

ORE-IDA® THIN 10 CUT WEDGE FRIES USDA School Lunch Meal Planning Nutrition Facts OIF00880A

Amount per	Serving		
Calories 100		Calories from Fat 20	
		% Daily Value*	
Total Fat 2g			3%
Saturated Fa Trans Fat 0			0%
Cholesterol	0mg		0%
Sodium 0mg]		0%
Potassium 3	370mg		11%
Total Carboh	ydrate 15g		5%
Dietary Fibe	r 2g		8%
Sugars 0g			
Protein 2g			
Vitamin A	0%	Vitamin C	4%
Calcium	0%	Iron	2%

^{*} Per FBG, one serving portion (1/2 cup baked vegetable) equals 2.69 oz of McCain fries.

Pyrophosphate Added To Maintain Natural Color.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Jan. 2013 Update)			
Product: Potatoes, frozen, Wedges, USDA Commodity (pg. 2- 46)			
USDA Purchase Unit	USDA Servings per	USDA Serving Size	USDA Purchase
OODA I dichase onit	Purchase Unit	per Meal Contribution	Units for 100 Servings
1 Pound	11.9	1/4 cup baked vegetable	8.5

McCain Equivalent per Bag			
Product: Potatoes, frozen, Wedges, USDA Commodity (pg. 2- 46)			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
5 Pounds	29.75	1/2 cup baked vegetable	3.36

ı	McCain Equivalent per Case			
Product: Potatoes, frozen, Wedges, USDA Commodity (pg. 2- 46)				
	McCain Purchase	USDA Servings per	USDA Serving Size	McCain Purchase
	Unit	Purchase Unit	per Meal Contribution	Units for 100 Servings
	30 Pounds (6 Bags per Case)	178.50	1/2 cup baked vegetable	0.56

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient**	Multiply	FBG Yield /Servings	Creditable Amount*
Potato, FF, Frozen, SC	2.69 oz by weight	Χ	11.9/ 16	2.000
A. Total Creditable Amount				2.000

^{*} Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yeild 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 Cups	3.0 Quarter Cups = 3/4 Cup

I certify that this information is true and correct.

4/17/2017 Date

Nicole L. Bartz

Research and Development