



Georgia Department of Early Care and Learning

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Governor

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MEMORANDUM

To: Institutions and Sponsors Participating in the Child and Adult Care Food Program (CACFP) and the Summer Food Service Program (SFSP)

From: Sonja R. Adams, Director of Provider Services – Nutrition (*Original Signed*)

Date: May 17, 2019

Subject: Crediting Surimi Seafood in the CNPs

Legal Authority: USDA Policy Memorandum SP 24-2019, CACFP 11-2019, SFSP 10-2019, April 17, 2019; and SP 08-2019, CACFP02-2019, SFSP 02-2019, December 4, 2018.

***Cross Reference/
See also:***

DECAL Policy Memorandum, *Update of Food Crediting System to Include Various Food Items Which Were Previously Uncreditable*, December 28, 2018.

This memorandum expands on the Food and Nutrition Service (FNS) policy guidance originally released on December 4, 2018, whereby such guidance sought to inform participating institutions and sponsors of the credibility of various food items which were previously uncreditable.¹ Specifically, this memorandum seeks to clarify *how* surimi seafood will credit towards a reimbursable meal or snack.²

Definition(s)

“**Surimi seafood**” is a pasteurized, ready-to-eat, restructured seafood usually made from pollock (fish).

Crediting Guidance

Institutions and sponsors may credit surimi seafood as a **meat/meat alternate** in the CACFP and SFSP. This food item is available in many forms and shapes including chunks, shredded, and flaked, and does not

¹ USDA Policy Memorandum, SP 08-2019, CACFP 02-2019, SFSP 02-2019, December 4, 2018.

² Previously, surimi seafood did not meet the requirement for any component in the meal pattern but could be served as an “extra” food.

require additional preparation. Interestingly, surimi seafood can be incorporated into a myriad of menu items such as, seafood salads, sushi-style rolls, sandwiches, tacos, and ramen.

Further, institutions and sponsors may credit surimi seafood as follows:

- A **4.4 ounce** portion of surimi seafood credits as **1.5 ounce equivalent** meat/meat alternate;
- A **3.0 ounce** portion of surimi seafood credits as **1.0 ounce equivalent** meat/meat alternate; and
- A **1.0 ounce** portion of surimi seafood credits as **0.25 ounce equivalent** meat/meat alternate.

For quick reference, please refer to the following crediting table:

Surimi Seafood (ounces)	Meat/Meat Alternate (ounce equivalent)
4.4 oz.	1.5 oz. eq.
3.0 oz.	1.0 oz. eq.
1.0 oz.	0.25 oz. eq.

Additionally, surimi seafood may contain as little as 1/3 seafood ingredient and can include other creditable food ingredients. Institutions and sponsors should be aware that the crediting ratio for surimi seafood differs based on portion size due to rounding rules that require crediting down to the nearest 0.25 oz.

In order to credit surimi seafood differently than what is provided within the table above, institutions and sponsors should obtain a CN label or Product Formulation Statement (PFS) from the manufacturer. These products may credit based on the creditable ingredient quantities identified in the CN Label or PFS.³

For questions concerning this memorandum, please contact the Policy Administrator at (404) 651-8193.

³ For additional information on CN Labeling, visit <https://www.fns.usda.gov/cnlabeling%20/child-nutrition-cn-labeling-program>. See also, <https://www.fns.usda.gov/cnlabeling/food-manufacturerindustry>