



STATE OF CONNECTICUT
DEPARTMENT OF EDUCATION



TO: Sponsors of the National School Lunch and School Breakfast Programs

FROM: Teri Dandeneau, Education Consultant *Therese A. Dandeneau*
Bureau of Health/Nutrition, Family Services and Adult Education

DATE: November 6, 2012

SUBJECT: Operational Memorandum #3-13
Corn Masa (Dough) for Use in Tortilla Chips, Taco Shells and Tamales

This memorandum provides clarification on the use of corn products traditionally manufactured with corn masa dough when the corn is treated with lime (calcium hydroxide), such as tortilla chips, taco shells and tamales.

Whole Grain-Rich (WGR) Requirement Timeline

For lunch, beginning July 1, 2012 (school year 2012-13), half of the grains offered during the school week must meet the WGR criteria. For breakfast, beginning July 1, 2013 (school year 2013-14), half of the grains offered during the school week must meet the WGR criteria. Beginning July 1, 2014 (school year 2014-15), all grains must meet the WGR criteria for both lunch and breakfast.

WGR Criteria

Grain products that meet the WGR criteria contain 100 percent whole grain or contain a blend of whole-grain meal and/or flour and enriched meal and/or flour of which at least 50 percent is whole grain. Whole grain-rich products must contain at least 50 percent whole grains and the remaining grain, if any, must be enriched.

Crediting of Corn Masa

In making traditional corn masa dough, the corn may be manufactured using wet milling procedures (*corn treated with lime*), where fractions of the kernel are washed away. In some instances, the processed corn has a nutrient profile similar to whole-grain corn. When this corn ingredient is used in making corn masa dough for products such as tortilla chips, taco shells and tamales, it may be acceptable as a whole-grain ingredient. These corn products, using *corn treated with lime*, may be used to meet the WGR criteria provided that the manufacturer meets the requirements for inclusion of the Food and Drug Administration (FDA) whole grain health claim and includes the claim on the product carton. The FDA health claim states, "Diets rich in whole grain foods and other plant foods and low in total fat, saturated fat and cholesterol, may reduce the risk of heart disease and some cancers."

Enrichment of corn masa (*corn treated with lime*) is not required for school meal programs when the finished corn product bears the FDA whole grain health claim. If the corn product includes other grain ingredients such as flour, these ingredients must be whole or enriched for

the product to meet the WGR requirements. Refer to the Connecticut State Department of Education's [Operational Memo 22-12](#) for the complete WGR criteria.

Grain products that are made from 100 percent whole-grain corn continue to meet the WGR criteria and can be served in the school meal programs.

Questions may be directed to:

COUNTY ASSIGNMENTS	CONSULTANT	E-MAIL	PHONE
Litchfield County New London County	Fionnuala Brown	fionnuala.brown@ct.gov	860-807-2129
Fairfield County Middlesex County (towns/cities beginning with C-E) New Haven County (towns/cities beginning with A-M)	Jackie Schipke	jackie.schipke@ct.gov	860-807-2123
Middlesex County (towns/cities beginning with F-W) Tolland County Windham County	Susan Alston	susan.alston@ct.gov	860-807-2081
Hartford County New Haven County (towns/cities beginning with N-W)	Teri Dandeneau	teri.dandeneau@ct.gov	860-807-2079

TD:sff