Food Buying Guide for Child Nutrition Programs

Other Foods

Section



5-1 Description of Other Foods5-2 Yield Data Table for Other Foods

Other Foods

Description of Other Foods

Section

The foods in this section do not meet the requirement for any component in the meal patterns of the food based menu planning approaches. These items are included since they are frequently used as condiments and seasonings, to round out the meal, to improve acceptability, and to satisfy children's appetites. Because of the calories and nutrients these items contain they are counted in any nutrient analysis.

The calories supplied by these foods help to meet the energy needs of growing children. They also contribute varying amounts of protein, vitamins, and minerals essential to good nutrition. However, many of these foods are high in salt, sugar, or fat. For that reason, you may want to consider carefully how often and in what amount you use them.

The section does not include yields for all of the "other foods" you need in preparing meals. Flour and sugar, for example, are not included since they are never served alone. When purchase units for 100 servings of a food seem inappropriate, such as 100 cups of mustard, Column 5 is left blank.

Foods are designated as "USDA Commodity" or "Market pack" in Column 1. USDA-donated foods are not normally available on the market. Market pack foods are commercially available.

Refer to the Introduction Section for instructions on using Yield Data Tables.

Food Buying Guide for Child Nutrition Programs Section 5 Other Foods

Section 5—Other Foods

1 Food As Purchased, AP	2 Purchase Unit	3 Servings per Purchase Unit, EP	4 Serving Size	5 Purchase Units for 100 Servings	6 Additional Information
BUTTER, MARG	ARINE				
Butter	Pound	96.0	1 teaspoon butter	1.1	1 lb = 2 cups
Margarine	Pound	96.0	1 teaspoon margarine	1.1	1 lb = 2 cups
CATSUP (KETCH	IUP)				
Catsup (Ketchup) Tomato	No. 10 can (115 oz)	11.4	1 cup catsup		1 No. 10 can = about 11-1/2 cups
	No. 10 can (115 oz)	183.0	1 tablespoon catsup	0.60	
	20 oz bottle	32.0	1 tablespoon catsup	3.2	
	Pound	1.6	1 cup catsup		
CHILI SAUCE					
Chili Sauce	No. 10 can (113 oz)	12.9	1 cup sauce		
	19 oz bottle	2.2	1 cup sauce		
	Pound	1.8	1 cup sauce		
COCONUT	1				
Coconut, fresh In shell	Pound	2.7	1 cup shredded or grated coconut		1 lb in shell = about 0.48 lb (2-3/4 cups) shredded or grated ready-to-serve
Coconut, frozen Shredded	Pound	5.8	1 cup coconut		
Coconut, dried Flakes	Pound	5.1	1 cup coconut		
Coconut, dried Shredded	Pound	4.9	1 cup coconut		

Section 5—Other Foods						
1 Food As Purchased, AP	2 Purchase Unit	3 Servings per Purchase Unit, EP	4 Serving Size	5 Purchase Units for 100 Servings	6 Additional Information	
CREAM						
Cream, fresh Light	1quart	64.0	1 tablespoon cream	1.6		
Cream, fresh Heavy Whipping	1 quart	128.0	1 tablespoon whipped cream	0.79	Volume doubles when whipped	
	1 pint	64.0	1 tablespoon whipped cream	1.6		
CREAM CHEES	Ξ					
Cream Cheese	Pound	15.6	2 tablespoons cheese	6.5		
EGG PRODUCT						
Egg Product, frozen Egg Whites	Pound	7.51	1/4 cup portion	13.4	1 lb frozen = about 1-5/8 cups thawed	
Egg Product, frozen Egg Yolks	Pound	7.51	1/4 cup portion	13.4	1 lb frozen = about 1-5/8 cups thawed	
FISH, SURIMI						
Fish, Surimi, frozen	Pound	10.8	1/4 cup thawed surimi	9.3	1 lb AP = 0.98 lb ready-to- use, thawed surimi (about 2-3/4 cups)	
	Pound	15.7	1 oz thawed surimi	6.4		
	Pound	10.4	1-1/2 oz thawed surimi	9.7		
FROZEN DESSE	RTS					
Frozen Desserts Ice cream Ice milk Sherbet - Brick	1 quart	8.0	1 slice (1/2 cup)	12.5		
Frozen Desserts	1 gal	32.0	1/2 cup portion	3.2		
Ice cream Ice milk Sherbet Frozen yogurt Bulk Hardened or Soft serve	1 gal	64.0	1/4 cup portion	1.6		

