



ORE-IDA® TATOR TOTS® SHAPED POTATOES
USDA School Lunch Meal Planning Nutrition Facts
OIF00215A

NUTRITION FACTS	
Serving Size 2.52 oz. (71g) FROZEN * about 8 pieces	
Amount per Serving	
Calories 130	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 3g	
Cholesterol 0mg	0%
Sodium 310mg	13%
Potassium 200mg	6%
Total Carbohydrate 16g	5%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 2g	
Vitamin A 0%	Vitamin C 6%
Calcium 0%	Iron less than 2%
INGREDIENTS: Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Dextrose, Natural Flavor, Salt, Sodium Acid Pyrophosphate Added To Maintain Natural Color.	

* Per FBG, one serving portion (1/2 cup cooked vegetable) equals 2.52 oz of McCain tots.

USDA Food Buying Guide (FBG) for Child Nutrition Programs			
Product: Potato Products, frozen, Rounds, Regular Size, Includes USDA Commodity			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	12.7	1/4 cup cooked vegetable	7.9

McCain Equivalent per Bag			
FBG serving sizes adjusted to accommodate batter; batter not part of vegetable serving.			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
5 Pounds	31.75	1/2 cup cooked vegetable	3.15

McCain Equivalent per Case			
FBG serving sizes adjusted to accommodate batter; batter not part of vegetable serving.			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
30 Pounds (6 Bags per Case)	190.50	1/2 cup cooked vegetable	0.52

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient**	Multiply	FBG Yield /Servings per Unit	Creditable Amount*
Potato Products, Frozen, Rounds	2.52 oz by weight	X	12.7 / 16	2.000
A. Total Creditable Amount				2.000

* Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

Using the quarter cup to cup conversion chart below to calculate the quarter cup creditable amount.

Quarter Cup to Cup Conversion:

0.5 Quarter Cups = 1/8 Cup	1.5 Quarter Cups = 3/8 Cup	2.5 Quarter Cups = 5/8 Cup
1.0 Quarter Cups = 1/4 Cup	2.0 Quarter Cups = 1/2 Cup	3.0 Quarter Cups = 3/4 Cup

I certify that this information is true and correct.

5/15/2018
Date

Nicole L. Bartz
Nicole L. Bartz
Research and Development