

## Minutes

## Attended Meeting:

At NAFDPIR - Ray Capoeman, Loraine Davis, Janice Fitzgerald, Charles "Red" Gates, Sheldon Gordon, Betty Jo Greeven, Margie Livingston, Roxanna Newsom, Pat Roberts, Nancy Theodore, Melanie Todd,

On call - Susan Anderson, Rosalind Cleveland, Sharon Hadder, Karen Kell, Sarah Kellogg, & Dennis Pearson

Majority of the group met face-to-face in San Antonio for 20<sup>th</sup> NAFDPIR Conference. Sheldon briefly explained the action items on the agenda. He also pointed out these items should be discussed to determine a decision on offering these products – UHT milk, low sodium vegetables, and low-fat bakery mix in the food package.

- I. Canned Turkey/ Canned Chicken - Dennis Pearson explained the challenges USDA has been having with purchasing turkey for all programs.
  - a. Currently, the supply for turkey is not being able to meet the supply. Therefore, no bids have been submitted. Also, Dennis explained prices are high. This year turkey supply has been down due to the use of an antibiotic (Fluoroquinolones) that has prevented more than 10% of the turkey from being available birds. This in addition to the 3% decline in available turkeys. The market is not expected to be any better within the next 12 months, making turkeys scarce for the winter holidays.
  - b. Red Gates had concerns regarding who makes the decision on a price being too high to purchase. Dennis explained that AMS looks makes the decision based on market fair price. However, they will pay a higher price for commodities in FDPIR, as long as a vendor is not price gouging because they are the only ones producing a product.
  - c. Dennis recommended that we offer canned chicken to replace the canned turkey. He provided a brief history about the old canned chicken and the changes that have been made to improve the commodity including more discernible chunks and better nutritional profile. Skin has been removed from the product and is also packed in smaller cans (12.5 oz vs. 29 oz). Betty Jo has concerns if the product was all white like Swanson and how the chunks looked. Sarah inquired if that is the same product offered in CSFP. Dennis confirmed it is Karen stated she will get feedback from her participants. This product can be found on the commercial market Costco brand Kirkland Farms is manufactured by Crider one of our current vendors in the commodity program.
  - d. It was requested that some testing/sampling of the product be conducted. Dennis agreed to get 12 cases to send to the 6 regions. Sheldon will provide Dennis with information of who and where to send the cases. The region representative will be responsible for sampling and providing feedback.
  - e. Holiday Turkeys/turkey hams more than likely will not be available. Nancy suggested group provide alternatives to work group.

**Task 1a – FNS** (Sheldon) will provide AMS with contact information by **Friday, June 22, 2007**.

**Task 1b – AMS** (Dennis) will contact vendors to obtain samples for testing by **Friday, June 29, 2007**.

**Task 1c – ITO/Program Directors** – query participants for alternatives for turkey holiday offering such as beef or pork roast by **Monday, July 2, 2007**.

- II. Low Sodium Vegetables - Sheldon stated that green beans and corn as previously selected by work group would not be available in low sodium version for another 1-2 years due to how vendors pack 1 year in advance for canned vegetables. Currently, low sodium vegetables that are available include tomato sauce, spaghetti sauce and dry canned beans.
  - a. Red Gates apologized for missing many of the calls but questioned why are we looking into low sodium vegetables. It was explained that the group had decided on these as a way to meet our goal set to reduce salt, fat and added sugars in the program. Also, Rosalind added that the Agency is looking to reduce added sodium in canned vegetables in all commodity programs including CSFP, Schools and FDPIR. This is an effort to abide by the message stated in the dietary guidelines. Many felt that we should offer both versions and let participants choose. Ros also pointed out that slots available in the warehouses could be a factor to consider (cost). Red wished this was stated to the board beforehand; however, Cathie McCullough has already

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mentioned it at the NAFDPIR USDA General Session. Sheldon will also mention it on Thursday during the Nutrition Update presentation.

- b. Sheldon also pointed out that fresh and frozen vegetables do not contain salt. He also pointed that our soups are already reduced sodium versions and that they would not change to low sodium. Many felt reduced sodium vegetable would be better accepted. However, Sheldon pointed that fewer products on the commercial market are available as reduced sodium. The group had difficulty deciding if they wanted to make a decision based on the information available. Nancy suggested that a chart comparing the current sodium levels, reduced sodium, and low sodium level be made available to group to help group make a decision. Once chart is distributed, ITO/Program Directors can determine whether they will wait for the agency to move forward on the low sodium vegetables or if they would decide on starting with the few selected commodities mentioned above.

**Task 2a** – FNS to create chart with current vegetables offered with sodium levels and send to group by **Friday, June 22, 2007**.

**Task 2b** – ITO/Program Directors to discuss with board members and program participants to determine – low salt, vs. reduced salt version vegetables options by **Monday, July 2, 2007**.