Section 5—Other Foods						
1 Food As Purchased, AP	2 Purchase Unit	3 Servings per Purchase Unit, EP	4 Serving Size	5 Purchase Units for 100 Servings	6 Additional Information	
HOMINY						
Hominy, canned	No. 10 can (105 oz)	46.9	1/4 cup hominy	2.2	1 can = about 68 oz drained	
	No. 2-1/2 can (29 oz)	12.9	1/4 cup hominy	7.8	1 can = about 19 oz drained	
	No. 300 can (15-1/2 oz)	6.3	1/4 cup hominy	15.9		
HONEY						
Honey Strained	Pound	1.4	1 cup honey			
	Pound	22.3	1 tablespoon honey	4.5		
JAMS, JELLIES	and PRESE	RVES				
Jams, Jellies and Preserves	1 gal	16.0	1 cup jam			
FIESEIVES	1 gal	256.0	1 tablespoon jelly	0.40		
	1 quart	4.0	1 cup jam			
	1 quart	64.0	1 tablespoon jam	1.6		
	Pound	1.4	1 cup jam			
	Pound	22.6	1 tablespoon jam	4.5		
KETCHUP (see	CATSUP)					
MILK, DRIED						
Milk, dried Whole Regular	Pound	14.2	1 cup reconstituted		4.5 oz (1 cup) dry plus 3-1/2 cups water = about 1 qt fluid whole milk	
	Pound	3.5	1 cup dry milk			
Milk, dried Nonfat Instant	Pound	20.0	1 cup reconstituted milk		3.2 oz (1-1/3 cups) dry plus 3-3/4 cups water = about 1 qt fluid skim milk	
	Pound	6.6	1 cup dry milk			

Section 5—Other Foods						
1 Food As Purchased, AP	2 Purchase Unit	3 Servings per Purchase Unit, EP	4 Serving Size	5 Purchase Units for 100 Servings	6 Additional Information	
MILK, DRIED (co	ontinued)					
Milk, dried Non-instant USDA Commodity	Pound	20.0	1 cup reconstituted milk		3.2 oz (3/4 cup) dry plus 3-3/4 cups water = about 1 qt fluid skim milk	
	Pound	3.7	1 cup dry milk			
MILK, EVAPORA	TED					
Milk, Evaporated, canned	No. 10 can (97 oz)	12.0	1 cup concentrated milk		To reconstitute, add 1 part evaporated milk with 1 part water	
	13 fl oz can	1.6	1 cup concentrated milk			
MUSTARD						
Mustard Prepared	1 gal (about 142 oz)	16.0	1 cup mustard			
	1 gal (about 142 oz)	256.0	1 tablespoon mustard	0.40		
	1 quart (about 35 oz)	64.0	1 tablespoon mustard	1.6		
	Pound	1.8	1 cup mustard			
PICKLE RELISH	'					
Pickle Relish	1 gal (about 147 oz)	16.0	1 cup relish		1 gal = about 58 oz drained (about 8 cups)	
	1 gal (about 147 oz)	256.0	1 tablespoon relish	0.40		
	1 quart (about 35 oz)	64.0	1 tablespoon relish	1.6		
	Pound	1.8	1 cup relish			
PORK						
Pork, fresh Pig Ears Lobe off	Pound	15.6	1 oz cooked pig's ear	6.5	1 lb AP = 0.98 lb cooked pig's ears	
Square cut	Pound	10.4	1-1/2 oz cooked pig's ear	9.7		

Section 5—Other Foods						
1 Food As Purchased, AP	2 Purchase Unit	3 Servings per Purchase Unit, EP	4 Serving Size	5 Purchase Units for 100 Servings	6 Additional Information	
PORK (continue	d)					
Pork, fresh Pig Feet Front	Pound	0.64	1 oz cooked pig's feet	156.3	1 lb AP = 0.04 lb cooked, skinned, boned meat	
(Like IMPS #420)	Pound	0.42	1-1/2 oz cooked pig's feet	238.1		
Pork, fresh Pig Feet Hind	Pound	0.32	1 oz cooked pig's feet	312.5	1 lb AP = 0.02 lb cooked, skinned, boned meat	
(Like IMPS #420A)	Pound	0.21	1-1/2 oz cooked pig's feet	476.2		
PORK, MILD CU	RED					
Pork, Mild Cured, chilled or frozen Bacon Slices Precooked	Pound	116.0	bacon slices per pound	0.87	1 lb AP = 0.86 lb cooked bacon (about 6 cups thawed, cooked and chopped)	
Pork, Mild Cured, chilled or frozen Bacon Slices Raw	Pound	23.0	bacon slices per pound	4.4	1 lb AP = 0.38 lb cooked bacon (about 5 cups chopped)	
Pork, Mild Cured, chilled or frozen Ham Hocks	Pound	0.32	1 oz cooked ham hocks	312.5	1 lb AP = 0.02 lb cooked meat from ham hocks	
Cured and Smoked (Like IMPS #560)	Pound	0.21	1-1/2 oz cooked ham hocks	476.2		
POPCORN, POP	PED					
Popcorn, Popped	48 – 1 oz individual packages	136.7	1/4 cup popped	0.74	1 oz pkg = about 2-1/4 cups	
	Pound	68.3	1/2 cup popped	1.5	1 lb dry = about 34-1/4 cups	
	Pound	45.5	3/4 cup popped	2.2		
	Pound	34.1	1 cup popped	3.0		
POTAO CHIPS						
Potato Chips	Pound	32.0	1/2 ounce chips (about 1/2 cup)	3.2		

