

# Life Time Foundation Supplier Webinar

**Product Content Request** 

April 12, 2023

### Welcome!



#### Megan Flynn, MPH, RD

Nutrition Program Manager - Life Time Foundation

#### Angie Check, RD, CD

Nutrition Project Coordinator - Life Time Foundation

#### **Bertrand Weber**

Director of Culinary and Wellness Services - Minneapolis Public Schools

#### Florence Simpson, MBA, SNS

Deputy Director for Food Services – Los Angeles Unified School District

#### Jill George / Nathan Baker

Program Manager, Community Engagement - 1WorldSync



# Agenda



- 1. About Life Time Foundation
- 2. Ingredient Guide for Better School Food Purchasing
- 3. Green Onion
- 4. Our Product Content Request
- 5. Supplier Benefits
- 6. FAQs
- 7. Los Angeles Unified School District Perspective
- 8. Next Steps
- 9. Supplier Resources
- 10. Q&A

## Mission



#### Supporting K-12 Schools Nationwide

- As a public, non-profit, we collaborate with school food leaders to help them serve healthy, delicious, minimally processed foods.
- We connect more than 340 school districts with foods free from ingredients of concern to support 2.9 million students.
- Some grantees include NYC Department of Education, Austin ISD, Denver Public Schools and Minneapolis Public Schools. You can find a full list of our partners on our website at: <a href="https://www.ltfoundation.org/">https://www.ltfoundation.org/</a>
- Green Onion allows us to serve all districts nationwide.



# INGREDIENT GUIDE for Better School Food Purchasing QUICK REFERENCE Last updated July 2021

# Ingredient Guide for Better School Food Purchasing

- 2015: Upper Midwest Regional Learning Lab, School Food FOCUS & Lisa Lefferts, Senior Scientist for CSPI
- 2021: National workgroup of school districts and non-profits, facilitated by FoodCorps
- Science-based resource committed to improving the overall quality, nutritional value and safety of food provided to students.
- Created for school nutrition professionals, by school nutrition professionals in partnership with Center for Science in the Public Interest.
- This guide is needed because some food chemicals have never been formally approved by the FDA and there is not a system to routinely re-assess the safety of substances added to food.



# INGREDIENT GUIDE

for Better
School Food
Purchasing

**QUICK REFERENCE** 

Last updated July 2021

# WORLD SYNC

#### This 2021 version was revised with generous contributions from:

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- Nicole Scarangello Director of Menu Management, NYC Department of Education
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- Niisoja Torto Emerson Hunger Fellow, Congressional Hunger Center
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#### This guide is endorsed by:

Center for Ecoliteracy
Chef Ann Foundation
Eat REAL
FoodCorps
Healthy Schools Campaign
Laurie M. Tisch Center for Food, Education &
Policy, Teachers College, Columbia University
Life Time Foundation
LunchAssist
National Farm to School Network
Scratchworks
Urban School Food Alliance
Wellness in the Schools
Whole Kids Foundation

Cover Photo Credit: Life Time Foundation

# INGREDIENT GUIDE

for Better
School Food
Purchasing

**QUICK REFERENCE** 

Last updated July 2021

#### **UNWANTED LIST**



Ingredients that are not acceptable at any level in newly developed products, and should be eliminated over time from existing products.

#### (1) ARTIFICIAL COLORS

Synthetic Food Dyes (Blue 1, Blue 2, Green 3, Red 3, Red 40, Yellow 5, Yellow 6)

Caramel Color CL 3-4

② ARTIFICIAL FLAVORS & UNSPECIFIED NATURAL FLAVORS

Flavor Enhancers

Monosodium Glutamate (MSG)

#### (3) ARTIFICIAL PRESERVATIVES

Butylated Hydroxyanisole (BHA)

Butylated Hydroxytoluene (BHT)

Propyl Gallate

Tert-Butylhydroquinone (TBHQ) ARTIFICIAL SWEETENERS & OTHER SUGAR-FREE (Non-Nutritive, Low Calorie, and Reduced-Calorie) SWEETENERS

#### (5) EMULSIFIERS

Brominated Vegetable Oil (BVO)

Carboxymethylcellulose (CMC) and Polysorbates

#### 6 FLOUR TREATMENT AGENTS

Bromated Flour/Potassium Bromate

Azodicarbonamide (ADA)

Potassium Iodate

(7) MYCOPROTEIN

#### **WATCH LIST**



Ingredients common in foods of lower nutritional quality, and/or tend to indicate a highly processed food. Watch, limit, demand transparency and accountability in their use.

