

Student Wellness

Food Sales In School

Torres AB 753

Summary

1. 50 percent of all food items offered for sale on each school campus from the beginning of the school day to the end of the school day must be nutritious.
2. Attachment A is the list of nutritious foods identified in AB 753.
3. Food served in the National School Lunch and Breakfast Programs are excluded from the 50 percent count.
4. A food item is each separate kind of food offered for sale through vending machines, by direct sale, or at any cafeteria a la carte service or snack bar.
5. Organizations accountable for the 50 percent nutritious foods include students, parent/guardian, teacher, and school administration groups.

ATTACHMENT A

List of Nutritious Foods Permissible to be offered for Sale in California Schools

(AB 753-Torres)

FOOD CATEGORIES

SPECIFIC FOOD ITEMS

COMMENTS

Milk & Dairy Products

Milk, Cheese, Yogurt,

Frozen Yogurt, Ice Cream

Juices

Fruit Juices, Vegetable

must contain 50% juices or full strength fruit juice

Fruits/Vegetables

Fresh Fruits & Vegetables

Frozen Fruits & Vegetables

Canned Fruits & Vegetables

Dried Fruits & Vegetables

Nuts

Nuts, Seeds, Nut Butters

Grain Products

Crackers, Bread Sticks

Tortillas, Pizza, Pretzels

Non-confection grain

products as defined by

regulation of the U.S. Food

& Drug Administration

Meats

Meat, Poultry, Fish, Beef Jerky, Tacos, Meat Turnovers, Pizza, Chili, Sandwiches

Legumes

Legumes, Legume Products:

Bean Burritos, Chili Beans,

Bean Dip, Roasted Soy Beans

Soups

School Lunch

Meal Components

Any foods which would

Qualify as one of the
Required food components of
The school lunch meal
pattern

EXHIBIT B

Categories of Foods of Minimal Nutritional Value per Federal Regulations 7, CFR 210.2 and 220.2, 1980

1. Soda Water: As defined by 21 CFR 165.175 Food and Drug Administration Regulations except that artificial sweeteners are an ingredient that is included in the definition.
2. Water Ices: As defined by 21 CFR 135.160 Food and Drug Administration Regulations except that water ices which contain fruit or fruit juices are not included in this definition.
3. Chewing Gum: Flavored products from natural or synthetic gums and other ingredients which form an insoluble mass for chewing.
4. Certain Candies: Processed foods made predominantly from sweeteners or artificial sweeteners with a variety of minor ingredients which characterize the following types:
 - a. Hard Candy: A product made predominantly from sugar (sucrose) and corn syrup which may be flavored and colored, is characterized by a hard, brittle texture, and includes such items as sour balls, fruit balls, candy sticks, lollipops, starlight mints, after dinner mints, sugar wafers, rock candy, cinnamon candies, breath mints, jaw breakers, and cough drops.
 - b. Jellies and Gums: A mixture of carbohydrates which are combined to form a stable gelatinous system of jelly-like character, and are generally flavored and colored, and include gum drops, jelly beans, jellied and fruit-flavored slices.
 - c. Marshmallow Candies: An aerated confection composed of sugar, corn syrup, invert sugar, 20% water, and gelatin or egg white to which flavors and colors may be added.
 - d. Fondant: A product consisting of microscopic-sized sugar crystals which are separated by a thin film of sugar and/or invert sugar in solution such as candy, corn, soft mints.
 - e. Licorice: A product made predominantly from sugar and corn syrup which is flavored with an extract made from the licorice root.
 - f. Spun Candy: A product that is made from sugar that has been boiled at high temperature and spun at a high speed on a special machine.
 - g. Candy Coated Popcorn: Popcorn which is coated with a mixture made predominantly from sugar and corn syrup.

Exhibit FRESNO UNIFIED SCHOOL DISTRICT

Version: March 10, 2004 Fresno, California