## State Agency Steps in Selecting Breads that Meet the Whole Wheat/ Grain Requirement for WIC

Step 1.
Create a list of proposed "whole wheat or whole grain breads, buns and rolls".

## Step 2.

Examine label for one of these Standard of Identity names for whole wheat bread, "whole wheat bread", "graham bread", "entire wheat bread", "whole wheat rolls", "graham rolls", "entire wheat rolls", "whole wheat buns", "graham buns" or "entire wheat buns". (FDA Standard of Identity, 21 CFR 136.180)


## No

The label does not contain Standard of Identity names

Yes
The label contains Standard of Identity names

Step 2a.
Is whole wheat flour the primary ingredient listed on the ingredient label? (FDA Standard of Identity: whole wheat flour - 21 CFR 137.200)

(continue to Step 3)
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## Step 3.

Review ingredient label. Determine if the first ingredient (primary ingredient by weight) is a whole grain. See Table One for a list of common whole grain ingredients.


The product's primary ingredient is a whole grain ingredient.

(continue to Step 4)
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Table One: WIC List of Common Whole Grain Ingredients *

| Whole wheat flour | Whole durum flour | Whole grain barley flour |
| :--- | :--- | :--- |
| Unbleached or bleached <br> whole wheat flour | Whole grain bulgur | Whole grain barley |
| Cracked wheat | Bulgur (cracked wheat) | Dehulled barley flour |
| Crushed wheat | Whole wheat flakes | Dehulled barley |
| Coarsely ground whole <br> wheat flour | Sprouted wheat berries | Whole corn flour |
| Stone ground whole wheat | Whole wheat berries | Whole corn |
| Whole grain wheat | Sprouted wheat | Whole grain corn flour |
| Toasted crushed whole <br> wheat | Whole oat flour | Whole grain cornmeal |
| Whole white wheat flour | Oatmeal | Whole cornmeal |
| Whole wheat pastry flour | Rolled oats | Brown rice flour |
| Whole durum wheat flour | Whole oats | Wild rice flour |
| Bromated whole wheat flour | Oat groats | Wild rice |
| Graham flour | Whole barley flakes | Whole rye |
| Entire wheat flour | Whole barley flour | Whole rye flour |

*This list was developed by USDA SFPD staff using resources from the following organizations: American Association of Cereal Chemists, USDA Agricultural Research Service, Center for Nutrition Policy and Promotion, and Food and Nutrition Service.
It is important to note this list is NOT comprehensive and therefore may not contain all possible representations of whole grain ingredient names on food labels.

## Step 4.

Examine product label for the following health claim:
"Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol may help reduce the risk of heart disease."
The health claim must be written on the product label as it appears in quotations without variation


Product label DOES NOT contain the Health Claim


## Step 5.

Determine IF the product meets the labeling requirements for making the health claim. Use the following ratios that compare product amounts for Fiber, Saturated Fat, Cholesterol, Trans fat and Total Fat to the Reference Amount Customarily Consumed (RACC) .

To qualify for the health claim ALL nutrients (Fiber, Saturated Fat, Cholesterol, Trans fat and Total fat) must meet reference level requirements.
See Table Two for reference level amounts.
Table Two: Reference Levels to meet Health Claim Eligibility ${ }^{1}$

| Product Category | RACC ${ }^{2}$ | Fiberl RACC ${ }^{3}$ | Saturated <br> Fat/RACC | Cholesterol/ RACC | Trans Fat I RACC | Total Fat I RACC |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Bread (excluding sweet quick type), rolls | 50 g | $\geq 2.8 \mathrm{~g}$ | $\leq 1 \mathrm{~g}$ | $\leq 20 \mathrm{mg}$ | $\leq 0.5 \mathrm{~g}$ | $\leq 6.5 \mathrm{~g}$ |

[^0]${ }^{3}$ Amount of Fiber/RACC was derived from the following calculation: 11 grams $\times 51 \% \times$ RACC/100.

## FIBER

Use the following ratio to determine the amount of fiber per RACC of product:
\# grams in RACC of product

| \# grams in 1 serving of the product |
| :--- |
| (per Serving size amount on Nutrition Facts Label) |$\quad$| X grams dietary fiber in RACC |
| :---: |

\# grams dietary fiber in 1 serving of product
(per Nutrition Facts Label)

Compare $\mathbf{X}$ to the minimum $g$ fiber/ RACC for product category (see Table Two)


## Example:

Use the Nutrition Facts label below. The serving size listed for this bread is 1 slice ( 28 g ). From Table Two, the RACC for bread is 50 g Next follow the example ratio to determine if the product meets the fiber requirement for the claim.

|  |  |
| :---: | :---: |
| Serving Size 1 slice $(28 \mathrm{~g})$ Servings Per Container 20 |  |
| Amount Per Serving |  |
| Calories $70 \quad$ Calorie | Calories from Fat 10 |
| \% Daily Value ${ }^{\text {* }}$ |  |
| Total Fat 1g | 1\% |
| Saturated Fat 0g | 0\% |
| Trans Fat 0g | 0\% |
| Cholesterol 0mg | 0\% |
| Sodium 135 mg | 4\% |
| Total Carbohydrate 13 g | 13g $2 \%$ |
| Dietary Fiber 2g | 7\% |
| Sugars 2g |  |
| Protein 3 g |  |

$$
\begin{aligned}
& \text { Example ratio: } \\
& \underline{50 \text { grams }} 28 \text { grams } \quad \underline{\text { X grams dietary fiber/RACC }} \\
& 2 \text { grams } \\
& X=(2 \text { grams })(50 \text { grams }) /(28 \text { grams }) \\
& X=3.5 \text { grams dietary fiber/ RACC }
\end{aligned}
$$

Table Two tells us the fiber/RACC requirement is $\geq 2.8 \mathrm{~g}$. This product would meet the FIBER requirement for the claim.

