

# Commodity Acceptability Progress (CAP) Report FY 2000

## National School Lunch Program

Number of DAs responding: 48

<u>Most Acceptable Commodities</u>	<u>Number of Respondents</u>
Meat/Poultry	
Beef 36	46
Turkey Roasts	42
Diced Chicken	33
Breaded Chicken	31
Cut-up Chicken	22
Cooked Boneless Ham/Turkey Ham	21
Patties All Beef	17
Beef Roasts	14
Whole Turkeys	13
Ground Pork/Canned Tuna/Ham, Water-Added	10
Meat Alternates	
Sliced Process Cheese	36
Peanut Butter, #10 can	30
Shredded Lite Mozzarella	21
Process Cheese Loaves	20
Frozen Whole Eggs	18
Frozen Mozzarella Loaves	17
Reduced Fat Cheddar	16
Canned Vegetarian Beans	14
Canned Pinto Beans/Walnut Pieces/Shredded Cheddar	12
Regular Cheddar	11
Fruits, canned	
Mixed Fruit	38
Applesauce	31
Peaches Cling Slices	27
Pineapple Tidbits	25
Peaches Cling Diced	21
Pears Slices	21
Apple Slices	15
Fruits, frozen	
Peach Cups	20
Strawberries Sliced	17

## Schools

<u>Most Acceptable Commodities (cont'd)</u>	<u>Number of Respondents</u>
Vegetables, canned	
Beans Green	28
Corn Whole Kernel	24
Salsa	20
Spaghetti Sauce Meatless	16
Tomatoes	16
Tomato Sauce	11
Tomatoes Diced	10
Vegetables, frozen	
Potato Rounds	35
Potato Wedges	35
Potatoes Oven Fry	31
Corn	22
Peas	9
Grains/Breads	
Flour, All Purpose	31
Macaroni	22
Spaghetti	22
Flour, Bread	15
Rotini	12
Rice, Milled	12
Flour, Whole Wheat	8
Cornmeal	6
Oats Rolled, 3# bag	5
Parboiled Rice	5
Flour, Bakers Hard Wheat	5
Other	
Oil, Vegetable	32
Shortening, Vegetable	18
Instant Non-fat Dry Milk	13
Shortening, Liquid	13
Oil, Lo-sat Soy	5
<u>Least Acceptable Commodities</u>	
Meat/Poultry, frozen	
Ground Pork	13
Ground Turkey	12
Salmon Nuggets	11

## Schools

<u>Least Acceptable Commodities (cont'd)</u>	<u>Number of Respondents</u>
Meat/Poultry, frozen	
Turkey Whole	10
Chicken Cut-Up	9
Ham, Water Added	8
Patties All Beef	6
Patties VPP	6
Meat/Poultry, other	
Salmon in a pouch	13
Canned Chicken	7
Meat Alternates	
Shredded Lite Mozzarella	9
Frozen Whole Eggs	6
Egg Mix, 10# bag	6
Dry Pinto Beans	4
Cheese Process Sliced	3
Canned Refried Beans	3
Fruits, canned	
Apricots	11
Cherries	5
Pitted Plums	4
Fruits, frozen	
Apricots	6
Cherries	5
Sliced Peaches	4
Orange Juice Concentrate	3
Vegetables, canned	
Sweet Potatoes	8
Peas	6
Salsa	4
Carrots	3
Tomato Paste	3
Grains/Dairy/Other	
Non-fat Dry Milk, bulk	7
Rolled Oats, 3# bag	4
Shortening	3
Rice, Milled	3

## Schools

### New Products Requested

chicken fajita strips  
boneless chicken breasts  
chicken breast filets  
boneless skinless chicken thighs  
pre-cooked chicken thighs and legs  
grilled chicken patties  
breaded chicken patties  
breaded chicken fingers  
bbq ribs  
pre-cooked beef crumbles  
beef meatballs  
beef nuggets  
stew beef  
charbroiled beef patties  
raw beef roasts  
soy burgers  
veggie burgers  
taco beef filling  
minute steaks  
sandwich steaks  
pastrami  
Pleva patties  
deli ham  
deli turkey  
a pulled, chunky turkey product  
pre-cooked turkey items  
sausage links  
sausage sticks  
hot dogs  
corn dogs

butter/margarine  
sugar  
pickles/pickle slices  
individual condiments packets  
nacho cheese sauce  
gravy mix  
frozen mac/cheese  
breakfast burritos  
cake/muffin mixes

pbj sandwiches  
sliced peanut butter  
cheese-filled bread sticks  
self-rising dough

