

Laveen Elementary School District Child Nutrition Purchasing Guidelines

Item: _____

Sample available? Yes No

Item available individually wrapped, bulk, or both? IW Bulk Both

Does item have CN label? Yes No

Distribution through Shamrock Foods? Yes No ASPIN Pricing? Yes No

If yes, Special Order or Stocked (Indicate Code):

Does the item contain pork (including gelatin made from pork)? Yes No

Does the item contain 10 grams of added sugar or less? Yes No

Does the item contain 1 or more of the top 9 allergens? Please indicate which one(s):

Egg	Peanut	Soy
Finned Fish	Sesame	Tree Nuts
Milk	Shellfish	Wheat

Is there precautionary allergen labeling for peanuts or tree nuts on the package? Yes No

Label says, "May contain peanuts or tree nuts," or "May contain traces of..."

Label says, "Made in a facility that also processes peanuts or tree nuts."

Label says, "Made on shared equipment with peanuts or tree nuts."

Free from Life Time Foundation's "Ingredients of Concern"? (Please refer to page 2.)

Artificial Colors	Artificial Sweeteners & Other Sugar-Free Sweeteners
Artificial Preservatives	Artificial & Unspecified Natural Flavors, and Flavor Enhancers
Emulsifiers	Flour Treatment Agents

Mycoprotein

BONUS:

Local to Arizona? Yes No



This institution is an equal opportunity provider.

Updated 9/2021



Ingredient Guide for Better School Food Purchasing 2023								
UNWANTED LIST								
Ingredients that are not acceptable at any level in newly developed products, and should be eliminated over time from existing products.								
Artificial Colors	Artificial & Unspecified Natural Flavors, and Flavor Enhancers	Artificial Preservatives	Artificial Sweeteners & Other Sugar-Free Sweeteners	Emulsifiers	Flour Treatment Agents			
Blue 1	Artificial Flavor/Flavoring	Butylated Hydroxyanisole (BHA)	Acesulfame Potassium	Brominated Vegetable Oil (BVO)	Bromated Flour			
Blue 2	Unspecified Natural Flavors	Butylated Hydroxytoluene (BHT)	Advantame	Carboxymethylcellulose (CMC)	Potassium Bromate			
Green 3		Propyl Gallate	Aspartame	Cellulose Gum	Calcium Bromate			
Red 3		Tert-Butylhydroquinone (TBHQ)	Monk Fruit Extract	Polysorbates	Azodicarbonamide (ADA)			
Red 40			Neotame	Polysorbate 60	Potassium Iodate			
Yellow 5			Saccharin	Polysorbate 65				
Yellow 6			Stevia Leaf Extract	Polysorbate 80				
Caramel Color Class III & IV			Rebiana					
Titanium Dioxide			Sucralose					
			Erythritol					
			Hydrogenated Starch Hydrolysate					
			Isomalt					
			Lactitol					
			Maltitol					
			Mannitol					
			Sorbitol					
			Xylitol					
			Thaumatococcus					
			Cyclamate					
			Brazzein					
			Monatin					
WATCH LIST								
Ingredients common in foods of lower nutritional quality, and/or tend to indicate a highly processed food. Watch, limit, demand transparency and accountability in their use.								
Added Sodium	Added Sugars (Including Sugary Syrups)	Caffeine (Especially Added Caffeine)	Natural Flavors (Specified)	Phosphoric Acid & Phosphates	Nitrites/Nitrates & Processed Meat	Refined or White (including Bleached) Flour	Sugars Metabolized Differently than Traditional Sugars	Thickening Agents
Refer to the Ingredient Guide for guidance.	Refer to the Ingredient Guide for guidance on Added Sugars.	Caffeine	Natural Flavors	Phosphoric Acid	Refer to the Ingredient Guide for guidance.	Bleached Flour	Allulose	Carrageenan
	High Fructose Corn Syrup (HFCS)		Natural Flavoring	Phosphates	Nitrates	Benzoyl Peroxide	Tagatose	
	High Maltose Corn Syrup				Nitrites	Chlorine Dioxide		
	High Dextrose Corn Syrup				Sodium Nitrate			
	Corn Syrup				Sodium Nitrite			
					Celery Juice			
					Celery Juice Powder			
ALLERGENS & SENSITIVITIES								
In addition to the top nine most common food allergies schools are already familiar with (peanuts, tree nuts, soy, wheat, dairy, egg, fish, shellfish, sesame), this new Allergens & Sensitivities category is for school districts to be aware of these potentially problematic ingredients and better equipped to minimize reactions and maximize safety for the majority of our students.								
Colorings (Naturally Derived)	Hydrolyzed Vegetable Protein (HVP)	Monosodium Glutamate (MSG)	Mycoprotein	Artificial Preservatives				
Annatto	Hydrolyzed Vegetable Protein (HVP)	Monosodium Glutamate (MSG)	Mycoprotein	Benzoates				
Cochineal Extract	Hydrolyzed Soy Protein			Benzoic Acid				
Carmine				Sodium Benzoate				
				Potassium Benzoate				
				Calcium Benzoate				
				Sulfites				