- III. Vegetable Oil - Sheldon stated the announcement for soybean oil is available but questioned whether how the spec is written if other single ingredient oils could be requested such as canola or corn oil. Sharon indicated that we can request for corn; however, currently it is being offered in the export program. She indicated that canola is still not available to meet the demands of our programs. Sharon indicated she would check on the prices for the corn. Nancy inquired about other oils that have multipurpose use. Karen stated she would research the oil for its practicality. It was suggested that since shortening and butter has been removed that nutrition education material on fats be made available to help participants understand.

**Task 3a** – FSA (Sharon) will check prices on corn oil by **Friday, June 29, 2007**.

**Task 3b** – Karen will research soybean oil for its usage as a multi-purpose oil by **Friday, June 29, 2007**.

- IV. UHT Milk- It was discussed that UHT milk could be offered as an alternative to the current non-fat dry milk (NDM) and evaporated (evap) milk. By removing NDM and evap milk would make the price neutral to the food package. The group stated they would be more willing to remove the NDM but not the evap milk. It was suggested that we keep the evap milk and offer the UHT milk to see how well it goes over with participants. By only removing one of the two milk products, the cost to obtain UHT milk would increase the food package cost. Sharon added that the 32 oz pack size would be available by multiple vendors whereas the 64 oz pack size would not be (only one vendor). The guide rate for UHT milk would need to be looked into to find a considerable rate. The milk is available in the following milk fat percentages – Skim (fat-free), 1% and 2%. The group had discussed offering 2% milk.

**Task 4a** – FNS (Sheldon) to research servings per container and make a recommendation for guide rate to work group by **Friday, June 22, 2007**.

**Task 4b** - ITO/Program Directors to vote on offering UHT milk to replace NDM in food package by **Monday, July 2, 2007**.

- V. Butter – The group inquired about a replacement for butter. Items such as Land O'Lakes butter spread with canola and butter spread with olive oil was suggested. However, it was pointed that the Agency will probably not offer something as a direct replacement for the butter. It was suggested that the group look at other healthier items to consider for the food package. Nancy suggested the group revisit the list of items initially requested for the food package. Sheldon will send the list to the group. Frozen or fresh fruits and vegetables were mentioned as well as a yogurt spread as some possible alternatives.

**Task 5a** – FNS to resend list of potential foods previously discussed by group for food package by **Friday, June 22, 2007**.

**Task 5b** – FSA to research prices on butter spreads by **Friday, July 29, 2007**.

**Task 5c** – ITO/Program Directors to seek alternative healthy options for food package by **Monday, July 2, 2007**.

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**NOTE:** The call ran over time, therefore, everything on the agenda was not discussed. While these items may not have made the call it is important that I provide you with updates regarding these topics.

- VI.** Low-Fat Bakery Mix- As an agency effort to reduce total fat in all USDA programs. The low-fat bakery mix is being considered as the sole bakery mix. During the last call, it was discussed we would move towards this option, but a decision was not made. Some member son the call felt this would not create any issues with their participants, while others had reservations. ITO/program directors please submit your vote via email on this issue.

**Task 6** – ITO/Program directors send vote for or against offering only low-fat bakery mix by **Monday, July 2, 2007.**

- VII.** Seasonal Commodities – canned pumpkin and canned sweet potatoes. During the last call the group discussed offering canned pumpkin and canned sweet potatoes during the winter season only. It was stated that these items were not moving through the warehouses and that participants were only taking it during the winter holiday season. ITO/program directors please submit your vote via email on this issue.

**Task 7** – ITO/Program directors send vote for or against offering only low-fat bakery mix by **Monday, July 2, 2007.**

- VIII.** Reducing total fat (including saturated fat and trans fat) and added sugars in the food package.

- Shortening – Notification has been given to ITO/Program Directors that it is being removed from the food package.
- Butter & Corn Syrup is being considered by the Agency as the next commodities to be removed the foods available list. We will keep the post posted on the Agency's decision on these items.
- Commodity Label Project Update – Thanks to many of you have provided your input regarding the label design for the canned fruits and vegetables. These labels will help to reduce the negative stigma associated with our old labels. AMS who is funding this project realizes the need to promote the good things about our commodities. As you may know, many of our canned fruits and vegetables are packed by small (8a) vendors who do not have their own label, but also pack for large manufacturers. The products are high quality but the label was not reflecting the wholesomeness of the product.
- Food Package Accomplishments – As of April 1, Group B commodities are now all commercially labeled. Macaroni and cheese will now be offered in the 7.25 oz box compared to the old 26 oz package. A guide rate for this new pack size is still being determined for the food package. By moving to the 7.25 oz commercially labeled commodity we have accomplished two goals – 1.) the 1-person household can now receive this product monthly and 2.) the product will be similar to what participants can find on the commercial market.

**Task 8** – FNS will review comments from compare survey results taken on pack size offering with AIS to determine suitable guide rate by **Friday, June 29, 2007.**

- IX.** ITO's/Region Updates

- Freezer Storage Update
- Issues/Concerns regarding food package from each ITO's/Regions

**Task 9** – ITO/Program directors provide update regarding freezers available in warehouses as well as submit any questions related to the food package not discussed on the call by **Monday, July 2, 2007.**

- X.** Next Conference Call – August 2<sup>nd</sup> or 9<sup>th</sup>.