

UNWANTED

ARTIFICIAL COLORS

- CARAMEL COLOR: Class III, IV
- SYNTHETIC FOOD DYES: Blue 1, Blue 2, Citrus Red 2, Green 3, Red 3, Red 40, Yellow 5, Yellow 6

ARTIFICIAL FLAVORS & UNSPECIFIED NATURAL FLAVORS

ARTIFICIAL PRESERVATIVES

- BUTYLATED HYDROXYANISOLE (BHA)
- BUTYLATED HYDROXYTOLUENE (BHT)
- PROPYL GALLATE
- TERT-BUTYLHYDROQUINONE (TBHQ)

ARTIFICIAL SWEETENERS & OTHER SUGAR FREE SWEETENERS

- INCLUDING BUT NOT LIMITED TO: Acesulfame-potassium, Aspartame, Saccharin, Sucralose, and Sugar Alcohols

FLAVOR ENHANCERS

- MONOSODIUM GLUTAMATE (MSG)

FLOUR CONDITIONERS

- AZODICARBONAMIDE (ADA)
- BROMATED FLOURS: Potassium Bromate

HIGH FRUCTOSE CORN SYRUP

NITRATES & NITRITES

PARTIALLY HYDROGENATED OILS

INGREDIENTS OF CONCERN

A CPS QUICK GUIDE TO IMPROVING
SCHOOL MEALS



WATCH LIST

ADDED SODIUM

ADDED SUGARS

ARTIFICIAL PRESERVATIVES

- BENZOATES & BENZOIC ACID
- SULFITES

BLEACHED FLOUR

SPECIFIED NATURAL FLAVORS

THICKENING AGENTS

- CARRAGEENAN
- GELATIN

VEGETABLE PROTEINS

- ISOLATED VEGETABLE PROTEIN (IVP)
- HYDROLYZED VEGETABLE PROTEIN (HVP)
- TEXTURIZED VEGETABLE PROTEIN (TVP)

