

PORK & PARTNERS

 TASTE WHAT PORK CAN DO.

DRIVE EFFICIENCY of Your Entitlement Dollars with PORK ON THE MENU



Pork can help you build a kid-friendly and delicious menu while maximizing your budget.

As a school foodservice leader, you have access to a portfolio of pork options through the USDA Foods processing program, ranging from fully cooked entrées to versatile ingredients that support scratch and speed-scratch meal preparation.

THIS GUIDE OUTLINES:

How USDA Pork Products can help meet school meal requirements

How US Pork supports sustainable food systems

Practical ways to incorporate these foods into your existing menus

Easy preparation ideas for your foodservice team

Cost-effective suggestions that help meet budget constraints

What pork products are available through USDA Foods processors

Whether you're planning to maximize protein options, diversify your menu with popular pork applications, or reduce labor time and cost, this guide provides the foundation for confident purchasing and menu planning decisions.



Pork offers a host of benefits when incorporated into school meals. Its high protein content helps keep students full, and it may be easier to stay focused thanks to the selenium, choline, and protein in pork.¹⁻⁴ Pork is a source of over 10 essential nutrients. A 3-ounce serving is an “excellent” source of protein, vitamin B6, vitamin B12, thiamin, niacin, zinc, riboflavin, and selenium, and a “good” source of choline, pantothenic acid and phosphorus.⁴

¹National Institutes of Health Office of Dietary Supplements. Choline: Fact Sheet for Health Professionals. Published March 29, 2021. Accessed December 9, 2024. <https://ods.od.nih.gov/factsheets/Choline-HealthProfessional/>. ²Skarupski KA, Tangney C, Li H, Ouyang B, Evans DA, Morris MC. Longitudinal association of vitamin B-6, folate, and vitamin B-12 with depressive symptoms among older adults over time. *Am J Clin Nutr*. 2010;92(2):330-335. doi:10.3945/ajcn.2010.29413. ³Gashu D, Stoecker BJ. Selenium and Cognition: Mechanism and Evidence. In: Preedy V, Patel VB, eds. *Handbook of Famine, Starvation, and Nutrient Deprivation: From Biology to Policy*. Springer International Publishing; 2018:1-17. doi:10.1007/978-3-319-40007-5_21-2. ⁴USDA Nutrient Data Set for Fresh Pork (Derived from SR), Release 1.1. Accessed December 17, 2024. <https://www.ars.usda.gov/ARSUserFiles/80400525/Data/Pork/Pork1-1.pdf>. Ankersen L. Comprehensive sensory and flavor nuances of pork protein and fat. *InnovaConsult ApS*. Published February 14, 2024. Accessed December 9, 2024.

USING USDA PORK PRODUCTS OFFERS MANY BENEFITS



COST EFFICIENCY

Pork products range in cost from under \$2.50 per pound, making them one of the most cost-effective protein options available through USDA Foods.



OPERATIONAL EASE

From ready-to-serve and speed-scratch options to frozen products, convenience-oriented pork products can help to reduce labor, cost, food waste, and training requirements.



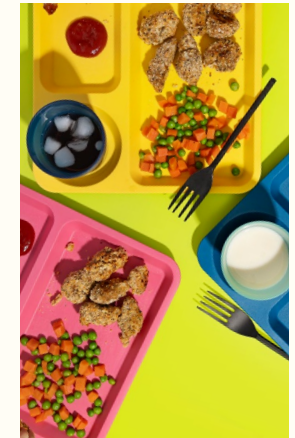
MENU VERSATILITY

Pork options like breakfast sausages, ham, and ground pork work across meal types, cuisines, and familiar applications (think... pulled pork, BBQ, tacos, sandwiches) encouraging student acceptance.



MEETS NUTRITIONAL REQUIREMENTS

Pork provides high-quality protein to meet NSLP and SBP standards.



SUPPORTS MENU PLANNING

Consistent portion sizes support accurate meal counting and planning, allowing you to maximize reimbursement.