(1) ADDED SODIUM

6 HYDROLYZED VEGETABLE PROTEIN (HVP)

#### (2) ADDED SUGARS

Sugary Syrups (e.g., high fructose corn syrup, high maltose corn syrup, high dextrose corn syrup, corn syrup, tapioca syrup) NATURAL FLAVORS
 (Specified)

8 PHOSPHORIC ACID & PHOSPHATES

#### (3) ARTIFICIAL PRESERVATIVES

Benzoates and Benzoic Acid Sulfites 9 PROCESSED MEAT

**10 REFINED OR WHITE** 

(including Bleached) FLOUR

 CAFFEINE (Especially Added Caffeine)

(1) SUGARS METABOLIZED DIFFERENTLY THAN TRADITIONAL SUGARS: ALLULOSE & TAGATOSE

(5) COLORINGS (Naturally Derived)

Annatto

Cochineal extract/carmine

12 THICKENING AGENTS

Carrageenan



# **INGREDIENT GUIDE** for **Better School Food Purchasing QUICK REFERENCE** Last updated July 2021











#### **Green Onion Software Tool**

- Free software for school districts, purchasing cooperatives, distributors and manufacturers
- To help school nutrition professionals serve foods free from ingredients of concern to the students in their care
- Automatically identify Unwanted and Watch Ingredients in your products from the Ingredient Guide for Better School Food Purchasing
- Track progress on a personalized dashboard
- Identify 600 possible allergens in your products
- Learn more at: <a href="https://www.ltfoundation.org/greenonion">https://www.ltfoundation.org/greenonion</a>



# **Green Onion Software Tool**







#### ( Dashboard

#### School District

- O District Maintenance
- O Select Products Used
- O Manage My Products
- O Suggest Replacements
- O Update Monthly Numbers



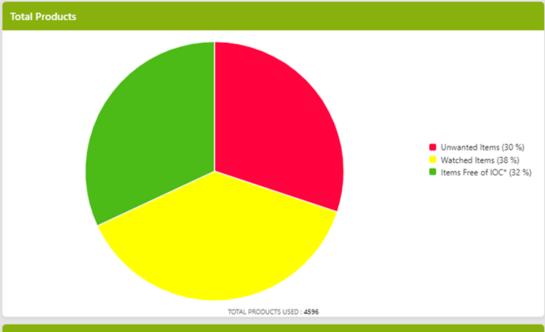
#### P Forum

#### Manage Reports

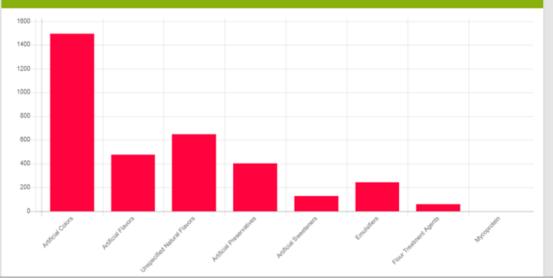
- O User Report
- O Products By Category
- O Alternative Products Report
- O Allergens/Food Sensitivities
- O Product Replaced Report
- O Product Activity Report

#### Additional Resources

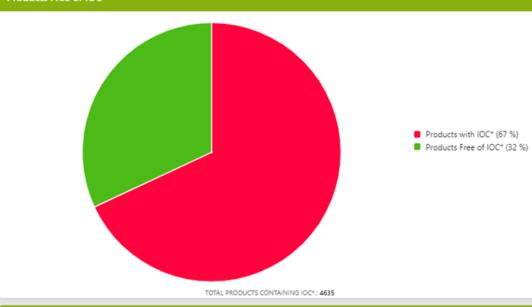
- O Chef Ann Foundation's Lunch Box
- O National Farm To School Network



