

USDA School Lunch Equivalent For: Lamb's Seasoned 3/8" Regular Cut Original Recipe B91

Extra Long 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

Serving size 2.52	2 oz. (71g)
Amount per serving	420
<u>Calories</u>	<u> 120</u>
%	Daily Value
Total Fat 5g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 16g	6%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugar	rs 0 %
Protein 2g	
Vitamin D 0mcg	0%
Calcium 14mg	2%
Iron 1mg	6%
Potassium 300mg	6%

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON				
PROGRAMS				
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS	
1LB	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	0.52	

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

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

Bake 10-13 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 measured by a

Storage and Shelf Life

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

Frozen Shelf Life: 24 months.

Approved by: Rebecca Schmidtonist Date: July 1, 2018