

The Office of Food & Nutrition Services (OFNS) upholds high food-ingredient standards for New York City students. Our Prohibited Ingredients list guides the development and modification of food products to ensure quality, nutrition, and safety. The list is regularly updated to meet evolving standards.

INGREDIENTS	COMMON NAME
Artificial Ingredients	
Artificial Colors	Any and all additives considered artificial, Caramel Color (all classes)
Artificial Flavors	Any and all additives considered artificial
Diocetyl Sodium Sulfosuccinate (DSS)	Docosate, Docosate Salts
Emulsifiers	
Carboxymethylcellulose (CMC)	Cellulose Gum
Polysorbate 60, 65, & 80	
Non-nutritive Sweeteners	
	All low calorie and no calorie sweeteners. All artificial sweeteners.
Acesulfame-K	Acesulfame Potassium
Advantame	
Aspartame	NutraSweet, Equal
Brazzein	
High Fructose Corn Syrup (HFCS)	
Monatin	
Monk Fruit	Luo Han Guo
Neotame	
Polydextrose	
Rebauside, Stevioside Extracts	Stevia
Saccharin	Sweet 'n Low, Calcium Saccharin
Sodium Cyclamate	Cyclamates
Sucralose	
Sugar Alcohols	Erythritol, Glycerol, Hydrogenated Starch Hydrolysate (HSH), Isomalt (Palatinit), Lactitol, Lycosin, Maltitol, Mannitol, Sorbitol, Xylitol, etc.
Thaumatococin	
Flavor Enhancers	
Monosodium Glutamate (MSG)	
Sodium Glutamate	Derivative of MSG
Fat/Oil Substitutes	
Olestra	Olean
Caprocaprylobehenin	Caprenin
Methyl Silicone	
Non-Sustainable Palm Oil	Non-Sustainable Palm Kernel Oil
Flour/Flour Additives	
Azodicarbonamide (ADA, AZA)	
Bleached Flour	
Potassium Bromate	Brominated Flour
Ammonium Chloride	
Benzoyl Peroxide	
Calcium Bromate	
Propylparaben	Propyl Paraben
Potassium Iodate	
Stimulants	
Caffeine	Caffeine

INGREDIENTS	COMMON NAME
Preservatives	
Ammonium Hydroxide	Ammonium Hydroxide
Sulfites	Sulfite Caramel, Sulfite Ammonia Caramel, Potassium Sulfite, Calcium Hydrogen Sulfite
Sodium Nitrate	
Calcium Sorbate	
Ethoxyquin	
Methylparaben	Methyl Paraben
Butylated Hydroxyanisole (BHA)	
Butylated Hydroxytoluene (BHT)	
Propyl Gallate	
Tert-Butylhydroquinone (TBHQ)	
Mycoprotein	
Mycoprotein	

PROCESSED MEATS	Any meat, poultry or fish item that is cured, fermented, salted, or smoked.
INGREDIENTS	COMMON NAME
Preservatives used in Meats, Poultry and Fish	
Anoxomer	
Calcium disodium EDTA, disodium EDTA	
4-hydroxymethyl-2, 6-di-tert-butylphenol	
Potassium Nitrate, Sodium Nitrate	
Tertiary butylhydroquinone (TBHQ)	
2,4,5-trihydroxybutyrophenone (THBP)	
Natural Curing or Fermenting Agents	
Nitrates/nitrites derived from natural sources are prohibited in use with meat, poultry, and fish proteins.	
Celery-based Products	
Wine	
Swiss Chard-based Products	
Lactic Acid Starter Culture	
Cherry-based Products	
Vegetable Juice Powder	
Rosemary Extract	