Section
Food Buying Guide for Child Nutrition Programs

## Other Foods



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

## Other Foods

Description of Other Foods

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

| $\begin{aligned} & \text { Food As } \\ & \text { Purchased, AP } \end{aligned}$ | $2 \begin{aligned} & \text { Purchase } \\ & \text { Unit } \end{aligned}$ | Servings per Purchase Unit, EP | 4 Serving Size | $\begin{aligned} & \text { Purchase } \\ & \text { Units } \\ & \text { for } 100 \\ & \text { Servings } \end{aligned}$ | Additional Information |
| :---: | :---: | :---: | :---: | :---: | :---: |
| BUTTER, MARGARINE |  |  |  |  |  |
| Butter | Pound | 96.0 | 1 teaspoon butter | 1.1 | $1 \mathrm{lb}=2$ cups |
| Margarine | Pound | 96.0 | 1 teaspoon margarine | 1.1 | $1 \mathrm{lb}=2$ cups |
| CATSUP (KETCHUP) |  |  |  |  |  |
| Catsup (Ketchup) Tomato | $\begin{aligned} & \text { No. } 10 \text { can } \\ & (115 \mathrm{oz}) \end{aligned}$ | 11.4 | 1 cup catsup | -- | $\begin{aligned} & 1 \text { No. } 10 \text { can = about } \\ & 11-1 / 2 \text { cups } \end{aligned}$ |
|  | $\begin{aligned} & \text { No. } 10 \text { can } \\ & \text { (115 oz) } \end{aligned}$ | 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 | $\begin{aligned} & \text { No. } 10 \text { can } \\ & \text { (113 oz) } \end{aligned}$ | 12.9 | 1 cup sauce | -- |  |
|  | 19 oz bottle | 2.2 | 1 cup sauce | -- |  |
|  | Pound | 1.8 | 1 cup sauce | -- |  |
| COCONUT |  |  |  |  |  |
| 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

| $\begin{aligned} & \text { Food As } \\ & \text { Purchased, AP } \end{aligned}$ | $2 \begin{aligned} & \text { Purchase } \\ & \text { Unit } \end{aligned}$ | 3 <br> Servings per Purchase Unit, EP | 4 Serving Size | 5Purchase <br> Unita <br> for 100 <br> Servings | Additional Information |
| :---: | :---: | :---: | :---: | :---: | :---: |
| CREAM |  |  |  |  |  |
| Cream, fresh Light | 1quart | 64.0 | 1 tablespoon cream | 1.6 |  |
| Cream, fresh Heavy | 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 CHEESE

| 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 $=0.98 \mathrm{lb}$ ready-touse, 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 DESSERTS

| Frozen Desserts <br> Ice cream <br> Ice milk <br> Sherbet - Brick | 1 quart | 8.0 | 1 slice (1/2 cup) | 12.5 |  |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Frozen Desserts <br> Ice cream | 1 gal | 32.0 | $1 / 2$ cup portion | 3.2 |  |
| Ice milk <br> Sherbet | 1 gal | 64.0 | $1 / 4$ cup portion | 1.6 |  |
| Frozen yogurt <br> Bulk <br> Hardened or Soft <br> serve |  |  |  |  |  |

## Section 5—Other Foods

| $\begin{aligned} & \text { Food As } \\ & \text { Purchased, AP } \end{aligned}$ | $2 \begin{aligned} & \text { Purchase } \\ & \text { Unit } \end{aligned}$ | Servings per Purchase Unit, EP | 4 Serving Size | Purchase Units for 100 Servings |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| HOMINY |  |  |  |  |  |
| Hominy, canned | $\begin{array}{\|l} \text { No. } 10 \text { can } \\ \text { (105 oz) } \end{array}$ | 46.9 | 1/4 cup hominy | 2.2 | 1 can = about 68 oz drained |
|  | $\begin{array}{\|l} \text { No. 2-1/2 } \\ \text { can (29 oz) } \end{array}$ | 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, JELLIIES and PRESERVES |  |  |  |  |  |
| Jams, Jellies and Preserves | 1 gal | 16.0 | 1 cup jam | -- |  |
|  | 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 <br> Whole <br> Regular | Pound | 14.2 | 1 cup reconstituted | -- | 4.5 oz (1 cup) dry plus <br> 3-1/2 cups water = about <br> 1 qt fluid whole milk |
|  | Pound | 3.5 | 1 cup dry milk |  |  |
| Milk, dried <br> Nonfat <br> Instant | Pound | 20.0 | 1 cup reconstituted milk | -- | 3.2 oz (1-1/3 cups) dry plus <br> 3-3/4 cups water $=$ about <br> 1 qt fluid skim milk |
|  | Pound | 6.6 | 1 cup dry milk |  |  |

