



McCain® FARMER'S KITCHEN™ CHOPPED ROASTED REDSKIN POTATOES WITH ROSEMARY & GARLIC
USDA School Lunch Meal Planning Nutrition Facts
MCF04851

NUTRITION FACTS			
Serving Size 3.12 oz. (88g) FROZEN *			
Amount per Serving			
Calories 70		Calories from Fat 0	
% Daily Value*			
Total Fat	0.5g		0%
Saturated Fat	0g		0%
<i>Trans</i> Fat 0g			
Polyunsaturated Fat 0g			
Monounsaturated Fat 0g			
Cholesterol	0mg		0%
Sodium	90mg		4%
Potassium	400mg		11%
Total Carbohydrate	14g		5%
Dietary Fiber 1g			4%
Sugars less than 1g			
Protein 2g			
Vitamin A	0%	Vitamin C	4%
Calcium	0%	Iron	4%
INGREDIENTS: Potatoes. Contains 2% or less of Black Pepper, Canola Oil, Corn Starch - Modified, Dextrose, Dried Garlic, Dried Onion, Dried Parsley, Extra Virgin Olive Oil, Maltodextrin, Natural Flavor, Rosemary, Salt, Sugar, Vinegar.			
* Per FBG, one serving portion (1/2 cup heated vegetable) equals garlic.			

USDA Food Buying Guide (FBG) for Child Nutrition Programs			
Product: Potato Products, frozen Skins or Pieces or Wedges, etc., With Skin, Cooked			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	10.6	1/4 cup cooked vegetable	9.5

McCain Equivalent per Bag			
FBG serving sizes adjusted to accommodate seasoning; seasoning 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
4 Pounds	20.5	1/2 cup cooked vegetable	4.88

McCain Equivalent per Case			
FBG serving sizes adjusted to accommodate seasoning; seasoning 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
16 Pounds (4 Bags per Case)	81.98	1/2 cup cooked vegetable	1.22

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, skins,	3.02 oz by weight	X	10.6 / 16	2.00
A. Total Creditable Amount				2.00

* 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 Cups	3.0 Quarter Cups = 3/4 Cup

I certify that this information is true and correct.

3/5/2018
Date

Nicole L. Bartz
 Nicole L. Bartz
 R&D, McCain Foods