



**Product Fact Sheet for
Schools and Child Care Institutions**

PRODUCT SPECIFICATION:	POTATOES / FRENCH FRIES, FROZEN: Simplot Skincredibles® 8-Cut Wedge / SKU 10071179238027. Packed to U.S. Grade A Standards. Skin-on 8-cut wedge. Processed in vegetable oil. Oven-ready or deep fry preparation. PACK SIZE: 6/5 LB bags per case.
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NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, frozen Wedges USDA Foods	FBG Servings per LB	Servings per Bag	Servings per Case	Bags for 100 Servings
1.35 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	11.90	59.50	357.00	1.7
2.69 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.96	29.80	178.80	3.4

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)	38	76
Calories (kcal)	50	100
Calories from fat (kcal)	15	30
Fat (g)	1.5	3.5
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	10	15
Potassium (mg)	150	310
Carbohydrates (g)	8	16
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	2.09	4.17
Calcium (mg)	4.23	8.44
Iron (mg)	0.19	0.38

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soybean, Canola, Corn, and/or Sunflower), Dextrose, Disodium Dihydrogen Pyrophosphate (to maintain natural color).

ALLERGEN INFORMATION:

N/A

FOOD SENSITIVITY INFORMATION:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

DEEP FRYER: Preheat fryer to 345°F. Fill fryer basket no more than half full. Fry for 4-4½ minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 13.625"	Pallet (TI/HI):	9 x 7
Shelf Life (days):	540 @ 0°F	Gross Weight (LB):	32.00

I certify that the above information is true and correct as of October 13, 2013.

Shawanda Brown, Regulatory Affairs and Nutrition Manager