U.S. PORK SUPPORTS SUSTAINABLE FOOD SYSTEMS

Sourcing from U.S. pork farmers ensures that school districts get high-quality, farm to-table products, fostering a stronger U.S. economy and supporting local U.S. pig farmers. Pork farmers have reduced the environmental footprint of pork, as evidenced by the 55-year retrospective analyses, proving dedication to the planet.¹ Planet-friendly meals can include fresh pork! When compared to other food sources of protein, pork has relatively low greenhouse gas emissions.²⁻⁴

PORK CAN HELP YOU MEET SCHOOL MEAL REQUIREMENTS

One (1) cooked ounce of pork credits as 1-ounce equivalent meat/meat alternate. Additionally, pork pairs well with a variety of fruits, vegetables and whole grains and is considered a “carrier food.” Research suggests that when pork is on the plate more fruits, vegetables and underconsumed nutrients are as well, enabling you to support your students in getting more nutrition out of every school meal served.^{5,6}

Amount of Food per Week (minimum⁷ per day)

MEAL COMPONENTS	GRADES K-5	GRADES 6-8	GRADES 9-12
Fruits (cups)	2 1/2 (1/2)	2 1/2 (1/2)	5 (1)
Vegetables (cups)	3 3/4 (3/4)	3 3/4 (3/4)	5 (1)
Dark green subgroup	1/2	1/2	1/2
Red/orange subgroup	3/4	3/4	1 1/4
Beans, peas, and lentils subgroup	1/2	1/2	1/2
Starchy subgroup	1/2	1/2	1/2
Other vegetables subgroup	1/2	1/2	3/4
Additional vegetables from any subgroup to reach total	1	1	1 1/2
Grains (oz. eq.)	8–9 (1)	8–10 (1)	10–12 (2)
Meats/meat alternates (oz. eq.)	8–10 (1)	9–10 (1)	10–12 (2)
Fluid milk (cups)	5 (1)	5 (1)	5 (1)

¹Ref: Putman B, Hickman J, Bandekar P, Matlock M, Thoma G. A Retrospective Assessment of US Pork Production: 1960 to 2015. 2018. <https://porkcheckoff.org/research/retrospective-analysis-us-pork-production-1960-2015-using-lca/> ²Poore J, Nemecek T. Reducing food’s environmental impacts through producers and consumers. Science. 2018;360(6392):987–992. doi:10.1126/science.aag0216. ³FAO. 2018. World Livestock: Transforming the Livestock Sector through the Sustainable Development Goals. Rome. 222 Pp. Licence: CC BY-NC-SA 3.0 IGO. ⁴Drewnowski A. Perspective: The Place of Pork meat in Sustainable Healthy Diets. Adv Nutr. 2024; 15(5):100213. DOI: <https://doi.org/10.1016/j.advnut.2024.100213>

⁵U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019. fdc.nal.usda.gov. (NDB# 10093) ⁶Agarwal S, Fulgoni VL 3rd. Association of Pork (All Pork, Fresh Pork and Processed Pork) Consumption with Nutrient Intakes and Adequacy in US Children (Age 2–18 Years) and Adults (Age 19+ Years): NHANES 2011–2018 Analysis. Nutrients. 2023;15(10):2293. Published 2023 May 13. doi:10.3390/nu15102293. ⁷<https://www.fns.usda.gov/school-meals/nutrition-standards/nsfp-meal-pattern#endnote1>

MENU INSPIRATION FOR YOUR FOODSERVICE

Check out these ideas — that can be made using cooked, frozen, and prepared ingredient options — for ways that pork can help you meet school meal requirements *and* serve up more fruits, vegetables, and whole grains for your students.

Maple Sausage French Toast Sandwich

Jalapeno Cream Cheese Pork Sausage Biscuit

Ham Egg & Cheese Breakfast Burrito

Pork Sausage Pancake Tacos

Hot Honey Pork Sausage English Muffin Sandwich

Pork Al Pastor Street Tacos

Korean BBQ Pork Rice Bowl

Butter Curry Pork Meatball Rice

Pork Cuban Sandwich

Pork Carnitas Street Taco Bowl

Pulled Pork Sandwich

Ham & Pineapple Fried Rice

Asian-Style Pork Meatballs

Ham & Cheese Breakfast Scramble

BBQ Pork Quesadillas



GET THESE RECIPES HERE:



Speed Scratch Recipes



Scratch Recipes

Pork Products available through USDA Foods & Authorized Processors/Manufacturers

USDA FOODS DESCRIPTION PROTEIN	WBSCM ID	PACK SIZE	AVERAGE PRICE PER POUND
Ham, 97% Fat Free, Water-Added, Cooked, Frozen	100184	4/10-pound hams	\$2.09
Ham, 97% Fat Free, Water-Added, Cooked, Diced, Frozen	100188	8/5-pound or 4/10-pound bag	\$2.30
Ham, 97% Fat Free, Water-Added, Cooked, Sliced, Frozen	100187	8/5-pound package	\$2.49
Pork, Coarse Ground, Cooked, Canned	100139	24/24-ounce can	\$1.99
Pork, Leg Roast, Raw, Frozen	100173	36-42-pound case	\$2.03
Pork, Pulled, Cooked, Frozen	110730	8/5-pound bag	\$2.44
Pork, Boneless Picnic, Frozen (for processing)	100193	60-pound case	\$1.42*

*Additional products available from participating processors below. Average pricing is reflective of product through USDA Foods.

