

USDA School Lunch Equivalent For: Sweet Things® RibCut® Savory Seasoned L0097

USDA PURCHASED UNIT FOR 100 SERVINGS 9.1

USDA PURCHASED UNIT FOR 100 SERVINGS 4.22

USDA PURCHASED UNIT FOR 100 SERVINGS 1.40

Creditable

Amount

(quarter cup)

2.00

FBG Yield

Purchased

Unit

11/16

Ingredient Statement:

Ingredients: Sweet Potatoes, Vegetable Oil (Contains One or More of the Following: High Oleic Canola, Canola, Sunflower), Modified Food Starch (Corn, Tapioca, Potato), Sugar, Salt, Dextrin, Spices, Corn Starch, Rice Flour, Garlic Powder, Onion Powder, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dried Yeast, Oleoresin Paprika, Xanthan Gum, Natural

Food Allergens: NONE

| Nutrition Facts | | | USDA FOOD BUYING GUIDE FOR CHILD NUTRITON | | | | | |
|---|-------------|----------|---|-------------------------------------|--------------------------|--|----------------|--|
| NULLIUN F | 1015 | | | | PRC | OGRAMS | | |
| Serving size 3.38 oz. (96g) | | USDA | PURCHASED UNIT | USDA SERVINGS PER PURCHASED UNIT | | USDA SERVINGS PER MEAL CONTRIBUTION | | |
| Amount per serving 180 | | | 1LB | 11 | | 1/4 cup cooked vegetable | | |
| % Da | aily Value* | | | LAN | IB WESTON EQUILV | ALENT PER | BAG PRODUCT: | |
| Total Fat 9g | 12% | | | | | | | |
| Saturated Fat 0.5g 3% | | PU | RCHASED UNIT | USDA SERVINGS PER PURCHASED | | USDA SERVINGS PER MEAL | | |
| <i>Trans</i> Fat 0g | | | | UNIT | | CONTRIBUTION | | |
| Cholesterol Omg 0% | | | 5 LB | 23.66 | | 1/2 cup cooked vegetable | | |
| Sodium 500mg | 22% | | | | | | | |
| Total Carbohydrate 25g 9% | | | LAMB WESTON EQUILVALENT PER CASE PRODUCT: | | | | | |
| Dietary Fiber 2g 7% | | | | | | | | |
| Total Sugars 6g | | | | | S PER PURCHASED | | VINGS PER MEAL | |
| Includes 3g Added Sugars 6% | | PU | RCHASED UNIT | UNIT | | CONTRIBUTION | | |
| Protein 1g | | | | | | | | |
| | | | 15 LB | 71.00 | | 1/2 cup cooked vegetable | | |
| Vitamin D 0mcg | 0% | | | | | | | |
| Calcium 19mg | 2% | Descri | ption of Creditable | | Ounces per Raw Portion o | | Multiply | |
| Iron 1mg | 6% | | ngredient per | Vegetable | | | | |
| Potassium 170mg | 4% | | Buying Guide (FBG) | Subgroup | Creditable Ing | redient | | |
| *The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. | | Potatoes | , Sweet Fries, Frozen Crinkle Cut | Red/Orange | 2.90 oz by w | veight | х | |

I certify the above information is true and correct and that 3.38 ounce serving of the above product contains 1/2 cup(s) of Red/ Orange vegetables.

Cooking Instructions

Conventional Oven: Pre-heat oven to 400°F. Minimum cook weight 1.5 lb. Arrange product in a single layer.

Bake 22-27 minutes.

<u>Convection Oven</u>: Pre-heat oven to 400°F. Minimum cook weight 1.5 lb. Arrange product in a single layer.

Bake 11-14 minutes.

Perishable. Keep frozen - DO NOT THAW. Store at 0°F (-18°C) or colder. PRODUCT MUST BE COOKED THOROUGHLY. Product must reach a minimum of 165°F (74°C) internal temperature as measured by a food thermometer in several spots. Storage and Shelf Life

PERISHABLE. KEEP FROZEN. STORE AT 0°F (-18°C) OR COLDER. Frozen Shelf Life: 24 months.

Approved by: Rebecca Schnitt Sr. Nutritionist Date: July 1, 2018