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**SCHOOL DISTRICTS ACROSS COUNTRY EARNING PASSING MARKS FOR
BALANCING NUTRITIONAL NEEDS, BUDGET SUCCESSFULLY**
Challenges, Successes Highlight National Student Lunch Week, Oct. 13-17

(October 15, 2008) – Innovative school districts throughout Georgia – and across the country – have accomplished something that most others have not: they have managed to raise the nutritional standards for their school’s lunch program while minimizing food and financial waste.

To help win the war on childhood obesity and meet the Congressional mandate of higher nutritional standards, schools throughout Georgia and the United States have introduced healthier food products into school lunches, including [Dreamfields Pasta](#). Dreamfields was chosen, notes Joyce Atkins, Director of Public Policy and Legislation for the Georgia School Nutrition Association (GSNA), because it has [twice the fiber of traditional pasta](#) (5 grams per serving), and its unique fiber blend helps promote healthy digestion and increased calcium absorption. Dreamfields also has a low glycemic index which provides a steady energy source for kids to sustain them after lunch and throughout the rest of the school day.

“As parents, we feel a responsibility to educate our kids, not just in academics, but in good nutrition too,” says Atkins. “Back in 1995 school districts in southern Georgia formed the South Georgia Co-op, a group devoted to testing [healthy food products for students](#). Since then, we have strived to make school lunches as healthy as possible, especially by finding foods high in fiber. Since kids won’t compromise in taste, we figured we needed to incorporate dishes that were equally healthy, delicious and high in fiber, and Dreamfields Pasta fits the bill perfectly.”



With nearly five million pasta lunches served in schools in the U.S. each day, pasta is one of the most favorite school lunch meals served. Many school districts who tried meeting the increased nutritional guidelines by serving whole wheat pasta found that a lot went to waste as most students didn't care for the taste or the texture. By switching to Dreamfields, they found that they could not only increase the [fiber content](#) of their meals but also save money from reduced food waste.

"We realized that to meet federal standards for our school lunch programs we had to think a bit more creatively," said Josephine Mack, GSNA President. "In order to up the fiber levels offered in our lunches, we used to serve whole-wheat pasta, but the kids just didn't like the taste or the color and so much went to waste. They simply prefer the taste and the appearance of traditional white pasta like Dreamfields."

According to a 2007 report by the School Nutrition Association, 78.3% of school nutrition programs have experienced increased costs as a result of implementing their district's nutrition standards. With school districts pinching every penny possible these days, each pasta entrée consumed and enjoyed by students is money well spent, added Mack.

Dreamfields Pasta is a premium pasta with twice the fiber, fewer digestible carbohydrates and a lower glycemic index than traditional pasta. With its delicious taste and nutritional benefits, Dreamfields is a flavorful, nourishing pasta for the entire family, and a healthful option for people with diabetes. It is available nationally in local supermarkets for at-home use.

For more information about Dreamfields Pasta and its [school lunch program](#) visit www.dreamfieldsfoods.com.

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