

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION: VEGETABLE / ONION, FROZEN: Simplot Classic® Onions, Pearl IQF / SKU 10071179846628. To be packed to U.S. Grade A Standard. PACK SIZE: 12/2.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*					
FBG: Onions, Mature, fresh All Sizes Whole	FBG Servings per LB	Servings per Bag	Servings per Case	Bags for 100 Servings	
2.26 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	7.10	17.75	213.00	5.7	
4.51 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	3.55	8.87	106.44	11.3	

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	Additional	Meat Alt.
¼ cup					¼ cup		
½ cup					½ cup		
¾ cup					¾ cup		
1 cup					1 cup		

^{*}Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 2013 Update. Servings are approximate.

NUTRITION INFORMATION	¼ cup	½ cup	
Gram Weight (g)	64	128	
Calories (kcal)	20	40	
Calories from fat (kcal)	0	0	
Fat (g)	0	0	
Saturated Fat (g)	0	0	
Trans Fat (g)	0	0	
Cholesterol (mg)	0	0	
Sodium (mg)	10	15	
Potassium (mg)	80	160	
Carbohydrates (g)	5	10	
Dietary Fibers (g)	1	2	
Total Sugars (g)	2	5	
Protein (g)	0	1	
Vitamin A (IU)	0	0	
Vitamin C (mg)	0	0	
Calcium (mg)	17.42	34.77	
Iron (mg)	0.23	0.46	

INGREDIENT STATEMENT:
Pearl Onions.
ALLED CENTINE CRAATION
ALLERGEN INFORMATION:
N/A
FOOD SENSITIVITY INFORMATION:
Gluten-free. Vegan.

PREPARATION INSTRUCT	IONS:				
FOR HOT DISHES:	Add frozen vegetables to oth	Add frozen vegetables to other ingredients and cook as if using fresh ingredients.			
FOR COLD DISHES:	Add frozen vegetables to bo ingredients.	Add frozen vegetables to boiling water, stir and return to a boil, drain and chill before adding to other ingredients.			
CASE PACK:					
Dimensions (LxWxH):	16.375" x 10.875" x 9.875"	Pallet (TI/HI):	10 x 4		
Shelf Life (days):	720 @ 0°F	Gross Weight (LB):	31.25		

I certify that the above information is true and correct as of September 19, 2013.

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