

Brief Description of Requirements for Nutrient Analysis Software
Approved by USDA for Use in the National School Lunch Program and School Breakfast Program

The specifications and requirements for nutrient analysis software approved by USDA for for Use in the National School Lunch Program and School Breakfast Program are summarized below. For detailed information about the specifications and requirements refer to the support materials for developers found at the Healthy Meals Resource System at <http://healthymeals.nal.usda.gov/software-support.html> or request a printed packet of materials from the USDA's Food and Nutrition Service (FNS) at natalie.partridge@ars.usda.gov. Nutrient analysis software that meets the specifications and requirements for use in the National School Lunch Program and School Breakfast Program must comply with the following criteria:

The most recent version (or release) of the Child Nutrition Database (CN Database) must be incorporated into the software. Information provided by the CN Database cannot be altered by users; however user-entered information can be edited or deleted.

New food items must be able to be entered locally by the user from information provided in a manufacturer's fact sheet or food label in nutrients per serving based upon gram weight or specific weight, or percent of the Daily Reference Value (DRV). The software must automatically convert between measures for weight and, if available, volume at the recipe development and menu planning levels.

The user must be able to enter recipes. The software program must produce a recipe report that includes the recipe code number, recipe name, serving/portion size, yield of the recipe based on number of servings, ingredients, the amount of each ingredient in units appropriate for food service, preparation instructions, and nutrient value of the recipe per serving (with nutrient changes calculated due to moisture/fat factors). The Recipe Nutrient Composition Report must contain the nutrient value contributed by each ingredient and the total nutrient value of the recipe per serving. The yield of the recipe must be able to be accurately adjusted to meet the needs of the food service without degrading the base recipe.

The user must be able to develop menus for a specific site and copy these menus to another site or date range. The user must be able to adjust the serving sizes for various grade groups. A Menu Report must be available. A Menu Production Report must be printable for use by food service workers to determine the quantities and serving sizes of food to prepare for a specific site.

The nutrient standards provided by USDA in the Final Rule (plus nutrient standards for NSMP for breakfast through 6/30/2013) must be incorporated into the software and used for comparison in nutrient analyses.

A weighted nutrient analysis of an individual menu and range of menu dates (for one week) must be calculated. A summary of the calculated nutrient value of the menu is then compared to the nutrient standards of a selected grade group and discrepancies from the nutrient standards are highlighted.

The user must be able to create a report that includes the composition of selected or all food items and recipes in the database (CN Database and local). The report must include the required nutrients of calories, saturated fat (grams and percent of calories), and sodium. (Through 6/30/2013, the following must be included for NSMP for breakfast only: calories, carbohydrate, protein, fat, cholesterol, saturated fat, vitamin A, vitamin C, iron, calcium, sodium, fiber, and the percentage of calories from protein, carbohydrate, fat, and saturated fat for recipes and menus).

The training documents, user's manual, and other support materials must be presented in a complete, sequential, easy-to-understand format. The developer must have a system to update the database whenever a new release of the CN Database is available (usually released annually).