## **Snack Foods and Beverages In Iowa Schools**

A comparison of state policy with USDA's nutrition standards

lowa state code 256.7, enacted in 2009, directs the state Board of Education to establish nutrition standards for food and beverages sold or provided on school grounds during the school day outside of federal school meal programs. As a result, the board established nutrition standards (Admin Code 281-58.10); this policy was last updated on April 30, 2014, to align lowa standards with USDA's Smart Snacks nutrition standards.

Policy Applications		
	USDA interim final rule	lowa standards¹
What is covered by the policy?	This policy applies to all snack foods and beverages sold in schools—elementary, middle, and high—operating the National School Lunch Program (NSLP) and School Breakfast Program (SBP) effective July 1, 2014.	This policy applies to all snack food and beverages sold or provided in any school district or accredited nonpublic school statewide—elementary, middle, and high—during the school day.*
Does the policy address preemption?	The interim final rule sets minimum standards for foods and beverages that local educational agencies, school food authorities, and schools must meet. State agencies and/or local school districts may establish other standards if they are consistent with or stricter than the national policy.	The board of directors of a public school district or the authorities in charge of an accredited nonpublic school may, but are not required to, prescribe reasonable rules for their staff, volunteers, students, and parents, guardians, or custodians of students to adhere to regarding food and beverages provided on school grounds by staff, volunteers, students, and parents, guardians, or custodians of students.
Definition of "school day"	The period from 12:01 a.m. until 30 minutes after the end of the instructional day.	This policy does not apply to the extended school day, so after-school activities are exempt from standards.
Definition of "school campus"	All areas of the school's property accessible to students during the school day are considered part of the school campus.	All areas of school grounds, including food and beverages sold via vending machines, as à la carte items, and as part of regulated fundraising.

<sup>&</sup>lt;sup>1</sup> This chart reflects state policies in place as of Aug. 1, 2014, and federal standards as of Sept. 11, 2014.



Foods		
	USDA interim final rule	Iowa standards
General	<ul> <li>A food item must meet all the competitive food-nutrient standards, as outlined in this chart, and</li> <li>be a whole-grain product containing 50% or more whole grains by weight or have whole grains listed as the first ingredient, or</li> <li>have as the first ingredient one of the non-grain major food groups: a fruit, vegetable, dairy product, protein food, or</li> <li>be a combination food that contains at least ¼ cup of fruit and/or vegetable, or</li> <li>Through June 30, 2016, a competitive food can contain 10 percent of the Daily Value of a nutrient of public health concern as identified in the <i>Dietary Guidelines for Americans</i> (i.e. calcium, potassium, vitamin D or dietary fiber).</li> <li>If water is the first ingredient, the second must be one of the food items above.</li> </ul>	Consistent with USDA Smart Snacks standards
Calories (per item as packaged or served)	≤ 200 calories for snacks and side dishes ≤ 350 calories for entree items	≤ 200 calories for snacks and side dishes ≤ 350 calories for non-NSLP or non-SBP entree items
Total fat	≤ 35% of total calories	≤ 35% calories from total fat as served
Saturated fat	≤ 10% of total calories	< 10% calories from saturated fat as served
Trans fat	Zero grams	≤ 0.5 g per portion
Sugar (per item as packaged or served)	≤ 35% of weight from total sugars in foods	≤ 35% of weight from total sugar as served
Sodium (per item as packaged or served)	≤ 230 mg of sodium for snack items (July 2014-June 30, 2016) ≤ 200 mg of sodium for snack items (as of July 1, 2016) ≤ 480 mg of sodium for entree items	<ul> <li>≤ 230 mg of sodium for snack items (July 1, 2014-June 30, 2016)</li> <li>≤ 200 mg of sodium for snack items (as of July 1, 2016)</li> <li>≤ 480 mg of sodium for entree items</li> </ul>
Other	NSLP and SBP entrees sold a la carte are exempt from the rule's nutrient standards if sold on the day that they are offered as part of a reimbursable meal, or sold on the following school day.  Accompaniments, such as condiments or salad dressing, must be included in the nutrient profile as a part of the item served.	Consistent with USDA Smart Snacks standards