HOW PORK PRODUCTS COMPARE

When purchased through USDA Foods, pork products are below \$2.50 per pound, helping you meet school meal requirements and stay within your budget. Here is a snapshot of how these stack-up against commonly served proteins.

USDA FOODS DESCRIPTION PROTEIN	WBSCM ID	PACK SIZE	AVERAGE PRICE PER POUND
Alaska Pollock Fish Sticks	110851	8/5 lb or 4/10 lb bag	\$2.39*
Turkey, Deli Breast	100121	4/10 lb logs	\$3.65
Chicken, Pulled, Cooked, Frozen	111881	6/5 lb or 3/10 lb bag	\$4.35
Beef, Coarse Ground, Cooked, Canned	100127	24/24 oz can	\$4.65
Beef, Patties, Cooked, Frozen	110711	40-pound case	\$5.41

*SY2627 Material Average Price



FY2627 Participating Processors/Manufacturers with Pork Products in K-12

USDA Foods Description Pork, Boneless Picnic, Frozen (for processing¹)
(WBSCM ID 100193)

End Product Code	End Product Description	Net Weight per Case (Pound)	Servings per Case	Net Weight per Serving (Ounces)	USDA Foods Inventory Drawdown per Case	USDA Foods Value per Pound	USDA Foods Value per Case
Brookwood Farms							
12300	Pork Bar-B-Que with Carolina Vinegar Sauce	20	94	3.4	26	1.4172	36.85
12302	Pork Bar-B-Que with Vinegar Marinade	40	256	2.5	64	1.4172	90.7
12303	Pork Carnitas	20	128	2.5	32	1.4172	45.35
12305	Pork Bar-B-Que with Texas Sauce	20	80	4	22.8	1.4172	32.31
12307	Pork Bar-B-Que with Lower Sodium Texas Sauce	20	80	4	22.8	1.4172	32.31
15025	Pork Bar-B-Que - No Sauce	20	160	2	40	1.4172	56.69
Nick's Famous BBQ							
23451	Signature Pulled Pork BBQ	40	240	2.66	57.14	1.4172	80.98
23452	Traditional Pulled Pork BBQ (Red)	40	240	2.66	57.14	1.4172	80.98
23453	Nicks Semi-Dry BBQ	40	246	2.6	62.5	1.4172	88.58
23462	Traditional Pulled Pork BBQ (Low-Sodium) Red	40	240	2.66	57.14	1.4172	80.98

¹FY2627 SEPDS Compiled Pork Items

End Product Code	End Product Description	Net Weight per Case (Pound)	Servings per Case	Net Weight per Serving (Ounces)	USDA Foods Inventory Drawdown per Case	USDA Foods Value per Pound	USDA Foods Value per Case
Rose & Shore							
790	Shredded Pork Carnitas	40	278	2.3	61	1.4172	86.45
791	Cooked Shredded Pork Carnitas	40	278	2.3	61	2.0271	123.65
790-7	Cooked Shredded Pork Carnitas	40.62	280	2.32	61.95	1.4172	87.8
SPC248WC	Seasoned Cooked Pork & Cheese French Roll Sandwich	12.3	48	4.1	7.92	1.4172	11.22
Maid-Rite Specialty Foods							
75156-95320	Fully Cooked BBQ Seasoned Pork Pattie Ribs	30	192	2.5	35.14	1.4172	49.8
75156-97112	Fully Cooked Pork Sausage Patties - 1.20 oz.	30	400	1.2	37.13	1.4172	52.62
75156-97125	Fully Cooked Pork Sausage Patties - 2.50 oz.	30	192	2.5	35.28	1.4172	50
75156-97212	Fully Cooked Pork Sausage Link - 1.20 oz.	30	400	1.2	36.37	1.4172	51.54

