

USDA School Lunch Equivalent For: Lamb's Seasoned® 5/16" Thin Regular Cut Original Recipe B43

Extra Long Fancy - Seasoned Fries

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

Nutrition F Serving size 2.03	oz. (58g)
Amount per serving Calories	110
% I	Daily Value
Total Fat 6g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 250mg	11%
Total Carbohydrate 15g	5%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 8mg	0%
Iron 1mg	6%
Potassium 210mg	4%

	USDA FOC	D BUYING GUIDE I	FOR CHILD N	UTRITON PROGR	AMS	
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT		USDA SERVINGS PER MEAL CONTRIBUTION		USDA PURCHASED UNIT FOR 100 SERVINGS	
1LB	17.5		1/4 cup cooked vegetable		5.8	
	LAN	1B WESTON EQUIL	VALENT PER	BAG PRODUCT		
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT		USDA SERVINGS PER MEAL CONTRIBUTION		USDA PURCHASED UNIT FOR 100 SERVINGS	
5 LB	39.40		1/2 cup cooked vegetable		2.53	
LAMB WESTON EQUILVALENT PER CASE PRODUCT USDA SERVINGS PER USDA SERVINGS PER MEAL USDA PURCHASED UNIT FOR 10 PURCHASED UNIT CONTRIBUTION SERVINGS						
30 LB	236.45		1/2 cup cooked vegetable		0.42	
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, Frozen, Shoestring Straight Cut Low Moisture	Starchy	1.83 oz.		Х	17.5/16	2.00

I certify the above information is true and correct and that a 2.03 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

Cooking Instructions

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

Bake 10-12 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 mea Storage and Shelf Life

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

Frozen Shelf Life: 24 months.

Approved by: Rebecca Schwid

Sr. Nutritionist Date: July 1, 2018