

## SEEING POSSIBILITIES IN POTATOES

USDA School Lunch Equivalent For: Lamb's Seasoned® CrissCut® Original Recipe D23

Fancy - Seasoned

## **Ingredient Statement:**

Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Enriched Wheat Flour (Wheat Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Salt, Modified Corn Starch, Spices, Corn Meal, Garlic Powder, Onion Powder, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dried Yeast, Oleoresin Paprika, Dextrose.

## Food Allergens: WHEAT

<b>Nutritio</b>	n Facts
Serving size	2.18 oz. (62g
Amount per serving	
Calories	120
	% Daily Value
Total Fat 6g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	12%
Total Carbohydrate	14g <b>5</b> %
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Add	ed Sugars 0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 1mg	6%
Potassium 190mg	4%

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON PROGRAMS								
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT		USDA SERVINGS PER MEAL		USDA PURCHASED UNIT FOR 100			
1LB	PURCE	16.2	CONTRIBUTION  1/4 cup cooked vegetable		SERVINGS 6.2			
LAMB WESTON EQUILVALENT PER BAG PRODUCT								
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT		USDA SERVINGS PER MEAL CONTRIBUTION		USDA PURCHASED UNIT FOR 100 SERVINGS			
4.5 LB		33.02	1/2 cup cooked vegetable		3.02			
	LAM	IB WESTON EQUIL	VALENT PER	CASE PRODUCT				
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT		USDA SERVINGS PER MEAL CONTRIBUTION		USDA PURCHASED UNIT FOR 100 SERVINGS			
27 LB	198.16		1/2 cup cooked vegetable		0.50			
Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Creditable In		Multiply	FBG Yield/ Purchased Unit	Creditable Amount (quarter cup)		

I certify the above information is true and correct and that 2.18 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

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16.2/16

2.00

1.975 oz by weight

## **Cooking Instructions**

Conventional Oven: Pre-heat oven to 400°F. Minimum cook weight 1.5 lb. Arrange product in a single layer.

Potatoes, Frozen Crinkle Cut

Low Moisture

Bake 25-30 minutes.

Convection Oven: Pre-heat oven to 400°F. Minimum cook weight 1.5 lb. Arrange product in a single layer.

Bake 11-13 minutes.

Perishable. Keep frozen - DO NOT THAW. Store at 0°F (-18°C) or colder. PRODUCT MUST BE COOKED THOROUGHLY. Product must reach a minimum of 165°F (74°C) internal temperature as me

Starchy

Storage and Shelf Life

PERISHABLE. KEEP FROZEN. STORE AT 0°F (-18°C) OR COLDER.

Frozen Shelf Life: 24 months.

Approved by: Rebecca Schwidt Sr. Nutritionist Date: July 1, 2018