## Schools

### New Products Requested

variety of pasta  
good quality pizzas  
flour and corn tortillas  
ready-to-eat cereal

blackberries/blueberries  
dried cherries  
iqf fruit cups - pears, strawberries, pineapple  
fruit juices 4-6 oz.  
berry juices  
fruit turnovers  
canned soups  
cheese sticks  
cheddar cheese pouches  
breaded okra  
breaded squash  
stir-fry vegetables

### Comments

- Schools would really love to just get rid of salmon on menus - it all goes in the trash - why do we keep getting it?
- We really have a hard time preparing salmon. The only way our kids will eat it is in deep-fried croquettes - lots of time and labor.
- I can't think of anything that needs changing except make the salmon into salmon nuggets.
- I have labor problems and would like products that are processed and proportioned.
- More fruits and vegetables, fresh, frozen, or canned. We can use all the fruit you can send. Children love the frozen peaches.
- Rice is starchy and labor intensive. Very few schools have been ordering it in the past few years and we have stopped offering it on our survey.
- We are having a lot of problems with the cheddar cheese being molded as we open the boxes.

- Some schools have decided to decline all pasta since the quality varies greatly, from good to really sticky and starchy. How do the commercial processors get their specifications more consistent?
- The quality of pasta products is very inconsistent.
- USDA needs to consider using alternative outlets or further processing of undesirable commodities, such as figs and prunes, if they want schools to accept them. The trail mix concept is a good one as it saves labor and is ready to go. Any steps to reduce labor and production time are appreciated - sliced, diced, precooked, premixed, etc.
- Peanut butter was good quality when Cargill had the contract. The Peanut Processor product is stiff and inconsistent. Does the spec reflect commercial standards?

## Schools

### Comments

- There is a wide variety of spiciness in the salsa. Could it be more consistent?
- SOC products: (1) It is necessary that states are provided with full descriptions, serving sizes, meat alternate equivalents, and nutritional information of products at the time they are offered. We tried a commercial equivalent of the SOC pork rib patty and it was acceptable, but the commodity version was inconsistent in the size and flavor.
- (2) Sliced cooked turkey roasts: AMS is not able to give weight information of a slice, the number of slices in a loaf, or the serving size to equal 2 oz. meat alternate. Without this information, states are struggling to ensure they are meeting USDA guidelines. Also, the product falls apart into a pulled, chunked consistency. Why bother having it sliced?
- (3) We will not be ordering any more SOC products unless AMS can provide the information needed to make an educated decision.
- The name "fresh ham roast" is confusing. Rename it "pork roast."
- Coordinate purchasing with school year. Spread out deliveries through the year. Deliver frozen foods earlier in the year. Continue offering an August shipment. Add earlier shipments.
- Whole turkey takes too much room to store and too long to prepare. Prefer turkey roasts.
- Don't distribute any raw pork. Process 100% into links, patties, and rib BBQs. Some of the breaded chicken does not yield what the label says.
- Ground beef is easier for the ladies to handle in smaller boxes.
- We love all the fruit and use it almost as soon as it comes in.
- We wish we could get our cheddar cheese already shredded. It would help on prep time.

Use nonfat dry milk to make yogurt or cheese sticks, plain or breaded.

Use beans to make burritos.

Quality of canned pears was not consistent this year.

Frozen strawberries too labor intensive.

Corn cobbettes too hard to store.

Mozzarella pack too large.

Beef patties box too big.

Beef patties dry out, are tough, and don't smell goods to kids.

Commodities have improved a lot. Most of the items are great.

smaller pack sizes

leaner meat

more precooked beef products

more processed items

no more ground pork

too much beef

too much sweet potatoes

kids won't eat salmon

more salsa

no wings in cut-up chicken

more trail mix