

McCAIN® REDSTONE CANYON® SPIRAL CUT FRENCH FRIES

USDA School Lunch Meal Planning Nutrition Facts MCL03622

Saturated Fat 0.5g 3% Trans Fat 0g Polyunsaturated Fat 2.5g Monounsaturated Fat 2g Cholesterol 0mg 0% Sodium 250mg 10% Potassium 170mg 5% Total Carbohydrate 14g 5% Dietary Fiber contains less than 1 % <4% Sugars 0g Protein 1g				
Amount per Serving Calories 110		NUTRITI	ON FACTS	
Calories 110 Calories from Fat 50 Total Fat 5.5g 89 Saturated Fat 0.5g 3° Trans Fat 0g Polyunsaturated Fat 2.5g Monounsaturated Fat 2g Cholesterol 0mg 0° Sodium 250mg 10° Potassium 170mg 5° Total Carbohydrate 14g 5° Dietary Fiber contains less than 1 % <4° Sugars 0g Protein 1g	Serving Size 2	.12 oz. (60g)	FROZEN *	
Calories 110 Calories from Fat 50 Total Fat 5.5g 89 Saturated Fat 0.5g 3° Trans Fat 0g Polyunsaturated Fat 2.5g Monounsaturated Fat 2g Cholesterol 0mg 0° Sodium 250mg 10° Potassium 170mg 5° Total Carbohydrate 14g 5° Dietary Fiber contains less than 1 % <4° Sugars 0g Protein 1g	_			
Calories 110 Calories from Fat 50 Total Fat 5.5g 89 Saturated Fat 0.5g 3° Trans Fat 0g Polyunsaturated Fat 2.5g Monounsaturated Fat 2g Cholesterol 0mg 0° Sodium 250mg 10° Potassium 170mg 5° Total Carbohydrate 14g 5° Dietary Fiber contains less than 1 % <4°				
Calories 110 Calories from Fat 50 Total Fat 5.5g 89 Saturated Fat 0.5g 3° Trans Fat 0g Polyunsaturated Fat 2.5g Monounsaturated Fat 2g Cholesterol 0mg 0° Sodium 250mg 10° Potassium 170mg 5° Total Carbohydrate 14g 5° Dietary Fiber contains less than 1 % <4°				
% Daily Value*	Amount per S	erving		
Total Fat 5.5g 89 Saturated Fat 0.5g 39 Trans Fat 0g Polyunsaturated Fat 2.5g Monounsaturated Fat 2g Cholesterol 0mg 09 Sodium 250mg 109 Potassium 170mg 59 Total Carbohydrate 14g 59 Dietary Fiber contains less than 1 % <49	Calories 110	Cald	ories from Fat 50	
Saturated Fat 0.5g 3% Trans Fat 0g Polyunsaturated Fat 2.5g Monounsaturated Fat 2g Cholesterol 0mg 0% Sodium 250mg 10% Potassium 170mg 5% Total Carbohydrate 14g 5% Dietary Fiber contains less than 1 % <4%			% Daily V	alue*
Trans Fat 0g Polyunsaturated Fat 2.5g Monounsaturated Fat 2g Cholesterol 0mg 0° Sodium 250mg 10° Potassium 170mg 5° Total Carbohydrate 14g 5° Dietary Fiber contains less than 1 % <4°	Total Fat 5.5	3		8%
Polyunsaturated Fat 2.5g	Saturated Fa	t 0.5g		3%
Monounsaturated Fat 2g Cholesterol 0mg 09 Sodium 250mg 109 Potassium 170mg 59 Total Carbohydrate 14g 59 Dietary Fiber contains less than 1 % <49 Sugars 0g Protein 1g	Trans Fat 0g			
Cholesterol 0mg 0% Sodium 250mg 10% Potassium 170mg 5% Total Carbohydrate 14g 5% Dietary Fiber contains less than 1 % <4% Sugars 0g Protein 1g	Polyunsatura	ted Fat 2.5g		
Cholesterol 0mg 0% Sodium 250mg 10% Potassium 170mg 5% Total Carbohydrate 14g 5% Dietary Fiber contains less than 1 % <4% Sugars 0g Protein 1g				
Sodium 250mg 10% Potassium 170mg 5% Total Carbohydrate 14g 5% Dietary Fiber contains less than 1 % <4%	Monounsatur	ated Fat 2g		
Potassium 170mg 59 Total Carbohydrate 14g 59 Dietary Fiber contains less than 1 % <49 Sugars 0g Protein 1g	Cholesterol ()mg		0%
Total Carbohydrate 14g 59 Dietary Fiber contains less than 1 % <49 Sugars 0g Protein 1g	Sodium 250n	ng		10%
Dietary Fiber contains less than 1 % <49 Sugars 0g Protein 1g	Potassium 1	70mg		5%
Sugars 0g Protein 1g	Total Carbohy	ydrate 14g		5%
Sugars 0g Protein 1g	Dietary Fiber	contains les	s than 1 %	<4%
	Protein 1a			
Vitamin A 2% Vitamin C 6%	J			
Vitamin A 2% Vitamin C 6%				
VICALIBITIO 0/	Vitamin A	2%	Vitamin C	6%

Vitamin A	2%	Vitamin C	6%	
Calcium	0%	Iron	<2%	
INGREDIENT	S: Potatoes, \	Vegetable Oil (Conta	ins One	
Or More Of Th	ne Following (Dils: Canola, Soybea	n,	
Cottonseed, S	Sunflower, Co.	n), Bleached Enriche	ed	
Wheat Flour (Flour, Niacin,	Reduced Iron, Thian	nine	
Mononitrate, F	Riboflavin, Fol	lic Acid). Contains 2	% or	
less of Caramel Color, Cocoa Powder (Processed With				
Alkali), Degermed Yellow Corn Meal, Dextrin, Dextrose,				
Garlic Powder, Leavening (Sodium Acid Pyrophosphate				
Sodium Bicarl	oonate), Natu	ral Garlic Flavor, Oni	on	
Powder, Paprika Extract (color), Rice Flour, Salt,				
Sodium Acid Pyrophosphate Added To Maintain Color,				
Spices, Tapioca Starch, Tapioca Starch - Modified,				
Xanthan Gum				

^{*} Per FBG, one serving portion (1/2 cup cooked vegetable) equals 2.12 oz of McCain battered fries.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Jan. 2013 Update) Product: Potatoes, French Fries, frozen, Curly (1/3-inch width) (pg. 2-48)				
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings	
1 Pound	16.2	1/4 cup cooked vegetable	6.2	

McCain Equivalent per Bag				
FBG serving sizes ad	justed 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	
4 Pounds	29.95	1/2 cup cooked vegetable	3.34	

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
24 Pounds (6 Bags per Case)	179.7	1/2 cup cooked vegetable	0.56

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, FF, frozen, curly	1.976 oz by weight	X	16.2/ 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 Cups	3.0 Quarter Cups = 3/4 Cup	

I certify that this information is true and correct. 12

12/14/2017 Date

Nicole L. Bartz
Research and Development