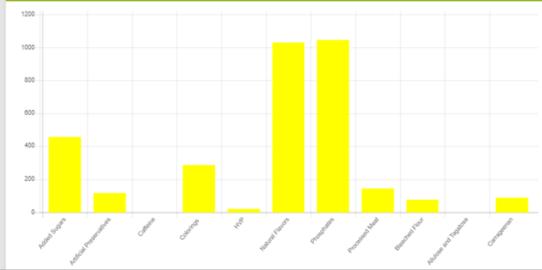




#### Products Free of IOC\*

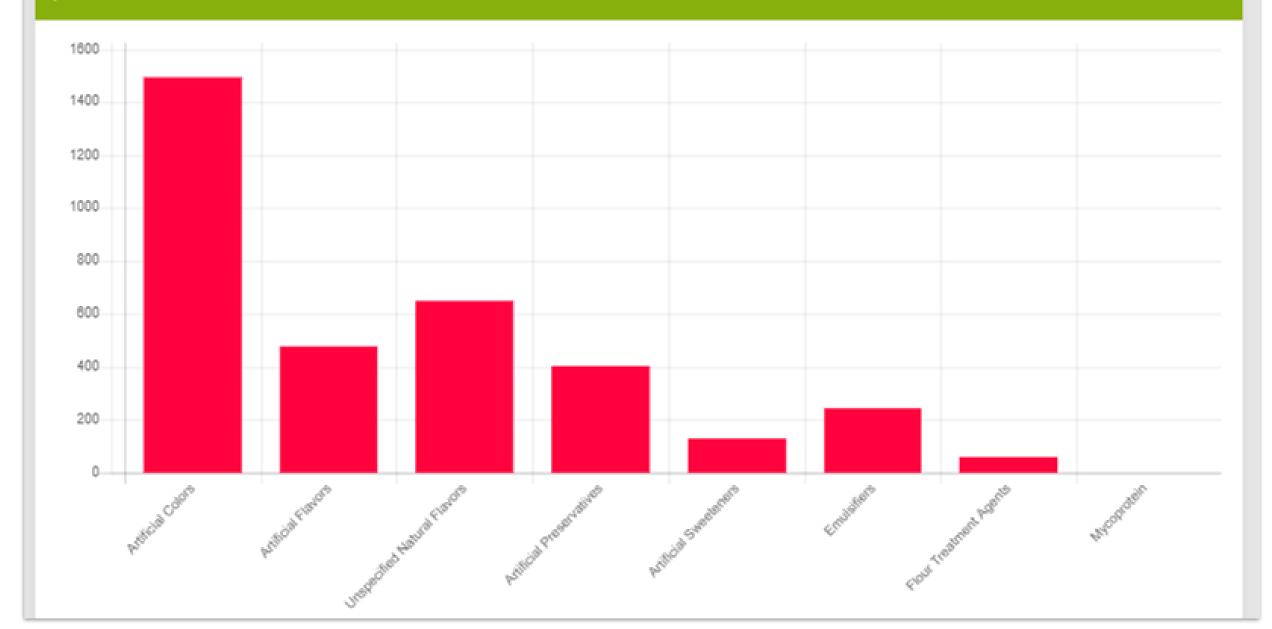


Watch Items -"Ingredients common in foods of lower nutritional quality, and/or tend to indicate a highly processed food. Watch, limit, demand

