

NYC DOE Office of Food and Nutrition Services

2021

Best Practice: Prohibited Ingredients



Prohibited Ingredients

The OFNS has a deep tradition of prohibiting ingredients of concern from foods offered to students.

- Safeguards students from ingredients that may have an adverse impact on their development.**
- Elevates the, perceived and actual, quality of food.**
- Helps improve the products offered to all districts.**

<https://www.schools.nyc.gov/school-life/food/menu-nutrition-information>

Prohibited Ingredients

TACTICS / IMPLEMENTATION

- Literature / Peer Review
- Partner Input
- Industry Consultation

IMPACT / SUCCESSES

- Constant review of emerging ingredients.
- Interagency and Partner Input.
- Concerns addressed with industry during new product reformulation research and development.

Prohibited Ingredients

Process:

- Identify ingredient of concern
- Confirm scientific or public perception risk.
- Identify products with newly identified ingredient of concern.
- Consult supplier to determine alternative ingredients and potential replacement.
- Add prohibited ingredient to public list.
- Prohibit ingredient in all future products

● Prohibited Ingredients – Looking Ahead

Center for Good Food Purchasing

Developing a plan of action to improve our scores in value categories.

e.g. More fresh and local purchases.

Lifetime Foundation

Grant working to review prohibited ingredients and products potentially updating list.

ScratchWorks

Partnership with non profits and districts to share best practices on implementation of scratch cooking principals leading to less processed foods

USDA Foods

Ongoing conversations to incorporate our prohibited ingredients into products procured for schools.