



There will only be **one claim** submission in November and December. Please submit your **completed** claim documents **on or before the 3rd** of each month.



**GANSI Fall Holiday Closure:**  
**-November 27<sup>th</sup>, 2025**  
**-November 28<sup>th</sup>, 2025**

As we continue to grow, centers may receive a new consultant for the new fiscal year.



At Risk After School Participants only:

Verify the participants who are transitioning to after-school; that the At-Risk After School status is selected in KidKare.



Remember to serve proteins that have a CN label or PFS. Email CN or PFS to your consultant.

At-Risk After School  Yes  No

CN	
	XXXXXX
Three breaded chicken nuggets provide 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the FNS, USDA mm/yy).	
CN	CN
CN	

# REMINDER



## NEW CACFP SUGAR LIMITS UPDATED YOGURT & CEREAL LISTS

Effective October 1, 2025, new sugar limits for breakfast cereals and yogurt go into effect. **Cereals must contain no more than 6 grams of added sugars per dry ounce, and yogurts must contain no more than 12 grams of added sugars per 6 ounces.** These new limits replace the previous total sugar requirements.



### OLD LIMITS (before 10/1/25)

#### YOGURT

No more than 23 grams  
total sugar per 6 ounces

#### CEREAL

No more than 6 grams  
total sugar per dry ounce



### NEW LIMITS (starting 10/1/25)

#### YOGURT

No more than 12 grams  
added sugar per 6 ounces

#### CEREAL

No more than 6 grams  
added sugar per dry ounce

## Annual CACFP Training FY26

Thursday, November 13  
2:00 pm - 4:00 pm Eastern

- CACFP Meal Patterns
- CACFP Updates
- Recordkeeping Requirements
- Claim Submission & Review Procedures
- Monitoring
- Meal Counts
- Reimbursement System
- Civil Rights
- Added Sugar Limits

You and your staff need annual training - why not get it done early?

This training is also perfect for center staff and family child care home providers. Share this email so they can join as well!

Annual training is required, so why not join us for a session that goes beyond the basics? This training covers participation requirements, meal patterns, claims, recordkeeping, Civil Rights and food allergies, along with the latest updates and new resources to help you succeed.

**\$29 for  
Members**  
\$49 for Non-members

Earn 2.0 CEUs for  
attending!

**REGISTER NOW**

Standard registration is \$29 for members and \$49 for non-members through November 6. Late registration is \$49 for members and \$69 for non-members.

Attendees who can not be present for the live training on November 13 have the opportunity to take it on demand through November 25, 2025.

Annual CACFP Training is based on federal guidelines and will not cover state specific additional training requirements.



Connect with us



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National CACFP Sponsors Association | PO Box 1748 | Round Rock, TX 78680 US

[Unsubscribe](#) | [Contact Data Notice](#)

## Do you need 2 hours of Nutrition Training?

CACFP is hosting a FY26 Annual Training where you can earn 2.0 CEU's. It will cover the mandatory 2 hours needed annually for licensure.

**\*\*\*This training does not meet GANSI annual training requirements and is not an allowable cost. Registration fees must be paid with operational funds.**

Head to [Annual CACFP Training FY26](#) to register.

# GANSI Spotlight



Amanda Dyes

11/17



Brenda Tate

11/22



Olivia Futch



Support our Mission of Promoting Nutrition and Eliminating Health Insecurities.

[nutritionrocks.org/donate-now/](https://nutritionrocks.org/donate-now/)





# Sweet Potatoes

## Whipped Sweet Potatoes

### Ingredients

- 14 oz. sweet potatoes, peeled and cut into quarters
- 1 tablespoon 1% milk
- 1 tablespoon margarine
- Salt & pepper to taste

Place sweet potatoes in a pot of water. Bring to a boil and cook until fork tender, about 20 minutes. Drain well.

In a medium bowl, immediately combine drained sweet potatoes, milk, margarine, salt and pepper.

Using an electric mixer, mix on medium speed until potatoes are smooth and fluffy.

Makes six 1/4 cup servings.

CACFP Crediting:  
1/4 cup vegetable

Source: USDA



cacfp.org



## Fall Colors

Leaves on the ground come in all different beautiful colors!  
Color the falling leaves.



CACFP is an indicator of quality care.

Check out these great books featuring our Harvest of the Month!

READING  
CORNER

