



Crediting

Crediting Tools

- [Food Buying Guide](#)
- [Child Nutrition Labels and Product Formulation Statements Fact Sheet](#)
- [IDOE Crediting Toolkit](#)

Crediting Training

- [Crediting Components Slides](#)

Meal Pattern Components

Creditable and Noncreditable Items

- [Creditable and Noncreditable Foods in the School Nutrition Programs](#)

Fruit

- [Fruit Fact Sheet](#)
- [Fresh Fruit Portioning Guide](#)

Grains

- [Grain Chart](#)
- [Grain Based Desserts at Breakfast and Lunch](#)
- [Whole Grain Resource](#)
- [Whole Grain Rich Updates Webinar](#)

Meat/Meat Alternate

- [Shelf-stable, Dried Snacks Made from Meat, Poultry, or Seafood](#)

Milk

- [Accommodating Students with Milk Substitution Requests](#)

Vegetables

- [Vegetable Fact Sheet\(link is external\)](#)
- [Vegetable Subgroups](#)
- [Fresh Vegetable Portioning Guide](#)

Nutrition Standards

- [Sodium Fact Sheet](#)



PrimerEdge Nutrient Analysis

- [PrimerEdge Menu Planning/ Nutrient Analysis Program](#)
 - [Nutrient Analysis Tip Sheet](#)
 - [Customer Support Guide](#)

Standardized Recipes

- [How to Make a Standardized Recipe](#)
- [Standardized Recipe Checklist](#)
- [Anatomy of a Standardized Recipe: Finding and Creating School Recipes for Success with USDA Foods](#)
- [Anatomy of a Standardized Recipe PowerPoint](#)
- [Child Nutrition Recipe Box](#)
- [inTEAM Standardized Recipe Training](#)