

FOOD STANDARD GUIDELINES FOR STATE FOOD PURHASE PROGRAM (SFPP)

July 2023

These guidelines were developed by an Ad Hoc Committee of the Emergency Food Assistance Advisory Committee (EFAAC) and approved by the governing committee, effective July 2023.

In addition:

- 1. The Food Standard Guidelines govern the use of State Food Purchase Program funds for the purchase of food.
- 2. Items not on the list can be purchased with agency dollars, but not SFPP funds.
- 3. County Lead Agencies may further restrict food item purchases outside these guidelines.
- 4. Lead Agencies must assure that priority be placed on purchasing readily consumable food products grown or processed in Pennsylvania.
- 5. Foods and grocery products not included within the guidelines may not be purchased with SFPP funds.

VEGETABLES – Any vegetable or vegetable juice/counts as a member of the vegetable group. Vegetables may be raw or cooked; fresh, frozen, canned, or dried/dehydrated: and may be whole, cutup, or mashed. Vegetables are organized into five (5) subgroups, based on their nutrient content.

VEGETABLES ALLOWED				
Dark green vegetables	Starchy vegetables			
Orange/red vegetables Other vegetables				
Dry beans and peas, including soy and	Fresh herbs only – although not technically a vegetable are			
soy products included in this section for awareness as allowable.				
VEGETABLES NOT ALLOWED				
Any type of ching made from yeggtables including natatage and corp				

Any type of chips made from vegetables including potatoes and corn.

FRUITS – Any fruit or 100 percent fruit juice counts as part of the fruit group. Fruits may be fresh, canned, frozen, or dried, and may be whole, cut-up, or pureed.				
FRUITS ALLOWED				
Fruit Fruit juice must be 100 percent juice.				
LESS PREFERRED FRUITS				
Fruits in heavy syrup/gelatin Cranberry sauce				
FRUITS NOT ALLOWED				
Fruit Roll Up Fruit snacks like Gum Drops				
Any fruit drink that is NOT 100 percent juice				

DAIRY - milk from a cow or other domestic animal (such as a goat).						
DAIRY - ALLOWED						
Milk	Fortified milk (e.g. soy)		Yogurt			
Buttermilk	Evaporated Mill	K	Cheese (must contain milk)			
Vegan cheese substitutes						
LESS PREFERRED DAIRY						
Butter	Sour Cream		Cream Cheese			
DAIRY NOT ALLOWED						
Sweetened Condensed Milk		Velveeta				
Cheese Wiz		Products that contain NO milk.				

GRAINS – Any food ma	de from wh	eat ri	ice oats commeal harley	or another cereal grain is a grain			
GRAINS – Any food made from wheat, rice, oats, cornmeal, barley, or another cereal grain is a grain product. Grains are divided into two (2) subgroups – whole grains and refined grains.							
WHOLE GRAINS	These grains contain the entire grain kernel – the bran, germ and endosperm.						
Examples	Whole-wheat flour, bulgur (cracked wheat), oatmeal, whole cornmeal, brown						
•	rice, barley, millets, and other whole grains.						
REFINED GRAINS	These grains have been milled, a process that removes the bran and germ. This						
	is done to give grains a finer texture and improve their shelf life, but it also						
	removes dietary fiber, iron, and many B vitamins.						
Examples	White flour, cornmeal, white bread, and white rice. Most refined grans are						
	enriched. This means certain B vitamins (thiamin, riboflavin, niacin, folic acid)						
	and iron a	and iron are added back after processing. Fiber is not added back to enriched					
	grains. Ch	eck th	e ingredient list on refined	d grain products to make sure that the			
			-	ame. Some food products are made			
	from mixt	ures c	of whole grains and refined	l grains.			
			GRAINS ALLOWED				
WHOLE GR/	AINS			EFINED GRAINS			
Brown rice			Cornbread				
Buckwheat			Tortillas				
Bulgur (cracked wheat)			Couscous				
Oatmeal & other hot/co	ooked cerea	als	Crackers - not allowed sweetened crackers				
Oats			Grits				
Barley			Noodles				
Millets			Pasta				
Other whole grains whe			Ethnic Breads and Rice				
whole followed by the	-	is	Rice				
listed on the ingredient			Bread – white & other non-whole-grain types				
example: Ingredients: V		tis	Sandwich buns & rolls				
a whole grain, BUT Ingr			Ready-to-eat breakfast cereals – sugar coated less preferred				
Stoneground wheat floo	ur is not a		Cereal bars/granola bars – not allowed bars coated with a				
whole grain.			mixture made predominantly from sugar, corn syrup, or candy				
			Muffin Mix				
			Biscuit Mix				
			Pancake, Baking Mix				
Some grain products contain							
significant amounts of bran. Bran							
provides fiber, which is important for							
health. However, products with added							
bran or bran alone (e.g., oat bran) are							
not necessarily whole grain products.							
Sweet Polls		o oldi -	GRAINS NOT ALLOWED	Chine			
Sweet Rolls		Cookies		Chips			
Breakfast (Sweet) Bread		Chips		Desserts			
Cakes		Pastry Items		Pretzels			
Pop Tarts	T	Teddy Grahams		Popcorn			

