

## 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

<b>Nutrition Facts</b>			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