Section 5—Other Foods						
1 Food As Purchased, AP	2 Purchase Unit	3 Servings per Purchase Unit, EP	4 Serving Size	5 Purchase Units for 100 Servings	6 Additional Information	
POTATO STICKS	5					
Potato Sticks	Pound	32.0	1/2 ounce sticks (about 3/8 cup)	3.2		
PUDDING						
Pudding, canned Ready-to-serve Butterscotch,	No. 10 can (112 oz)	47.9	1/4 cup pudding	2.1	1 can = about 12 cups ready-to-serve pudding	
Chocolate, Vanilla, etc.	No. 10 can (112 oz)	23.9	1/2 cup pudding	4.2		
SALAD DRESSI	NGS					
Salad Dressings	1 gal	16.0	1 cup dressing			
French, Mayonnaise, Mayonnaise type	1 gal	256.0	1 tablespoon dressing	0.40		
	1 quart	4.0	1 cup dressing			
	1 quart	64.0	1 tablespoon dressing	1.6		
SYRUPS						
Syrups Cane, Corn,	1 gal (about 183 oz)	16.0	1 cup syrup			
Maple, Molasses, etc.	1 gal (about 183 oz)	128.0	2 tablespoon syrup	0.79		
	1 quart	4.0	1 cup syrup			
	1 quart	32.0	2 tablespoons syrup	3.2		
VEGETABLES FO	OR SEASON	ING				
Vegetables for Seasoning, dried Celery Flakes	Ounce	1.3	1 cup dry flakes		For flavor, use 1 oz dry in place of 11.3 oz (2-2/3 cups) fresh chopped celery	
	Pound	21.6	1 cup dry flakes			
Vegetables for Seasoning, dried Chives Freeze-dried Flakes	Ounce	2.8	1 cup flakes		For flavor, use 1 oz dry in place of 14.7 oz (8-2/3 cups) fresh chopped chives	
	Pound	46.2	1 cup flakes			

Section 5—Other Foods					
1 Food As Purchased, AP	2 Purchase Unit	3 Servings per Purchase Unit, EP	4 Serving Size	5 Purchase Units for 100 Servings	6 Additional Information
VEGETABLES FO	OR SEASON	ING (contin	ued)		
Vegetables for Seasoning, dried Garlic Minced	Ounce	2.6	1 tablespoon garlic		For flavor, use 1/4 tsp. dry in place of 2 cloves fresh minced garlic
	Pound	42.0	1 tablespoon garlic		
Vegetables for Seasoning, dried	Ounce	7.2	1 tablespoon flakes		
Mixed vegetables Flakes	Pound	7.8	1 cup flakes		
Vegetables for Seasoning, dried Onions <i>Chopped</i>	Ounce	6.0	1 tablespoon onions		For flavor, use 1 oz dry in place of about 9.1 oz (1-1/2 cup) fresh chopped onion
	Pound	5.2	1 cup onions		
Vegetables for Seasoning, dried	Ounce	6.0	1 tablespoon onions		
Onions Minced	Pound	4.5	1 cup onions		
Vegetables for Seasoning, dried	Ounce	6.0	1 tablespoon flakes		
Onions Flakes	Pound	7.6	1 cup flakes		
Vegetables for Seasoning, dried Parsley Flakes	Ounce	21.8	1 tablespoon flakes		For flavor, use 1 oz dry in place of about 2.9 oz (4 cups) fresh chopped parsley
	Pound	20.6	1 cup flakes		
Vegetables for Seasoning, dried Pepper, Green or Red	Ounce	11.3	1 tablespoon flakes		For flavor, use 1 oz dry in place of about 8.8 oz (1-2/3 cups) fresh chopped green pepper
Flakes	Pound	11.3	1 cup flakes		

Section 5—Other Foods						
1 Food As Purchased, AP	2 Purchase Unit	3 Servings per Purchase Unit, EP	4 Serving Size	5 Purchase Units for 100 Servings	6 Additional Information	
YEAST	YEAST					
Yeast Active Dry	Pound	3.1	1 cup yeast		1 package (1/4 oz) = about 1 tablespoon	
Yeast Compressed	Pound	25.2	1 cake yeast		1 cake (5/8 oz) = 1 package; (1/4 oz) active dry yeast	