Beverages		
	USDA interim final rule	lowa standards
General	Elementary and middle schools may only sell low-fat or nonfat milk, 100 percent fruit and/or vegetable juice, and water per USDA's portion guidelines. High schools may sell additional beverages meeting calorie and serving size limits.	
Juice		
Elementary	100% fruit/vegetable juice ≤ 8 fl oz	100% fruit/vegetable juice ≤ 8 fl oz
	100% fruit/vegetable juice diluted with water (with or without carbonation), and no added sweeteners ≤ 8 fl oz	100% fruit/vegetable juice diluted with water (with or without carbonation), and no added sweeteners ≤ 8 fl oz
Middle	100% fruit/vegetable juice ≤ 12 fl oz	100% fruit/vegetable juice ≤ 12 fl oz
	100% fruit/vegetable juice diluted with water (with or without carbonation), and no added sweeteners ≤ 12 fl oz	100% fruit/vegetable juice diluted with water (with or without carbonation), and no added sweeteners ≤ 12 fl oz
High	100% fruit/vegetable juice ≤ 12 fl oz	100% fruit/vegetable juice ≤ 12 fl oz
	100% fruit/vegetable juice diluted with water (with or without carbonation), and no added sweeteners ≤ 12 fl oz	100% fruit/vegetable juice diluted with water (with or without carbonation), and no added sweeteners ≤ 12 fl oz
Milk and milk alter	rnatives	
Elementary	Low-fat milk, unflavored ≤ 8 fl oz	Low-fat milk, unflavored ≤ 8 fl oz
	Nonfat milk, plain or flavored ≤ 8 fl oz	Nonfat milk, plain or flavored ≤ 8 fl oz
	Nutritionally equivalent milk alternatives ≤ 8 fl oz	Nutritionally equivalent milk alternatives ≤ 8 fl oz
Middle	Low-fat milk, unflavored ≤ 12 fl oz	Low-fat milk, unflavored ≤ 12 fl oz
	Nonfat milk, plain or flavored ≤ 12 fl oz	Nonfat milk, plain or flavored ≤ 12 fl oz
	Nutritionally equivalent milk alternatives ≤ 12 fl oz	Nutritionally equivalent milk alternatives ≤ 12 fl oz
High	Low-fat milk, unflavored ≤ 12 fl oz	Low-fat milk, unflavored ≤ 12 fl oz
	Nonfat milk, plain or flavored ≤ 12 fl oz	Nonfat milk, plain or flavored ≤ 12 fl oz
	Nutritionally equivalent milk alternatives ≤ 12 fl oz	Nutritionally equivalent milk alternatives ≤ 12 fl oz
Water		
All grades	Potable water must be available at no charge during meal service where breakfast and lunches are served.	There is no ounce restriction on plain water for sale (carbonated or noncarbonated).
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Beverages		
	USDA interim final rule	lowa standards
Other beverages		
Caffeine	Other beverages allowed only in high school:  Calorie-free, flavored and/or carbonated water and other calorie-free beverages that comply with the Food and Drug Administration's requirement of ≤ 5 calories per 8 fluid oz serving (or ≤ 10 calories per 20 fluid oz), in no more than 20 oz servings.  Beverages ≤ 40 calories per 8 fluid oz serving (or ≤ 60 calories per 12 fluid oz serving) in no more than 12 oz servings are also allowed.	Consistent with USDA Smart Snacks standards
Elementary	Not allowed	Not allowed
Middle	Not allowed	Not allowed
High	Caffeinated beverages allowed	Caffeinated beverages allowed
Artificial sweetene	rs	
	No standard	No standard

Other		
	USDA interim final rule	lowa standards
Fundraisers	Exemptions allowed for infrequent school-sponsored fundraisers.  Frequency to be defined by state agency.  Exempted fundraiser foods or beverages may not be sold in competition with school meals in the food service area during the meal service.	Regulated fundraising, meaning the sale of foods or beverages on school property targeted primarily to pre-K through grade 12 students by or through other such students, student groups, school organizations, or on-campus school stores, is covered under this policy.  As of July 1, 2014, all fundraisers are required to meet USDA's Smart Snacks nutrition standards, with no exemptions allowed.
Class parties/school celebrations	No standard	No standard
Food marketing	No standard included in the USDA Smart Snacks interim final rule; however, USDA's proposed rule on Local Wellness Policies addresses this component.	No standard
Positive nutritional value	No standard	No standard
Nutrition labeling requirements	No standard	No standard
Local Wellness Policy	No standard included in the USDA Smart Snacks interim final rule; however, school districts are required by federal law to have a Local Wellness Policy.	No standard

