



Gordon Food Service Product Information

The below information has been provided by the manufacturer of the item and is believed to be accurate.

ITEM INFORMATION	394002, FRIES 3/8" R/C LNG CRISP COATD 6-5#, Gordon Choice
SPECIFICATION APPROVAL DATE	7/25/2018
INGREDIENT INFORMATION	Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Enriched Wheat Flour (Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Rice Flour, Dextrin, Modified Corn Starch, Salt, Corn Starch, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Xanthan Gum, Dextrose, Color (Caramel, Annatto). CONTAINS: WHEAT
ALLERGEN INFORMATION	WHEAT

Nutrition Facts		
Serving Size		
Servings Per Container	About Or Do Servings Vary? No	
Amount Per Serving		
Calories		
Calories from Fat		
	Per Serving	% Daily Value
Total Fat (g)		
Saturated Fat (g)		
Trans Fat (g)		
Cholesterol (mg)		
Sodium (mg)		
Total Carbohydrate (g)		
Dietary Fiber (g)		
Sugars (g)		
Protein (g)		
Vitamin A (%)		
Vitamin C (%)		
Calcium (%)		
Iron (%)		
Additional NLEA Notes		

“NEW” Nutrition Facts Panel

Serving per Container		About 160	
Serving Size		3 oz (84g / About 15 Pieces)	
	Per Serving	Per Container	
Calories	170		
Total Fat(g)	8.0	10	
Saturated Fat (g)	2.0	10	
Trans Fat (g)	0.0		
Cholesterol (mg)	0	0	
Sodium (mg)	310	13	
Total Carb. (g)	23	8	
Dietary Fiber (g)	1	4	
Total Sugars (g)	<1		
Inc. Added Sugars (g)	0	0	
Protein (g)	2		
Vitamin D (mcg)	0.0	0	
Calcium (mg)	17.0	0	
Iron (mg)	0.7	4	
Potassium (mg)	220.0	4	
Additional Notes	Iron 0.72 mg		



Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Gordon Choice 3/8” Regular Cut Long French Fries Supplier Code: G0165

UPC 10093901394009

Manufacture: Lamb Weston Holdings, Inc.

Serving Size: 2.58 oz. (73g)

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)	
Potatoes, French Fries, Straight Cut Ovenable	Starchy	2.29 oz.	X	14/16	2.00	
			X			
			X			
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none"> ▪ ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. ▪ Vegetables and vegetable purees credit on volume served. ▪ At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. ▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. ▪ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. ▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors ▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 					Total Cups Beans/Peas (Legumes)	_____
					Total Cups Dark Green	_____
					Total Cups Red/Orange	_____
					Total Cups Starchy	1/2 cup
					Total Cups Other	_____

I certify the above information is true and correct and that 2.58 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.
(vegetable subgroup)



II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
		X		
		X		
		X		
Total Creditable Fruit Amount:				
<ul style="list-style-type: none"> ▪ ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. ▪ Fruits and fruit purees credit on volume served. ▪ At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component. ▪ Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit). 				

I certify the above information is true and correct and that _____ounce serving of the above product contains _____cup(s) of fruit.

Quarter Cup to Cup Conversions*
0.5 Quarter Cups vegetable = 1/8 Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable = 1/4 Cup vegetable or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups vegetable = 3/8 Cup vegetable or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups vegetable = 1/2 Cup vegetable or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups vegetable = 5/8 Cup vegetable or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups vegetable = 3/4 Cup vegetable or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups vegetable = 7/8 Cup vegetable or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

Rebecca Schmidt

Signature

Senior Nutritionist, Regulatory Affairs

Title

Rebecca Schmidt
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07/27/2018
Date

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