End Product Code	End Product Description	Net Weight per Case (Pound)	Servings per Case	Net Weight per Serving (Ounces)	USDA Foods Inventory Drawdown per Case	USDA Foods Value per Pound	USDA Foods Value per Case
Don Lee Farms							
CNQ522403P	Fully Cooked Rib Shaped Pork Patty	30	200	2.4	43.07	1.4172	61.04
CNQ53310P	Fully Cooked Breaded Pork Patty	30.61	158	3.1	20.35	1.4172	28.84
CNQ582253P	Fully Cooked Rib Shaped Pork Patty	30.38	216	2.25	36.19	1.4172	51.29
CNQ71302PNS	Pancake & Pork Sausage No Stick Uses Q73120p Sausage	12.15	72	2.7	8.97	1.4172	12.71
CNQ71303P	Pancake & Pork Sausage Stick, Bulk Uses Q73120p Sausage	27	160	2.7	19.94	1.4172	28.26
CNQ71303PW	Pancake & Pork Sausage Stick, lw Uses Q73120p Sausage	27	160	2.7	19.94	1.4172	28.26
CNQ73123P	Wip Fully Cooked Pork Sausage	19.06	244	1.25	35.78	1.4172	50.71
CNQ791203P	Fully Cooked Pork Sausage Patties	30	400	1.2	40	1.4172	56.69
Q73120P	Fully Cooked Sausage For Cnq71302pns, Cnq71303p, Cnq71303pw	24	320	1.2	39.88	1.4172	56.52
QSC100P	Wip Fully Cooked Pork Sausage Patty For Qsc328p	18	288	1	31.46	1.4172	44.59
QSC122P	Fully Cooked Pork Sausage Patties Fpr Qsc295p Sandwiches	19.05	254	1.2	32.69	1.4172	46.33
QSC295P	Pork Sausage Breakfast Biscuit Indv Wrapped	28.8	144	3.2	18.53	1.4172	26.26
QSC328P	Sunrise Breakfast Sandwich Made From Qsc100p	21.33	144	2.37	15.73	1.4172	22.29



End Product Code	End Product Description	Net Weight per Case (Pound)	Servings per Case	Net Weight per Serving (Ounces)	USDA Foods Inventory Drawdown per Case	USDA Foods Value per Pound	USDA Foods Value per Case
Tyson Sales & Distribution							
10000013717	Fully Cooked Flamebroiled Rib Shaped Pork Patty with Honey BBQ Sauce	20.25	100	3.25	11.45	1.4172	16.23
10000016904	Fully Cooked Country Fried Breaded Pork Steaks Chopped & Formed	20.45	85	3.85	17.37	1.4172	24.62
10000029467	Fully Cooked Pork Sausage Patties	18.75	250	1.2	22.83	1.4172	32.35
JTM							
CP5036	Fully Cooked Reduced Sodium Pork Meatballs (4 mb = 2 oz. M/MA) [Signature Pork Meatballs (4ct. = CN)]	30	176.47	2.72	22.71	1.4172	32.18
CP5205	Fully Cooked Reduced Fat Pork Taco Filling [Signature Pork Taco Filling]	30	151.42	3.17	17.16	1.4172	24.32
CP5401	Fully Cooked Reduced Fat Pork Sloppy Joe [Signature Pork Sloppy Joe]	30	139.53	3.44	21.12	1.4172	29.93
CP552	Fully Cooked Pork Sausage Gravy [Homestyle Pork Sausage Gravy]	30	121.52	3.95	11.85	1.4172	16.79
CP5521	Fully Cooked Reduced Fat Pork Spaghetti Sauce [Premium Pork Spaghetti Sauce]	30	81.22	5.91	14.77	1.4172	20.93
CP5646	Fully Cooked Pork Sausage Patty [Premium 2.5" Sausage Patty]	30	384	1.25	38.41	1.4172	54.43
CP5649	Fully Cooked Enhanced Pork Sausage Patty [Premium 2.5" Southern-Style Sausage Patty]	30	360.9	1.33	27.93	1.4172	39.58
CP5690	Fully Cooked Pork Rib Patty with BBQ Sauce [Signature BBQ Pork Rib Patty w/ Sauce]	29.4	168	2.8	25.21	1.4172	35.73
CP5694	Fully Cooked Breaded Pork Chop Shaped Patty [Signature WGR Breaded Pork Chop Shaped Patty]	28.89	137.98	3.35	19.78	1.4172	28.03



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