

MCCAIN® SKIN-ON WAFFLE FRIES 6X4.5 LBS USDA School Lunch Meal Planning Nutrition Facts OIF01037A

	UITDIT	ION EACTS	
NUTRITION FACTS			
Serving Size 3.02 oz. (86g) FROZEN *			
Amount per Calories 140	_	Calories from	□at 1E
Calones 140)		
Total Eat Sc		% Dali	y Value*
Total Fat 5g Saturated F			8% 4%
	Ū		4 70
Trans Fat (•	•	
Polyunsaturated Fat 2g Monounsaturated Fat 2.5g			
Cholesterol		t 2.5g	00/
Sodium 80			0% 3%
Potassium			10%
Total Carbo		22a	7%
Dietary Fibe			12%
Sugars 0g	a og		14/0
Protein 2g			
Vitamin A	0%	Vitamin C	6%
Calcium	0%	Iron	4%
INGREDIEN	TS: Potat	oes, Vegetable O	il
(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 heated vegetable) equals 3.02 oz of McCain waffle fries.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Jan. 2013 Update) Product: Potato products, frozen, Skins or Pieces or Wedges, etc. With skin, Cooked				
USDA Purchase Unit	LISDA Servings per LISDA Serving Size LISDA Purchase Units			
1 Pound	10.6	1/4 cup heated vegetable	9.5	

McCain Equivalent per Bag				
Product: Potato products, frozen, Skins or Pieces or Wedges, etc. With skin, Cooked				
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal	McCain Purchase Units for 100 Servings	
4.5 Pounds	23.85	1/2 cup heated vegetable	4.19	

McCain Frenchestant man Occa-			
McCain Equivalent per Case			
Product: Potato products, frozen, Skins or Pieces or Wedges, etc. With skin, Cooked			
McCain Purchase Unit	USDA Servings per	USDA Serving Size	McCain Purchase Units for
Wiccain Purchase Unit	Purchase Unit	per Meal	100 Servings
27 Pounds (6 Bags per Case)	143.10	1/2 cup heated vegetable	0.70

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, Wedges	3.019 oz by weight	Χ	10.6/ 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.

4/30/2018

Ruth A Luther

Research and Development