

ORE-IDA® OVEN READY 1/2" CRINKLE CUT FRENCH FRIES
USDA School Lunch Meal Planning Nutrition Facts
OIF00055A

NUTRITION FACTS			
Serving Size 2.54 oz. (72g) FROZEN *			
Amount per Serving			
Calories 110	Calories from Fat 23		
% Daily Value*			
Total Fat 2.5g	4%		
Saturated Fat 0g	0%		
Trans Fat 0g			
Polyunsaturated Fat 1g			
Monounsaturated Fat 1.5g			
Cholesterol 0mg	0%		
Sodium 20mg	1%		
Potassium 260mg	8%		
Total Carbohydrate 17g	6%		
Dietary Fiber 2g	10%		
Sugars 0g			
Protein 2g			
Vitamin A 0%	Vitamin C 8%		
Calcium 0%	Iron 2%		
INGREDIENTS: Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Annatto (color), Caramel Color, Sodium Acid Pyrophosphate Added To Maintain Natural Color.			

* Per FBG, one serving portion (1/2 cup cooked vegetable) equals 2.54 oz of McCain fries.

I certify that this information is true and correct.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Dec. 2007 Update)			
Product: Potatoes, French Fries, frozen, Crinkle cut, Regular moisture (pg. 2-69)			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	12.6	1/4 cup cooked vegetable	8

McCain Equivalent per Bag			
Product: Potatoes, French Fries, frozen, Crinkle cut, Regular moisture (pg. 2-69)			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
5 Pounds	31.50	1/2 cup cooked vegetable	3.17

McCain Equivalent per Case			
Product: Potatoes, French Fries, frozen, Crinkle cut, Regular moisture (pg. 2-69)			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
30 Pounds (6 Bags per Case)	189.00	1/2 cup cooked vegetable	0.53

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable	Multiply	FBG Yield /Servings	Creditable Amount*
Potato, FF, Frozen, CC, Regular	2.54 oz by weight	X	12.6 / 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 Cup	3.0 Quarter Cups = 3/4 Cup

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Date

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