	USDA interim final rule	lowa standards
General		
General exemptions	Fresh, canned, and frozen fruit or vegetables with no added ingredients except water, or in the case of fruit, packed in 100 percent juice, extra light, or light syrup are exempt from the interim final rule's nutrient standards.  Canned vegetables that contain a small amount of sugar to maintain the quality and structure of the vegetable are exempt from the rule's nutrient standards.  Sugar-free chewing gum is exempt from competitive food standards and may be sold to students at the discretion of the local educational agency.  "Paired exemptions" are items designated as exempt from one or more of the nutrient requirements individually and packaged together without any additional ingredients. These items retain their individually designated exemption for total fat, saturated fat, and/or sugar when packaged together and sold. "Paired exemptions" are required to meet the calorie and sodium limits for Smart Snacks.	Fresh fruit and vegetables with no added ingredients except water are exempt from all nutrient standards.  Canned and frozen fruit with no added ingredients except water or those packed in 100% juice, extra light syrup, or light syrup are exempt from all nutrient standards.  Canned vegetables with no added ingredients except water or those that contain a small amount of sugar for processing purposes to maintain the quality and structure of the vegetable are exempt from all nutrien standards.  Sugar-free chewing gum is exempt from the competitive food standards.
Exemptions from total fat	Nuts, seeds, nut/seed butters  Reduced-fat and part-skim mozzarella cheeses  Products consisting of only dried fruits with nuts and/or seeds, with no added nutritive† sweetener or fat  Seafood with no added fat  Combination foods are not exempt and must meet all nutrient standards.	Reduced-fat cheese (including part-skim mozzarella)  Nuts and seeds and nut/seed butters.  Products consisting of only dried fruit with nuts and/o seeds with no added nutritive sweeteners or fats.  Seafood with no added fat.  Combination products when sold beyond day of servi or day after service are not exempt and must meet all the nutrient standards.
Exemptions from saturated fat	Nuts, seeds, nut/seed butters  Reduced-fat and part-skim mozzarella cheeses  Products consisting of only dried fruits with nuts and or seeds, with no added nutritive sweetener or fat  Combination products are not exempt and must meet all nutrient standards.	Reduced-fat cheese (including part-skim mozzarella).  Nuts and seeds and nut/seed butters.  Products consisting of only dried fruit with nuts and/c seeds with no added nutritive sweeteners or fats.  Combination products when sold beyond day of servior day after service are not exempt and must meet all the nutrient standards.
Exemptions from sugar (per item as packaged or served)	Dried whole fruit or vegetables; dried whole fruit or vegetable pieces; and dehydrated fruit or vegetables with no added nutritive sweeteners  Dried fruit with added nutritive sweeteners required for processing and/or palatability purposes  Products consisting of only dried fruits with nuts and or seeds with no added nutritive sweeteners or fat.	Dried whole fruits or vegetables; dried whole fruit or vegetable pieces; and dehydrated fruits or vegetables with no added nutritive sweeteners.  Dried whole fruits, or pieces, with nutritive sweeteners that are required for processing and/or palatability purposes (i.e., cranberries, tart cherries, o blueberries).  Products consisting of only exempt dried fruit with nuts and/or seeds with no added nutritive sweeteners or fats.

<sup>\*</sup> Components of the standards that are considered to be stronger than the USDA standards.

<sup>†</sup> Nutritive and non-nutritive sweeteners enhance the flavor and/or texture of food. Nutritive sweeteners provide the body with calories, whereas non-nutritive sweeteners are low in calories or contain none. They can be added to both food and beverages.

## References

Federal Register, 2013, 7 CFR Parts 210 and 220, National School Lunch Program and School Breakfast Program: Nutrition Standards for All Foods Sold in Schools as Required by the Healthy, Hunger-Free Kids Act of 2010; Interim Final Rule, U.S. Department of Agriculture, 78 (125) (June 28, 2013).

Federal Register, 2014, 7 CFR Parts 210 and 220, Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010: Proposed Rule, U.S. Department of Agriculture, 79 (38) (February 26, 2014).

Iowa State Board of Education (2014), Rule 281 IAC 58.9-11,

https://www.legis.iowa.gov/docs/ACO/chapter/05-14-2014.281.58.pdf.

State of Iowa (2009), Iowa Code 256.7,

http://coolice.legis.iowa.gov/Cool-ICE/default.asp?category=billinfo&service=lowaCode&input=256.7.







The Kids' Safe and Healthful Foods Project, a collaboration between The Pew Charitable Trusts and the Robert Wood Johnson Foundation, provides nonpartisan analysis and evidence-based recommendations to make sure that all foods and beverages sold in U.S. schools are safe and healthful.