

McCAIN® 1/4" SHOESTRING CUT EXTRA LONG FRENCH FRIES USDA School Lunch Meal Planning Nutrition Facts MCX01

NUTRITION FACTS Serving Size 2.25 oz. (64g) FROZEN * Amount per Serving Calories 110 Calories from Fat 25 % Daily Value* 5% Total Fat 3g Saturated Fat 0g 0% Trans Fat 0g Polyunsaturated Fat 1g Monounsaturated Fat 1.5g Cholesterol 0mg 0% 1% Sodium 25mg Potassium 220mg 6% Total Carbohydrate 17g 6% Dietary Fiber 2g 8% Sugars 0g Protein 2g Vitamin A 0% Vitamin C 4% Calcium 0% 2% Iron

NGREDIENTS: Potatoes, Vegetable Oil (Contains One Or More			
Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower,			
Corn). Contains 2% or less of Dextrose, Sodium Acid			
Pyrophosphate Added To Maintain Natural Color.			

^{*} Per FBG, one serving portion (1/2 cup cooked vegetable) equals 2.25 oz of McCain fries.

USDA Food Buying Guide (FBG) for Child Nutrition Programs Product: Potatoes, French Fries, frozen, Shoestring, Straight cut, Low moisture			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	14.2	1/4 cup cooked vegetable	7.1

McCain Equivalent per Bag 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
4.5 Pounds	31.95	1/2 cup cooked vegetable	3.13

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
27 Pounds (6 Bags per Case)	191.7	1/2 cup cooked vegetable	0.52

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, SC	2.254 oz by weight	X	14.2/ 16	2.000
A. Total Creditable Amount				2.000

^{*} Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yeild 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

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Research and Development