GRAINS REQUIREMENTS---- Questions and Answers 05/23/2012

1.      Is a cinnamon roll considered a roll or a sweet roll?  By “cinnamon roll” I mean, A homemade *WW roll-based* recipe that is prepared with cinnamon/sugar and a light glaze.  (The same recipe is used for dinner rolls.  The SFA may call it a “sweet roll.”)  I would consider a sweet roll (in Group D or E) to be a *caked-based* donut or bear claw-type item that is prepared with cinnamon/sugar and possibly frosting.  My thought is that a cinnamon roll, possibly frosted, made with the same WW recipe as a dinner roll, would not be considered a “dessert” that would count against the 2oz weekly maximum.  Especially in light of the fact that added butter/sugar would be controlled via the weekly calorie limits.  Am I on base?

There is a federal standard of identity for bread, rolls, and buns [21 CFR § 136.110](http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=2551cec8f3efc490ea5a29741ddd77bd&rgn=div8&view=text&node=21:2.0.1.1.24.2.1.1&idno=21) and for whole wheat bread, rolls, and buns [21 CFR § 136.180](http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=2551cec8f3efc490ea5a29741ddd77bd&rgn=div8&view=text&node=21:2.0.1.1.24.2.1.5&idno=21). These products fall in Exhibit A under Group B and according to the federal standard of identity, nutritive carbohydrate sweeteners are optional ingredients. There is no federal standard of identity for “sweet rolls” or for “whole grain-rich rolls” for that matter.  If the “roll” recipe includes sugar as a frosting or light glaze, it should be treated as Group E, allowed as a dessert at lunch or for breakfast. Depending on the sugar content and comfort level of the SFA, the roll without frosting or light glaze, could be treated it as Group D or Group B item since the federal standard of identity allows for optional sugar in standardized rolls.

2.      Once all grains must be *whole* grain~~s~~rich, schools are asking if a once-a-month birthday cake would have to be whole grain-rich, and if so, will USDA provide sample recipes?

The FNS Food Distribution Division is working on a 50/50 blend of white, whole wheat flour/enriched flour blend for the USDA Foods available list. Cake offered to meet meal pattern requirements will need to be whole grain-rich after SY 2014, and can be made following any cake recipe using a 50/50 blend of whole grain and enriched flour.

3.      Will leftovers need to be calculated into the daily/weekly G/B minimums/maximums?

Yes. Any leftovers should be frozen and served first on the serving line following standard HACCP protocol the next time that leftover reappears in the menu cycle. If the next time that item is to come up on the cycle menu causes the item to be “out of date,” the menu should be shuffled around to serve the leftover within the appropriate HACCP timeline for leftovers.

4.      If a *CN label* includes the G/B contribution *from breading*, must schools calculate it when it’s optional during SY12/13?

This provision is intended to ease menu planning during the implementation phase.  SFAs can choose when or when not to count the breading during SY 2012-2013.