## Section 5—Other Foods

| 1Food As <br> Purchased, AP | 2Purchase <br> Unit | Servings <br> per <br> Purchase <br> Unit, EP | 4 Serving Size | Purchase <br> Units <br> for 100 <br> Servings | Additional <br> Information |
| :--- | :--- | :--- | :--- | :--- | :--- |

## MILK, DRIED (continued)

| Milk, dried <br> Non-instant <br> USDA Commodity | Pound | 20.0 | 1 cup reconstituted milk | -- | 3.2 oz (3/4 cup) dry plus <br> $3-3 / 4$ cups water $=$ about <br> 1 qt fluid skim milk |
| :--- | :--- | :--- | :--- | :--- | :--- |
|  | Pound | 3.7 | 1 cup dry milk |  |  |

MILK, EVAPORATED

| Milk, Evaporated, <br> canned | No. 10 can <br> $(97$ oz) | 12.0 | 1 cup concentrated milk | -- | To reconstitute, add 1 part <br> evaporated milk with 1 part <br> 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 <br> 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 Square cut | Pound | 15.6 | $10 z$ cooked pig's ear | 6.5 | 1 lb AP $=0.98 \mathrm{lb}$ cooked pig's ears |
|  | Pound | 10.4 | 1-1/2 oz cooked pig's ear | 9.7 |  |

## Section 5-Other Foods

| $\begin{aligned} & \text { Food As } \\ & \text { Purchased, AP } \end{aligned}$ | $2 \begin{aligned} & \text { Purchase } \\ & \text { Unit } \end{aligned}$ | 3 <br> Servings per Purchase Unit, EP | 4 Serving Size | $\begin{array}{\|l} \hline \text { Purchase } \\ \text { Units } \\ \text { for } 100 \\ \text { Servings } \end{array}$ | 6 Additional Information |
| :---: | :---: | :---: | :---: | :---: | :---: |
| PORK (continued) |  |  |  |  |  |
| Pork, fresh <br> Pig Feet <br> Front <br> (Like IMPS \#420) | Pound | 0.64 | 1 oz cooked pig's feet | 156.3 | 1 lb AP $=0.04 \mathrm{lb}$ cooked, skinned, boned meat |
|  | Pound | 0.42 | 1-1/2 oz cooked pig's feet | 238.1 |  |
| Pork, fresh <br> Pig Feet <br> Hind <br> (Like IMPS \#420A) | Pound | 0.32 | 1 oz cooked pig's feet | 312.5 | 1 lb AP $=0.02 \mathrm{lb}$ cooked, skinned, boned meat |
|  | Pound | 0.21 | 1-1/2 oz cooked pig's feet | 476.2 |  |
| PORK, MILD CURED |  |  |  |  |  |
| Pork, Mild Cured, chilled or frozen Bacon Slices Precooked | Pound | 116.0 | bacon slices per pound | 0.87 | 1 lb AP $=0.86 \mathrm{lb}$ 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 $=0.38 \mathrm{lb}$ cooked bacon (about 5 cups chopped) |
| Pork, Mild Cured, chilled or frozen Ham Hocks Cured and Smoked (Like IMPS \#560) | Pound | 0.32 | $10 z$ cooked ham hocks | 312.5 | 1 lb AP $=0.02 \mathrm{lb}$ cooked meat from ham hocks |
|  | Pound | 0.21 | 1-1/2 oz cooked ham hocks | 476.2 |  |
| POPCORN, POPPED |  |  |  |  |  |
| Popcorn, Popped | 48-1 oz individual packages | 136.7 | 1/4 cup popped | 0.74 | $\begin{aligned} & 1 \text { oz pkg = about } \\ & 2-1 / 4 \text { cups } \end{aligned}$ |
|  | Pound | 68.3 | 1/2 cup popped | 1.5 | $\begin{aligned} & 1 \mathrm{lb} \text { dry = about } \\ & 34-1 / 4 \text { cups } \end{aligned}$ |
|  | 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

