



USDA School Lunch Equivalent For: **Tater Valley Oven Brown 1/2" Crinkle Cut Fries C22**

**Extra Long Fancy - Regular**

**Ingredient Statement:**

Potatoes, Vegetable Oil (Contains One or More of the Following: Canola Oil, Corn Oil, Cottonseed Oil, Palm Oil, Soybean Oil, Sunflower Oil), Disodium Dihydrogen Pyrophosphate (to promote color retention), Dextrose.

**Food Allergens: NONE**

<b>Nutrition Facts</b>	
Serving Size 1.97 oz. (55.85g)	
Amount Per Serving	
<b>Calories 90</b>	<b>Calories from Fat 20</b>
	% Daily Value*
<b>Total Fat 2.5g</b>	<b>4%</b>
Saturated Fat 0.5g	<b>3%</b>
Trans Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 15mg</b>	<b>1%</b>
<b>Potassium 200mg</b>	<b>6%</b>
<b>Total Carbohydrate 15g</b>	<b>5%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 0g	
<b>Protein 1g</b>	
<b>Vitamin A 0%</b>	<b>• Vitamin C 6%</b>
<b>Calcium 0%</b>	<b>• Iron 2%</b>

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

USDA FOOD BUYING GUIDE FOR CHILD NUTRITION PRODUCT: (pg.2-68 )			
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
1 LB	16.2	1/4 cup cooked vegetable	6.2

LAMB WESTON EQUIVALENT PER BAG PRODUCT:			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
5 LB	40.61	1/2 cup cooked vegetable	2.46

LAMB WESTON EQUIVALENT PER CASE PRODUCT:			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
30 LB	243.65	1/2 cup cooked vegetable	0.41

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchased Unit	Creditable Amount (quarter cup)
Potatoes, French Fries, Frozen Crinkle Cut Low Moisture, Oven	Starchy	1.97	X	16.2/16	2.00

I certify the above information is true and correct and that 1.97 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

**Cooking Instructions**

**Conventional Oven:** Pre-heat oven to 400°F. Minimum cook weight 1 lb. Arrange product in a single layer. Bake 20-25 minutes or until light golden in color.  
**Convection Oven:** Pre-heat oven to 400°F. Minimum cook weight 1 lb. Arrange product in a single layer. Bake 12 -15 minutes or until light golden in color.

**Storage and Shelf Life**

Keep Frozen until used.  
 Frozen Shelf Life: 24 months.

Approved by:  Sr. Nutritionist Date: June 1, 2014