

Agricultural Marketing Service

COMMODITY PROCUREMENT PROGRAM



# USDA Foods: Nutrition, Allergen, and Ingredient Submission through the Global Data Synchronization Network (GDSN)

September 28, 2020

2:00 PM ET

# Speakers

- Sarah Fong, Nutritionist, Agricultural Marketing Service, Commodity Procurement Program
- Janell Walker, Nutritionist, Food and Nutrition Service, Food Distribution Division

# Webinar Notes

- Presentation slides will be e-mailed to participants
- Please submit questions through the chat box feature
- Responses to questions will be provided through a Q&A document after the webinar

# Background

- USDA Foods are purchased for several food distribution programs, one of which is the National School Lunch Program (NSLP)
- School districts participating in the NSLP will plan menus according to nutrition standards set by the USDA
- School districts will seek information on the product label to be compliant with USDA nutrition standards and to provide students with information about meals to be served

# USDA Foods Product Information

- Schools that serve foods purchased by the USDA may not consistently receive the same vendor's product every time, since USDA Foods are procured through a competitive bid process
- For the foods that USDA purchases for schools, USDA currently provides schools with an approximation of the nutrition information
  - All vendors' nutrition information is aggregated into a single nutrient profile
- Information is currently collected through product information sheets – but this process does not take into account any potential formulation changes, which may impact the nutrient profile

# USDA Foods Product Information

- Ingredient and allergen information are not currently shared with schools prior to delivery
  - Multiple vendors' ingredients and allergens cannot be aggregated into a single profile
- Ingredients and allergens are necessary for meal planning and for sharing information with students prior to meal service
- The lack of information prior to delivery leads many school districts to contact vendors directly, which may result in vendors receiving large volumes of requests for information

# Opportunities with GDSN

- USDA sought a more efficient and direct method of communicating complete product information with end recipients
- Global Data Synchronization Network (GDSN) is a widely used industry tool
- USDA Agricultural Research Service (ARS) is currently integrated into GDSN through FoodData Central – USDA Global Branded Food Products Database

# Opportunities with GDSN

- USDA AMS/FNS completed a pilot with vendors currently integrated into the USDA Global Branded Food Products Database
- Participating partners: GS1, 1WorldSync, University of Maryland
- Tested and refined the process for receiving vendor-specific product information for USDA Foods through GDSN



# Opportunities with GDSN

- Pilot partners
  - GS1 – develops and maintains various global standards, including GDSN
  - 1WorldSync – data pool that received vendors' product information
  - University of Maryland – verified that information from vendor was complete

# Potential New Requirement for Contractors of USDA Foods

- USDA AMS is seeking industry feedback on a potential new requirement for contractors of USDA Foods to submit nutrition, allergen, and ingredient information through GDSN
- Requirement would be added to the Master Solicitation for Commodity Procurement – Domestic Programs
- Requirement would apply to products purchased for the National School Lunch Program
  - As identified on the [USDA Foods Available List](#)
  - Some exemptions: bulk products for further processing and fresh produce

# Potential New Requirement for Contractors of USDA Foods

- Goal is to improve customer service to State agencies and school districts administering the National School Lunch Program
- May also reduce the number of direct requests for nutrition, allergen, and ingredient information that vendors currently receive from recipients of USDA-purchased products

