

## McCain® Harvest Splendor® Sweet Potato Chopped Wedges USDA School Lunch Meal Planning Nutrition Facts 100000686

NUTRITION FACTS			
Serving Size 3.37 oz. (96g) FROZEN *			
Amount per	Serving		
Calories 100	(	Calories from F	at 25
		% Daily	/ Value*
Total Fat 2.5	ig		4%
Saturated F	at 0g		2%
Trans Fat 0			
Polyunsatu			
Monounsat		it 1g	
Cholesterol	U		0%
Sodium 25r	ng		2%
Potassium	0		11%
Total Carbo		21g	6%
Dietary Fibe	er 2g		13%
Sugars 8g			
Protein 2g			
Vitamin A		Vitamin C	6%
Calcium	4%	Iron	4%
INGREDIEN	TS: Swee	t Potatoes.	
		ns One Or Mo	re Of
The Followin	g Oils: Ca	anola, Soybea	n,
Cottonseed,	Sunflowe	r, Corn). Con	tains
2% or less of Sodium Acid Pyrophosphate			
Added To Maintain Natural Color.			
* Per FBG,	one servi	ng portion (1/2	2 cup

\* Per FBG, one serving portion (1/2 cup cooked vegetable) equals 3.37 oz of McCain sweet potato wedges.

USDA Food Buying Guide (FBG) for Child Nutrition Programs			
Product: Potatoes, Sweet, Fries, frozen; Wedge Cut (March 2016 Update; pg 2-8)			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	9.5	1/4 cup cooked vegetable	10.6

<b>McCain Equivalent per Bag</b> Product: Potatoes, Sweet, Fries, frozen; Wedge Cut (March 2016 Update; pg 2-8)			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
2.5 Pounds	11.88	1/2 cup cooked vegetable	8.42

McCain Equivalent per Case				
Product: Potatoes, Sweet, Fries, frozen; Wedge Cut (March 2016 Update; pg 2-8)				
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings	
15 Pounds (6 Bags per Case)	71.25	1/2 cup cooked vegetable	1.4	

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient**	Multiply	FBG Yield / Servings per Unit	Creditable Amount*
Potato products, frozen	3.37 oz by weight	Х	9.5 / 16	2.000
A. Total Creditable Amount				2.000

\* Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

Using the quarter cup to cup conversion chart below to calculate the quarter cup creditable amount. Quarter Cup to Cup Conversion:

0.5 Quarter Cups = 1/8 Cup	1.5 Quarter Cups = 3/8 Cup	2.5 Quarter Cups = 5/8 Cup
1.0 Quarter Cups = 1/4 Cup	2.0 Quarter Cups = 1/2 Cups	3.0 Quarter Cups = 3/4 Cup

I certify that this information is true and correct.

1/8/2018 Date

Ruth a. Luther

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