PROTEIN – All foods made from meat, poultry, fish, dry beans or peas, eggs, nuts, and seeds are considered part of this group. Dry beans and peas are part of this group as well as the vegetable group. Most meat and poultry choices should be lean, low-fat, and low sodium. Meats may be fresh, canned or frozen. Fish, nuts, and seeds contain healthy oils, so choose these foods frequently instead of meat and poultry.

MEATS - ALLOWED					
Beef	Dry Beans	Peanut Butter			
Pork	Peas	Pecans			
Lamb	Soy Beans	Pistachios			
Veal	Almonds	Pumpkin Seeds			
Poultry	Cashews	Sesame Seeds			
Bison	Hazelnuts (filberts)	Sunflower Seeds			
Rabbit	Mixed Nuts	Tofu			
Venison	Peanuts	Vegetable based meat substitute			
		(i.e. veggie burger)			
Fish and Shell Fish	Eggs – shelf stable, refrige	Eggs – shelf stable, refrigerated, frozen eggs and egg products.			

TIPS:

- 1. Choose lean or low-fat meat and poultry.
- 2. Select fish rich in omega-3 fatty acids, such as salmon, trout, and herring, more often.
- 3. Liver and other organ meats are high in cholesterol.
- 4. Egg yolks are also high in cholesterol, but egg whites are cholesterol free.

LESS PREFERRED MEATS

Processed meats such as ham, sausage, frankfurters, and luncheon or deli meats. Fresh chicken, turkey, and pork that have been enhanced with a salt-containing solution. Check the product label for statements such as "self-basting" OR "contains up to ____% or ____", which mean that

a sodium-containing solution has been added to the product.

 MEATS NOT ALLOWED

 Nuts coated with sugar or candy.
 Jerky

MISCELLANEOUS							
ONE CAN/DISH MEAL ALLOWED							
A complete meal in a can, box, or frozen container which must include: protein, vegetable, and starch.							
Ravioli, Meat in Br	ine Spaghetti – Meat & Tomato Sauc			at & Tomato Sauc	е	e Macaroni & Cheese	
Chicken & Dumpli	ngs	Skillet Dinr	ier M	lixes		Beef Stew	
Chili							
NUTRITIONAL OR INFANT PRODUCTS ALLOWED							
Ensure		Boost			In	Infant Formula	
Baby Food		Baby Instant Cereal					
LESS PREFERRED							
Stuffing Mix				Jelly and Jams			
Pancake Syrup			Saltine Crackers				
Graham Crackers			Soups and Low Sodium Broth				
Ramen Noodles				Cooking Oil			
Spices/Seasonings	Spices/Seasonings (value not to exceed 1% of value of total food expenditures)						
NOT ALLOWED							
Slim Fast	Candy, Chewing Gum Ani			nimal Crackers			
Soda Water	Meal Replacement Bars Wa		/ater				
Coffee	Soda Wate			ter Ices			
Popsicles Condiments unless listed as allowable in a previous category							