

MCCAIN® 1/2" CRINKLE CUT FRENCH FRIES
USDA School Lunch Meal Planning Nutrition Facts
MCX60

NUTRITION FACTS			
Serving Size 1.98 oz. (56g) FROZEN *			
Amount per Serving			
Calories	90	Calories from Fat	20
% Daily Value*			
Total Fat	2g		3%
Saturated Fat	0g		0%
Trans Fat	0g		
Polyunsaturated Fat	0.5g		
Monounsaturated Fat	1g		
Cholesterol	0mg		0%
Sodium	20mg		1%
Potassium	200mg		6%
Total Carbohydrate	13g		4%
Dietary Fiber	2g		8%
Sugars	0g		
Protein	1g		
Vitamin A	0%	Vitamin C	6%
Calcium	0%	Iron	<2%
INGREDIENTS: 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 1.98 oz of McCain fries.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Jan. 2013 Update)			
Product: Potatoes, French Fries, frozen, Crinkle cut, Low moisture, Ovenable, Includes USDA Commodity (pg. 2-47)			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100
1 Pound	16.2	1/4 cup cooked vegetable	6.2

McCain Equivalent per Bag			
Product: Potatoes, French Fries, frozen, Crinkle cut, Low moisture, Ovenable, Includes USDA Commodity (pg. 2-47)			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100
5 Pounds	40.50	1/2 cup cooked vegetable	2.47

McCain Equivalent per Case			
Product: Potatoes, French Fries, frozen, Crinkle cut, Low moisture, Ovenable, Includes USDA Commodity (pg. 2-47)			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100
30 Pounds (6 Bags per Case)	243.00	1/2 cup cooked vegetable	0.41

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable	Multiply	FBG Yield /Servings	Creditable Amount*
Potato, FF, Frozen, CC, Low	1.98 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.

11/3/2016
Date


Nicole L Bartz
Research and Development