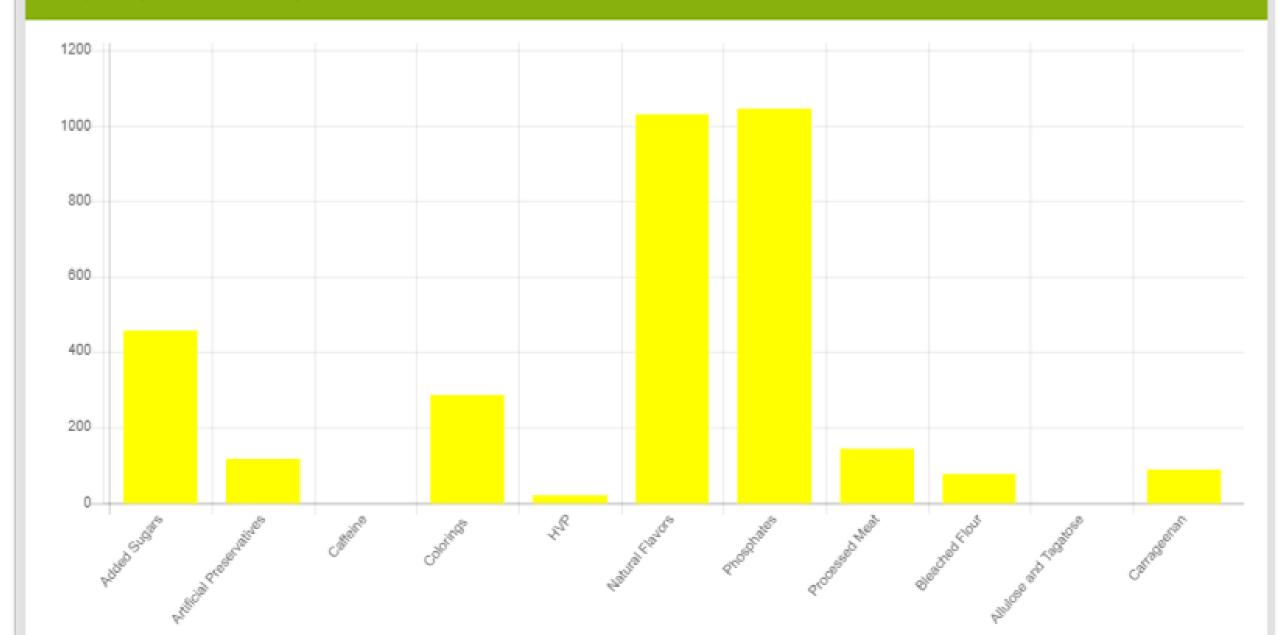




Unwanted Items -"Ingredients that are not acceptable at any level in newly developed products, and should be eliminated over time from existing products."



Watch Items -"Ingredients common in foods of lower nutritional quality, and/or tend to indicate a highly processed food. Watch, limit, demand transparency and accountability in their use."







Megan Swan Schools
District Admin

#### ( Dashboard



- O District Maintenance
- O Select Products Used
- O Manage My Products
- O Suggest Replacements
- O Update Monthly Numbers



#### **₽** Forum

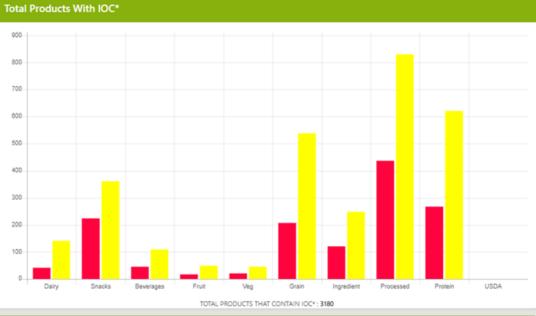
#### Manage Reports

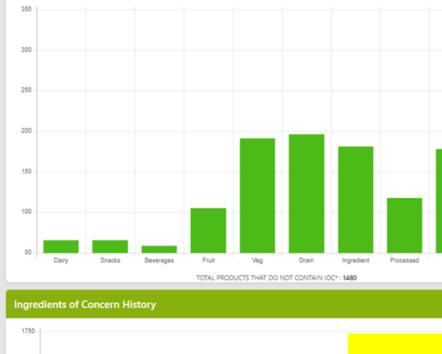
- O User Report
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#### Additional Resources