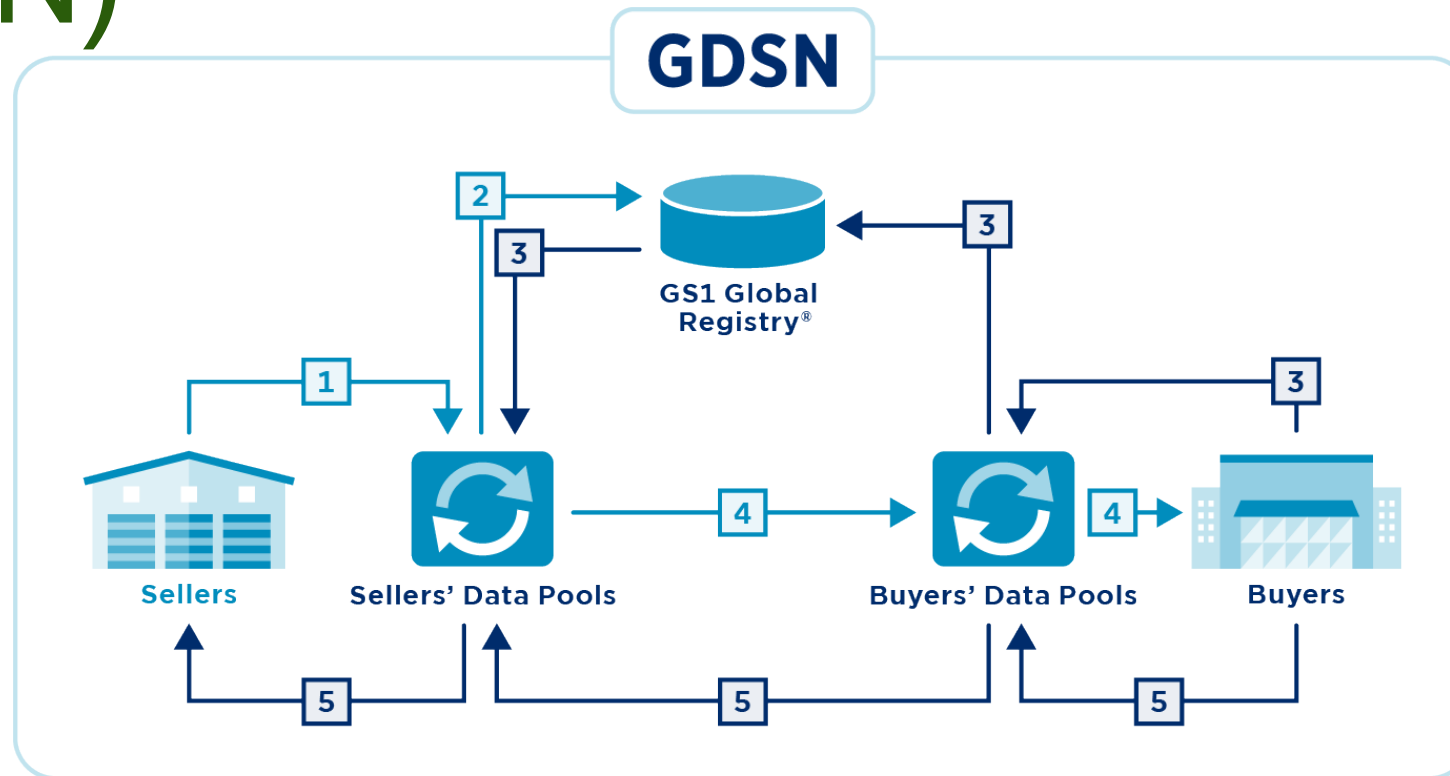
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# Proposal of New Requirement for USDA Contractors

# Global Data Synchronization Network (GDSN)



- 1. Loading of company data
- 2. Registering of company data

- 3. Subscription to seller's data pool
- 4. Publishing of company data
- 5. Confirmation receipt of company data

# Global Data Synchronization Network (GDSN)

- List of certified data pools available on GS1 website:  
<https://www.gs1.org/services/gdsn/certified-data-pools-list>
- Contracted suppliers would be responsible for covering the cost of the data pool subscription fee (varies by data pool)

# Information Requested in GDSN

- Nutrition Facts and serving size
  - ½ cup for fruits and vegetables or 1-ounce equivalent for grains and meat/meat alternates
- Allergen information
- Ingredients
- Kosher certification
- USDA material code number
- Additional information as required by GDSN (e.g. product name, brand name, item identification #, net weight, other product features)

# Information Requested in GDSN

- If the requested serving size is not provided, the vendor must provide the weight of  $\frac{1}{2}$  cup or 1-ounce equivalent
  - For example, a vendor might provide nutrition information for 100 g of a fruit/vegetable product, but 85 g =  $\frac{1}{2}$  cup
  - The proportion of 85 g / 100 g will be used to calculate the nutrition information for  $\frac{1}{2}$  cup
  - University of Maryland will perform the calculation once the information has been submitted by the vendor



