



Dear Parents,

THINK:

With childhood obesity and nutrition-related health issues on the rise, school food has become one of the hottest topics in today's media.

The direct correlation between processed food and chronic health issues has inspired schools and families to explore **clean** alternatives that avoid chemical preservatives and genetic modification.

Unfortunately, eating **clean** can sometimes be tricky. Even the "healthiest" children's cereals often include a long list of unfamiliar ingredients, and some even continue to use genetically-modified grains.

EAT:

This month, **Sodexo** is excited to announce new breakfast options that will make **clean** eating at school easy and delicious! Sodexo has partnered with Back to the Roots—an organic food startup in Northern California—to bring your children two new tasty, 100% whole grain cereals.

Organic Stoneground Purple Corn Flakes are made with just three simple ingredients—100% stoneground purple corn from Minnesota, a pinch of sea salt from the San Francisco Bay, and organic cane sugar from Florida—creating a vibrant cereal that is high in whole grains, protein, fiber, and antioxidants!

Similarly, *Organic Stoneground Cocoa Clusters* feature just four ingredients—100% stoneground whole wheat from the San Joaquin Valley, sea salt, organic cane sugar, and pure, non-alkalized, Fair-Trade cocoa from the Dominican Republic—making crunchy, chocolatey clusters with just 4g of sugar.

Think [CA] is helping your children choose to eat well!

The Sodexo Team