## SATURATED FAT

Use the following ratio to calculate the amount of saturated fat per RACC of product :
\# grams in RACC of product

\# grams in 1 serving of product $\quad$| Z grams saturated fat in RACC |
| :--- |$\quad$| \# grams saturated fat in 1 serving of product |
| :--- |

X must be $\leq 1$ g per RACC to qualify for the health claim.


## Example continued

Next follow the example ratio to determine if the product meets the saturated fat requirement for the claim.

| Nutrityon Facte |  |
| :---: | :---: |
| Serving Size 1 slice $(28 \mathrm{~g})$ Servings Per Container 20 |  |
| Amount Per Serving |  |
| $\begin{array}{llll}\text { Calories } & 70 & \text { Calories from Fat } 10\end{array}$ |  |
| \% Daily Value* |  |
| Total Fat 1g | 1\% |
| Saturated Fat 0g | 0\% |
| Trans Fat 0g | 0\% |
| Cholesterol 0mg | 0\% |
| Sodium 135 mg | 4\% |
| Total Carbohydrate 13g | e 13 g 2\% |
| Dietary Fiber 2 g | 7\% |
| Sugars 2g |  |
| Protein 3g |  |

Table Two tells us the saturated fat /RACC requirement is $\leq 1 \mathrm{~g}$. This
product would meet the Saturated Fat requirement for the claim.
(Continue to Cholesterol)

## CHOLESTEROL



## Example continued:

Follow the example ratio to determine if the product meets the cholesterol requirement for the claim.

| Nutrition Facts |  |
| :---: | :---: |
| Serving Size 1 slice( 28 g ) <br> Servings Per Container 20 |  |
| Amount Per Serving |  |
| Calories 70 Calories from Fat 10 |  |
| \% Daily Value* |  |
| Total Fat 1g | 1\% |
| Saturated Fat 0g | g 0\% |
| Trans Fat 0g | 0\% |
| Cholesterol 0mg | 0\% |
| Sodium 135mg | 4\% |
| Total Carbohydrate 13 g | e 13 g 2\% |
| Dietary Fiber 2g | 7\% |
| Sugars 2g |  |
| Protein 3g |  |

$$
\begin{aligned}
& \text { Example ratio: } \\
& \frac{50 \text { grams }}{28 \text { grams }}=\frac{X \text { milligrams cholesterol/RACC }}{0 \text { milligrams }} \\
& X=(0 \text { milligrams })(50 \text { grams }) /(28 \text { grams }) \\
& X=0 \text { milligrams cholesterol/ RACC }
\end{aligned}
$$

Table Two tells us the cholesterol /RACC requirement is $\leq 20 \mathrm{mg}$. This product would meet the Cholesterol requirement for the claim.


## - Example continued:

Follow the example ratio to determine if the product meets the trans fat requirement for the claim.

| Nutrition Facte |  |
| :---: | :---: |
| Serving Size 1 slice $(28 \mathrm{~g})$ Servings Per Container 20 |  |
| Amount Per Serving |  |
| $\begin{array}{llll}\text { Calories } & 70 & \text { Calories from Fat } 10\end{array}$ |  |
| \% Daily Value* |  |
| Total Fat 1g | 1\% |
| Saturated Fat 0g | g 0\% |
| Trans Fat 0g | 0\% |
| Cholesterol 0mg | 0\% |
| Sodium 135mg | 4\% |
| Total Carbohydrate 13 g | e 13 g 2\% |
| Dietary Fiber 2g | 7\% |
| Sugars 2g |  |
| Protein 3g |  |

$$
\begin{aligned}
& \text { Example ratio: } \\
& \frac{50 \text { grams }}{28 \text { grams }}=\frac{X \text { grams trans fat/RACC }}{0 \text { grams }} \\
& X=(0 \text { grams })(50 \text { grams }) /(28 \text { grams }) \\
& X=0 \text { grams trans fat/ RACC }
\end{aligned}
$$

Table Two tells us the trans fat /RACC requirement is $\leq 0.5 \mathrm{~g}$. This product would meet the Trans fat requirement for the claim.

## TOTAL FAT



| Nutrition Facte |  |
| :---: | :---: |
| Serving Size 1 slice(28g) Servings Per Container 20 |  |
| Amount Per Serving |  |
| Calories $70 \quad$ Calorie |  |
| \% Daily Value ${ }^{*}$ |  |
| Total Fat 1g | 1\% |
| Saturated Fat 0g | 0\% |
| Trans Fat 0g | 0\% |
| Cholesterol 0mg | 0\% |
| Sodium 135mg | 4\% |
| Total Carbohydrate 13 g | 2\% |
| Dietary Fiber 2g | 7\% |
| Sugars 2g |  |
| Protein 3 g |  |

Table Two tells us the total fat IRACC requirement is $\leq 6.5 \mathrm{~g}$. This product would meet the Total fat requirement for the claim. All nutrients meet health claim requirements.



[^0]:    ${ }^{1}$ Based on FDA's Health Claim Notification for Whole Grain Foods with Moderate Fat Content at www.cfsan.fda.gov/~dms/flgrain2.html, 12/9/03.
    ${ }^{2}$ Excerpt from Table 2: Reference Amounts Customarily Consumed Per Eating Occasion: General Food Supply. 21 CFR 101.12

