



ORE-IDA® GOLDEN TWIRLS® SPIRAL CUT FRENCH FRIES
USDA School Lunch Meal Planning Nutrition Facts
OIF01038A

NUTRITION FACTS			
Serving Size 1.98 oz. (56g) FROZEN *			
Amount per Serving			
Calories 90		Calories from Fat 25	
% Daily Value*			
Total Fat 3g			5%
Saturated Fat 0g			0%
<i>Trans</i> Fat 0g			
Polyunsaturated Fat 1g			
Monounsaturated Fat 1.5g			
Cholesterol 0mg			0%
Sodium 25mg			1%
Potassium 180mg			5%
Total Carbohydrate 13g			4%
Dietary Fiber 2g			8%
Sugars 0g			
Protein 2g			
Vitamin A 0%	Vitamin C 6%		
Calcium 0%	Iron 0%		
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			
Product: Potatoes, French Fries, frozen, Curly (1/3-inch width)			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal	USDA Purchase Units for 100 Servings
1 Pound	16.2	1/4 cup cooked vegetable	6.2

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 Pounds	32.40	1/2 cup cooked vegetable	3.09

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	McCain Purchase Units for 100 Servings
24 Pounds (6 Bags per Case)	194.40	1/2 cup cooked vegetable	0.51

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, Curly	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.

5/14/2018
Date

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