# Information Requested in GDSN

▼ Allergens ⓘ

▼ Allergen Related Information ⓘ

Allergen Specification Agency

Allergen Specification Name

Allergen Statement  Select  + ⓘ

Allergen Relevant Data Provided? True  x ▼

▼ Allergen ⓘ -

Allergen Type Code Other gluten Containing Grain and Gluten ... x ▼

Level Of Containment Contains x ▼

▼ Allergen ⓘ + ⓘ -

Allergen Type Code Milk and its Derivatives x ▼

Level Of Containment May contain x ▼

# Information Requested in GDSN

▼ Food And Bev Ingredient <span>[-]</span>	
Ingredient Name	Chicken Tenderloin
Ingredient Sequence	01
	English <span>[x]</span> <span>[+]</span>
▼ Food And Bev Ingredient <span>[-]</span>	
Ingredient Name	Breading
Ingredient Sequence	02
	English <span>[x]</span> <span>[+]</span>
▼ Food And Bev Ingredient <span>[-]</span>	
Ingredient Name	Flour
Ingredient Sequence	02.01
	English <span>[x]</span> <span>[+]</span>
▼ Food And Bev Ingredient <span>[+]</span> <span>[-]</span>	
Ingredient Name	Salt
Ingredient Sequence	02.02
	English <span>[x]</span> <span>[+]</span>

# Information Requested in GDSN

**Nutrient Information**

Advanced View 
  Voluntary View 
  Simple View 
 [Show NFP](#)

Preparation State	Serving Size		+	Nutrient Basis Qty Type		Serving Size Description	
	Value	Unit of Measure		Type	Value	Unit of Measure	Value
Unprepared	3	Ounce		BY_MEASURE	100	Gram	2- 3 ounce pieces English

Nutrient Type Code	Nutrient Quantity Contained			+	Percentage of Daily Value Intake		Nutrient Value Derivation Code
	Measurement Precision	Value	Unit of Measure		Measurement Precision Code	Percentage	
Calories	About	180	Kilojoule		Select		Analytical & Calculated
Total Fat	About	5	Gram		About	8	Analytical & Calculated
Saturated Fat	About	0.5	Gram		About	3	Analytical & Calculated
Transfatty Acid	Exact	0	Gram		Select		Select
Cholesterol	About	25	Milligram		About	8	Analytical & Calculated
Sodium	About	350	Gram		About	15	Analytical & Calculated
Carbohydrates	About	12	Gram		About	4	Analytical & Calculated
Total Dietary Fiber	About	0	Gram		About	0	Analytical & Calculated
Total Sugar	About	0	Gram		Select		Analytical & Calculated
Added Sugars	Select		Select		Select		Select
Protein	About	11	Gram		About	15	Analytical & Calculated

# Verification of Information

- Project partner – University of Maryland (UMD)
- UMD will identify missing data fields
- If data fields are missing, information will be returned to vendor's data pool and the vendor will need to provide the requested data

# Transfer of Information to Recipients

- Vendor-specific information will be transferred into a non-editable report
- Will be posted on the USDA Food and Nutrition Service website for State agencies and school districts to access
- Report will be updated on a monthly basis

# Transfer of Information to Recipients

USDA Foods in Schools

**USDA Foods in Schools Product Information**

Food Category: Cheese

Food Material: 100002 Cheese, Cheddar, White, Shredded, Chilled

VENDORS	Cheese and Beyond	Cheese, Cheese, Cheese	Cheese and More
<b>NUTRIENTS</b>			
Serving Size:	1 oz	1 oz	1 oz
Grams/serving:	28	28	28
Calories (kcal):	100	100	100
Total fat (g):	6	6	6
Saturated fat (g):	6	6	6
Trans fat (g):	0	0	0
Cholesterol (mg):	30	30	30
Total Carbohydrate (g):	0	0	0
Sugars (g):	0	0	0
Dietary Fiber (g):	0	0	0
Protein (g):	6	6	6
Sodium (mg):	110	110	110
<b>ALLERGENS</b>			
Egg Allergen:	NO_DECLARATION	NO_DECLARATION	NO_DECLARATION
Fish Allergen:	FREE_FROM	FREE_FROM	FREE_FROM
Milk Allergen:	CONTAINS	CONTAINS	CONTAINS
Peanut Allergen:	FREE_FROM	FREE_FROM	FREE_FROM
Shellfish Allergen:	FREE_FROM	FREE_FROM	FREE_FROM

# Request for Comments

- USDA is seeking comments from vendors on the feasibility of meeting this requirement and comments on the proposed process
- Comments may be submitted to Sarah Fong at [Sarah.Fong@usda.gov](mailto:Sarah.Fong@usda.gov) by Wednesday, October 7, 2020

# Thank You

- Comments Submission:  
Sarah Fong – Agricultural Marketing Service, Commodity Procurement Program  
[Sarah.Fong@usda.gov](mailto:Sarah.Fong@usda.gov) by Wednesday, October 7, 2020
- Responses to questions in the chat box will be answered through a Q&A document