

USDA School Lunch Equivalent For: Oven Ready Twister® Fries C0084

**Grade A Fancy - Regular** 

## Ingredient Statement:

Potatoes, Vegetable Oil (May Contain One or More of the Following: Canola Oil, Sunflower Oil, Cottonseed Oil, Palm Oil, Corn Oil, Soybean Oil, Hydrogenated Soybean and/or Cottonseed Oil), Disodium Dihydrogen Pyrophosphate (to promote color retention), Dextrose.

Food Allergens: NONE

Nutrition Serving Size 1.98	on Facts 3 oz. (56.13g)
Amount Per Serving	
Calories 90	Calories from Fat 30
	% Daily Value*
Total Fat 3.5g	5%
Saturated Fat	1g <b>5</b> %
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Potassium 250m	ng <b>7</b> %
Total Carbohydi	rate 14g 5%
Dietary Fiber 1	g <b>4</b> %
Sugars 0g	
Protein 1g	
Vitamin A 0%	Vitamin C 6%
Calcium 0%	• Iron 2%
*Percent Daily Values a	are based on a 2,000 calorie

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON PRODUCT: (pg.2-69)				
USDA PURCHASED UNIT USDA SERVINGS PER PURCHASED UNIT		USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVING	
1 LB	16.2	1/4 cup cooked vegetable	4.6	

LAMB WESTON EQUILVALENT PER BAGPRODUCT:			
PURCHASED UNIT USDA SERVINGS PER PURCHASED UNIT		USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
5 LB	40.4	1/2 cup cooked vegetable	2.47

LAMB WESTON EQUILVALENT PER CASE PRODUCT:				
PURCHASED UNIT USDA SERVINGS PER PURCHASED UNIT		USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS	
30 LB	242.42	1/2 cup cooked vegetable	0.41	

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchased Unit	Creditable Amount (quarter cup)
Potatoes, French Fries Frozen Curly	Starchy	1.98 oz.	х	16.2/16	2.00

I certify the above information is true and correct and that 1.98 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

## **Cooking Instructions**

Conventional Oven: Pre-heat oven to 400°F. Minimum cook weight 1 lb. Arrange product in a single layer.

Bake 20-25 minutes or or until light golden in color.

diet. Your daily values may be higher or lower

depending on your calorie needs:

Convection Oven: Pre-heat oven to 400°F. Minimum cook weight 1 lb. Arrange product in a single layer.

Bake 13-17 minutes oror until light golden in color.

## Storage and Shelf Life

Keep Frozen until used. Frozen Shelf Life: 24 months.

Approved by:

Rebecca Sekwid Sr. Nutritionist Date: June 1,2014