- Sour cream
- Salsa
- Gravy
- Hot sauce
- Cream cheese
- Jam
- Croutons