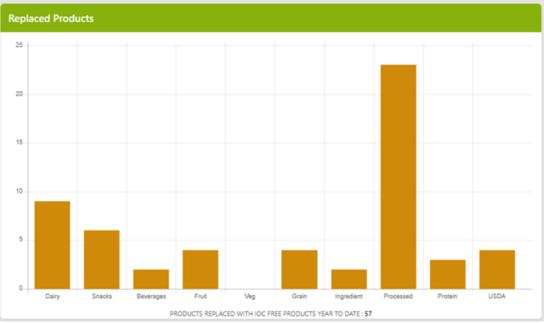
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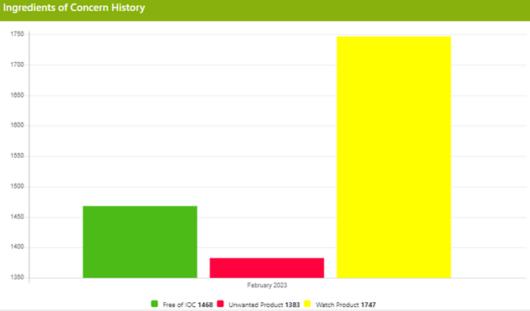
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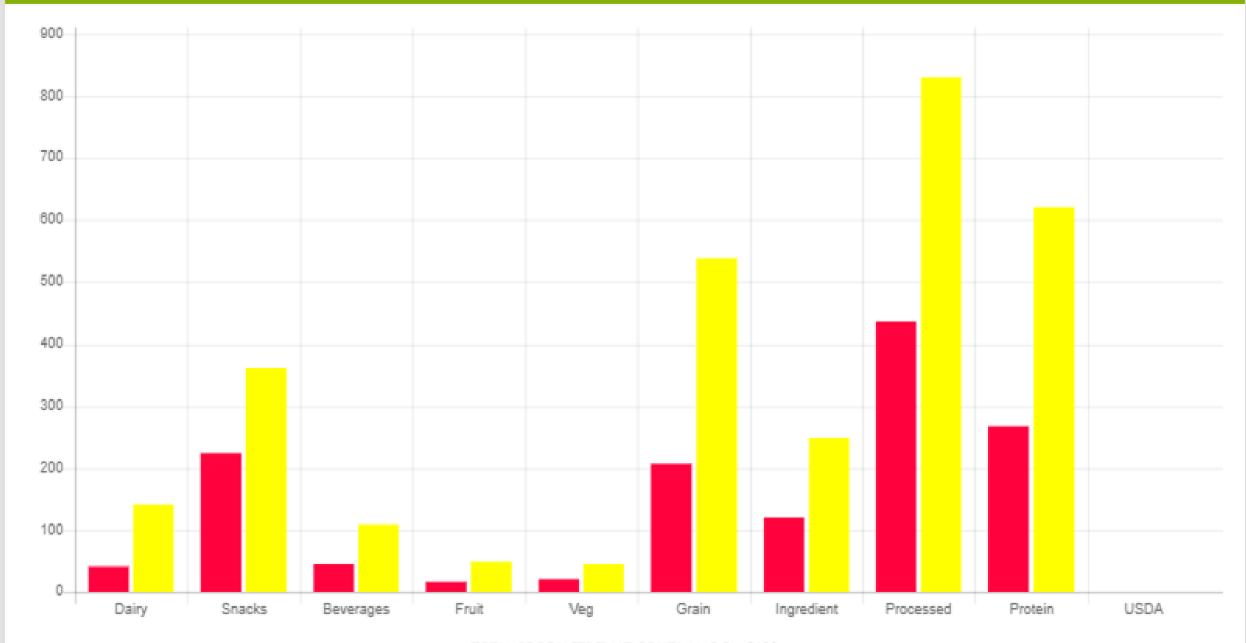


**Total Product Without IOC** 





#### **Total Products With IOC\***



TOTAL PRODUCTS THAT CONTAIN IOC\*: 3180

## Product Content Request



#### **How The Data Will Be Used**

- Currently, products are uploaded into Green Onion by school district users as they create their account, however these may not be the latest, most accurate version of your product labels.
- Our goal is to improve school food service directors' access to the most accurate, comprehensive nutrition data.
- The number of school districts utilizing Green Onion is growing.
   We invite you to collaborate with us to provide school districts the most accurate product information to guide purchasing decisions.



