

USDA School Lunch Equivalent For: Sweet Things[®] 5/16" Thin Regular Cut Vanilla Sugar Seasoned L0089

Long Seasoned Fries

Ingredient Statement:

Sweet Potatoes, Vegetable Oil (Contains One or More of the Following: High Oleic Canola, Canola, Sunflower), Sugar, Modified Food Starch (Corn, Tapioca), Propylene Glycol, Rice Flour, Corn Starch, Dextrin, Salt, Natural and Artificial Flavor, Color (Turmeric, Oleoresin Paprika), Xanthan Gum, Dextrose, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate).

Food Allergens: None

Nutrition Serving size 3.1	Facts
Amount per serving Calories	160
0	% Daily Value*
Total Fat 5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 300mg	13%
Total Carbohydrate 25g	9%
Dietary Fiber 3g	11%
Total Sugars 11g	
Includes 3g Added Suga	ars 6%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 18mg	2%
Iron Omg	0%
Potassium 210mg	4%
*The % Daily Value tells you how muct serving of food contributes to a daily di day is used for general nutrition advice	iet. 2,000 calories a

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON								
PROGRAMS								
USDA PURCHASED UNIT		RVINGS PER ASED UNIT		VINGS PER MEAL TRIBUTION	USDA PU	RCHASED UNIT FOR 100 SERVINGS		
1LB	1	L1.5	1/4 cup c	ooked vegetable		8.7		
LAMB WESTON EQUILVALENT PER BAG PRODUCT:								
PURCHASED UNIT		RVINGS PER ASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION		USDA PURCHASED UNIT FOR 100 SERVINGS			
3 LB	1	5.28	1/2 cup cooked vegetable		6.54			
LAMB WESTON EQUILVALENT PER CASE PRODUCT:								
PURCHASED UNIT				USDA SERVINGS PER MEAL CONTRIBUTION		USDA PURCHASED UNIT FOR 100 SERVINGS		
15 LB	7	76.43 1/2 cup c		ooked vegetable	1.30			
Description of Creditable					FBG Yield/	Creditable		
Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient		Multiply	Purchased Unit	Amount (quarter cup)		
Potatoes, Sweet Fries, Frozen Straight Cut	Red/Orange	2.78 oz by weight		х	11.5/16	2.00		

I certify the above information is true and correct and that 3.14 ounce serving of the above product contains 1/2 cup(s) of Red/ Orange vegetables.

Cooking Instructions

Conventional Oven: Pre-heat oven to 400°F. Minimum cook weight 1.5 lb. Arrange product in a single layer.

Bake 20-25 minutes.

Convection Oven: Pre-heat oven to 400°F. Minimum cook weight 1.5 lb. Arrange product in a single layer.

Bake 10-12 minutes. Perishable. Keep trozen - DO NOT THAW. Store at 0°F (-18°C) or colder. PRODUCT MUST BE COOKED THOROUGHLY. Product must reach a minimum of 165°F (74°C) internal temperature as measured by a food thermometer in several s Storage and Shelf Life

PERISHABLE. KEEP FROZEN. STORE AT 0°F (-18°C) OR COLDER.

Frozen Shelf Life: 24 months.

Approved by: Rebecca Schmith Sr. Nutritionist Date: July 1, 2018

pots.