

NAVIGATING REGULATORY DIRECTIVES:

Key Changes and What Your School District Needs to Know

The USDA has announced significant changes to sodium and added sugar standards, beginning in 2025. School districts should begin preparations now, as current menu items will no longer meet USDA compliance. To avoid declines in participation, it's essential to start identifying new ingredients and developing and testing menu items to ensure compliance and minimize disruptions.

5 MOST IMPORTANT THINGS TO KNOW ABOUT UPDATE TO USDA FINAL RULE.

**ADDED
SUGAR**

**ANOTHER
SODIUM
REDUCTION**

**WHOLE GRAINS
ARE HERE TO STAY**

**MENU PLANNING
FLEXIBILITIES**

**BUY AMERICAN
COMPLIANCE**



HERE'S WHAT NEEDS TO BE IMPLEMENTED BY 2027:

ADDED SUGAR:

- No more than **10%** of the weekly calories.

SODIUM:

- **10%** reduction for breakfast.
- **15%** reduction for lunch.

WHOLE GRAINS:

- At least **80%** of the grains offered per week (for both lunch and breakfast programs) must be whole grain-rich.

To stay compliant and maintain student participation, school districts should begin evaluating new products and menu items. This involves identifying new ingredients, collaborating with key manufacturers and local suppliers, developing and testing new items to assess acceptability, and gradually introducing them into menu cycles to monitor and adjust as needed.

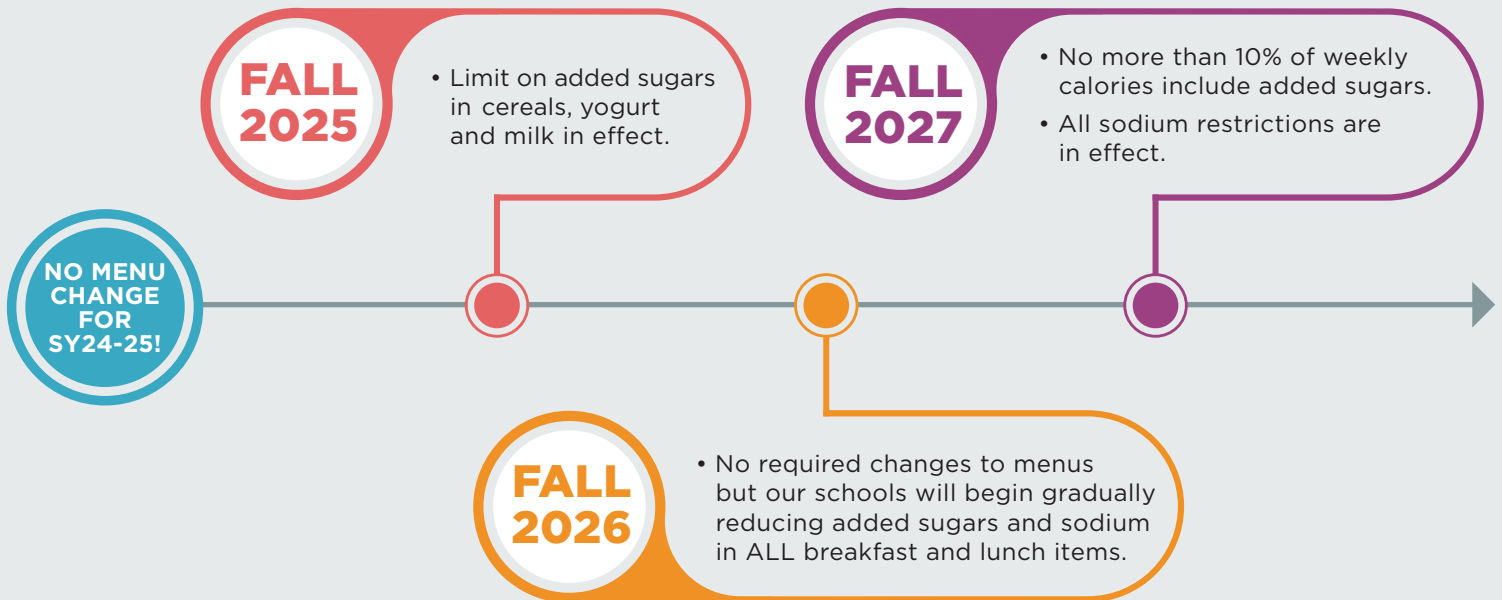
CLICK TO CONTACT US



FOR 2027 AND BEYOND:

Aramark's preparation for 2027 is already underway. We're crafting menus that carefully manage calories, saturated fat, sodium, and now added sugars, while focusing on maintaining and increasing participation rates. Additionally, our team is seizing the new USDA flexibilities by boosting protein options at breakfast!"

ARAMARK'S 3-YEAR PLAN TO BALANCE USDA COMPLIANCE WHILE CONTINUING TO GROW PARTICIPATION.



As we introduce, pilot and test the new products and menus, we will benchmark the pilot sites to comparable schools to evaluate changes in customer acceptability and participation rates.

If USDA changes sound overwhelming and you would like to learn how partnering with us can help you stay ahead, click [here](#) to reach out to your Director of Business Development.

**CLICK TO VIEW
THE USDA CHANGES**

aramark
STUDENT
NUTRITION

© Aramark. All Rights Reserved

DID YOU KNOW?

For the first time in breakfast and lunch programs, we must monitor grams of added sugar at the product level, and overall calories from added sugar across the week.