# **Supplier Benefits**



- Create a free, manufacturer specific Green Onion account which provides:
  - Ingredient data based on the Ingredient Guide for Better School Food Purchasing on a personalized dashboard
  - Data showing how many Green Onion school districts use each of your products
  - Your product usage among Green Onion school district users by state
  - Which of your products were replaced with another product in Green Onion by school district users
    - Specific school district data is not available
- Email Angie Check, RD, CD Nutrition Project Coordinator at <u>ACheck@ltfoundation.org</u> to create your free manufacturer account



## **FAQs**



- Is Life Time Foundation a manufacturer or distributor?
  - While Life Time Foundation does not buy/sell any products, they are requesting that you supply your content so that it might be included in the Green Onion database. If you don't share your content, then your product information may be incorrect or not visible.
- What type of items is Life Time Foundation requesting?
  - They are requesting your full catalog of K-12 food items
- What attributes will be the most important to Life Time Foundation?
  - Specific focus should be inclusion of the following information:
    - Child Nutrition Labels
    - GTIN
    - Ingredient Lists
    - Nutrition Facts
    - Formulation Statements





"Los Angeles Unified School District vendors are excited to share product data with Green Onion to potentially reach more school districts nationwide and to support our efforts to serve the highest quality meals possible to students."

#### Florence Simpson MBA, SNS

Deputy Director, Los Angeles Unified School District Urban School Food Alliance Board of Directors, Secretary



# **Next Steps**

## **Next Steps**



# Steps to Publish Your Product Content to Us:

- Complete and submit the Life Time Foundation Trading
   Partner Form to us including the applicable GLNs for the K-12 items that you represent
  - Visit our Trading Partner Resource page at:
     <a href="https://lworldsync.com/community/find-a-trading-partner/life-time-foundation/">https://lworldsync.com/community/find-a-trading-partner/life-time-foundation/</a>
- Review the **Life Time Foundation Implementation Guide** on how to synchronize your item information with us.
- Begin publishing your GDSN content to the Life Time Foundation GLN: 1200109996061



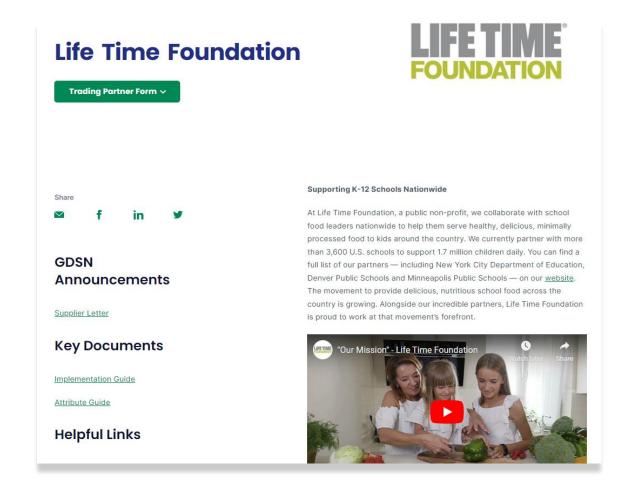
# **Supplier Resources**



## Supplier Resources



# Visit Our Trading Partner Resource Page!





https://lworldsync.com/community/find-a-tradingpartner/life-time-foundation/

#### Contacts



#### **Project Contacts**

Megan Flynn, Nutrition Program Manager mflynn@ltfoundation.org

Angie Check, Nutrition Project Coordinator acheck@ltfoundation.org

Life Time Foundation Data Sync Contact datasync@greenonion.pro

1WorldSync General Onboarding Inquiries & Support businessdevelopment@lworldsync.com

1WorldSync Customer Technical Support technicalsupport@lworldsync.com 866.280.4013 (follow the prompt)



# Q&A



# Thankyou