

USDA School Lunch Equivalent For: Taterboy® Long Branch Fries 3/8" Regular Cut Western Spicy 24504

Extra Long Fancy - Seasoned

Ingredient Statement:

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), Salt, Modified Corn Starch, Spices, Garlic Powder, Corn Meal, Onion Powder, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Natural Flavor, Oleoresin Paprika, Dextrose.

Food Allergens: WHEAT

Amount Per Servin	g	
Calories 120	Calories from	n Fat 45
	% D	aily Value
Total Fat 5g		8%
Saturated Fa	t 1.5g	8%
Trans Fat 0g		
Cholesterol 0n	ng	0%
Sodium 280mg	3	12%
Potassium 230	Omg	7%
Total Carbohy	drate 16g	5%
Dietary Fiber	· 2g	8%
Sugars 0g		
Protein 2g		
Vitamin A 0%	Vitamin	C 6%
Calcium 0%	• Iron 2%	

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON			
PRODUCT: (pg.2-69)			
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
1 LB	14	1/4 cup cooked vegetable	7.2

LAMB WESTON EQUILVALENT PER BAGPRODUCT:			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
5 LB	31.74	1/2 cup cooked vegetable	3.15

LAMB WESTON EQUILVALENT PER CASE PRODUCT:			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
30 LB	190.47	1/2 cup cooked vegetable	0.53

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, Straight Cut Ovenable Regular Moisture	Starchy	2.28	х	14/16	2.00

I certify the above information is true and correct and that 2.52 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: Rebecce Schmid Sr. Nutritionist Date: July 1, 2016