| $\begin{aligned} & \text { Food As } \\ & \text { Purchased, AP } \end{aligned}$ | $2 \text { Purchase }$ | per Purchase Unit, EP | 4 Serving Size | Purchase Units for 100 Servings | Additional Information |
| :---: | :---: | :---: | :---: | :---: | :---: |
| POTATO STICKS |  |  |  |  |  |
| Potato Sticks | Pound | 32.0 | 1/2 ounce sticks (about $3 / 8$ cup) | 3.2 |  |
| PUDDING |  |  |  |  |  |
| Pudding, canned Ready-to-serve Butterscotch, | $\begin{aligned} & \text { No. } 10 \text { can } \\ & \text { (112 oz) } \end{aligned}$ | 47.9 | 1/4 cup pudding | 2.1 | 1 can = about 12 cups ready-to-serve pudding |
| Chocolate, Vanilla, etc. | $\begin{aligned} & \text { No. } 10 \text { can } \\ & \text { (112 oz) } \end{aligned}$ | 23.9 | 1/2 cup pudding | 4.2 |  |

## SALAD DRESSINGS

| Salad Dressings <br> French, <br> Mayonnaise, <br> Mayonnaise type | 1 gal | 16.0 | 1 cup dressing | -- |
| :--- | :--- | :--- | :--- | :--- |
| 1 quart | 4.0 | 1 tablespoon dressing | 0.40 |  |
| 1 cup dressing | -- |  |  |  |

## SYRUPS

| Syrups <br> Cane, <br> Corn, <br> Maple, <br> Molasses, etc. | 1 gal (about 183 oz) | 16.0 | 1 cup syrup | -- |
| :---: | :---: | :---: | :---: | :---: |
|  | 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 FOR SEASONING

| Vegetables for <br> Seasoning, dried <br> Celery <br> Flakes | Ounce | 1.3 | 1 cup dry flakes | -- | For flavor, use 1 oz dry <br> in place of 11.3 oz <br> $(2-2 / 3$ cups) fresh <br> chopped celery |
| :--- | :--- | :--- | :--- | :--- | :--- |
|  | Pound | 21.6 | 1 cup dry flakes | -- |  |
| Vegetables for <br> Seasoning, dried <br> Chives <br> Freze-dried <br> Flakes | Ounce | 2.8 | 1 cup flakes | -- | For flavor, use 1 oz dry <br> in place of 14.7 oz <br> $(8-2 / 3$ cups) fresh <br> chopped chives |

## Section 5-Other Foods

| 1Food As <br> Purchased, AP | 2Purchase <br> Unit | Servings <br> per <br> Purchase <br> Unit, EP | 4 Serving Size | Purchase <br> Units <br> for 100 <br> Servings | Additional <br> Information |
| :--- | :--- | :--- | :--- | :--- | :--- |

## VEGETABLES FOR SEASONING (continued)

| Vegetables for <br> Seasoning, dried <br> Garlic <br> Minced | Ounce | 2.6 | 1 tablespoon garlic | -- | For flavor, use $1 / 4$ tsp. dry <br> in place of 2 cloves fresh <br> minced garlic |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Vegetables for <br> Seasoning, dried <br> Mixed vegetables <br> Flakes | Pound | Pound | 72.0 | 1 tablespoon garlic | -- |
| Vegetables for <br> Seasoning, dried <br> Onions <br> Chopped | Ounce | 6.0 | 1 tablespoon flakes | -- |  |
| Vegetables for <br> Seasoning, dried <br> Onions <br> Minced | Ounce | Pound | 4.0 | 1 tablespoon onions flakes | -- |
| Vegetables for <br> Seasoning, dried <br> Onions <br> Flakes | Ounce | Pound | 7.6 | 1 tablespoon onions | -- |
| Vegetables for <br> Veasoning, dried <br> Parsley <br> Flakes | Ounce | 21.8 | 1 cup onions | For flavor, use 1 oz dry <br> in place of about 9.1 oz <br> $(1-1 / 2$ cup) fresh chopped <br> onion |  |

## Section 5-Other Foods

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| :---: | :---: | :---: | :---: | :---: | :---: |
| YEAST |  |  |  |  |  |
| Yeast <br> Active Dry | Pound | 3.1 | 1 cup yeast | -- | 1 package (1/4 oz) = about 1 tablespoon |
| Yeast <br> Compressed | Pound | 25.2 | 1 cake yeast | -- | 1 cake (5/8 oz) = 1 package; (1/4 oz) active dry yeast |

