

## USDA National School Lunch Product Fact Sheet

<b>PRODUCT SPECIFICATION:</b>	<b>SWEET POTATOES / PREFORMED, FROZEN: 1007179024361 Simplot Sweets® Sweet Potato Gems, 6/2.5#. To be packed to U.S. Grade A standard, Preformed Gem. 0g Trans Fat per serving. No coating. Oven-bake and Deep Fat Fry Time.</b>
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SERVING INFORMATION			
Serving Size (as purchased)	Contribution Equivalent	Equivalent Servings Per Bag	Equivalent Servings Per Case
2.52 oz. (about 8 gems)	½ cup cooked vegetable	15.87	95.23

PRODUCT FORMULATION CREDITS					
Food Buying Guide Description of Creditable Ingredient	FBG Subgroup	Oz. / Raw Portion of Creditable Ingredient	Mult.	FBG Yield / Purchase Unit	Creditable Amt. (quarter cup)
Potato Products, frozen Rounds, Regular Size includes USDA Foods	Red/Orange	2.52	x	12.70 / 16	2.00
Each 2.52 ounce serving of the product above contains 1/2 cup Red/Orange vegetable.					

INGREDIENT STATEMENT	NUTRITION INFORMATION
Sweet Potatoes, Vegetable Oil (Soybean, Canola, and/or Sunflower), Dehydrated Potato, Sugar, Corn Starch, Rice Flour, Salt, Sodium Alginate, To Protect Natural Color (Citric Acid, Ascorbic Acid, Disodium Dihydrogen Pyrophosphate).	<div style="border: 1px solid black; padding: 5px;"> <p><b>Nutrition Facts</b></p> <p>Serving Size 2.52 oz (71g)</p> <hr/> <p>Amount Per Serving</p> <p><b>Calories 100</b>    <b>Calories from Fat 35</b></p> <p style="text-align: right;">% Daily Value*</p> <p><b>Total Fat 4g</b> <span style="float: right;">6%</span></p> <p>  Saturated Fat 0.5g <span style="float: right;">3%</span></p> <p>  Trans Fat 0g</p> <p><b>Cholesterol 0mg</b> <span style="float: right;">0%</span></p> <p><b>Sodium 220mg</b> <span style="float: right;">9%</span></p> <p><b>Total Carbohydrate 14g</b> <span style="float: right;">5%</span></p> <p>  Dietary Fiber 2g <span style="float: right;">8%</span></p> <p>  Sugars 7g</p> <p><b>Protein 1g</b></p> <hr/> <p>Vitamin A 15%    •    Vitamin C 8%</p> <p>Calcium 2%    •    Iron 2%</p> <p><small>*Percent Daily Values are based on a 2,000 calorie diet.</small></p> </div>
ALLERGENS PRESENT	
<input checked="" type="checkbox"/> None <input type="checkbox"/> Milk <input type="checkbox"/> Egg <input type="checkbox"/> Wheat <input type="checkbox"/> Soy <input type="checkbox"/> Peanuts <input type="checkbox"/> Tree Nuts <input type="checkbox"/> Fish <input type="checkbox"/> Molluscan Shellfish	
ADDITIONAL INFORMATION	
<input checked="" type="checkbox"/> Gluten Free <input checked="" type="checkbox"/> Lacto-Ovo Vegetarian <input type="checkbox"/> Vegan <input type="checkbox"/> Kosher <input type="checkbox"/> Halal	<input checked="" type="checkbox"/> Smart Snacks Compliant

COOKING INSTRUCTIONS	
<b>Convection Oven</b>	Preheat oven to 350°F. Line sheet pans with parchment paper or foil coated with non-stick spray. Arrange sweet potatoes in a single layer on sheet pans. Bake for 15-18 minutes. Turn as needed for even browning.
<b>Standard Oven</b>	Preheat oven to 400°F. Line sheet pans with parchment paper or foil coated with non-stick spray. Arrange sweet potatoes in a single layer on sheet pans. Bake for 18-24 minutes. Turn as needed for even browning.
<b>Combi Oven</b>	Preheat oven to 375°F. Set Fan to 75% and Steam to 20%. Line sheet pans with parchment paper or foil coated with non-stick spray. Arrange sweet potatoes in a single layer on sheet pans. Bake for 11-16 minutes. Turn as needed for even browning.
<b>Deep Fryer</b>	Set fryer at 345°F. Fill fryer basket no more than half full. Fry for 2 ¼ - 2 ½ minutes.

CASE PACK AND SHELF LIFE (stored at 0°F or below)				<i>*Information may vary slightly by production facility</i>	
<b>Gross Weight</b>	17.00 LB	<b>Case Cube (ft.<sup>3</sup>)*</b>	0.74	<b>Pallet TI / HI*</b>	9 / 11
<b>Outer Case Dimensions (L x W x H)*</b>	16" x 13" x 6.125"			<b>Shelf-Life</b>	27 months

I certify that the information provided is true and correct.

*Shawanda Brown*

Shawanda Brown | Principal Scientist Regulatory Nutrition