

USDA School Lunch Equivalent For: Lamb's Seasoned® Wedge Cut Ranch Recipe R12

Fancy - Seasoned

Ingredient Statement:

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), Wheat Flour, Salt, Corn Starch, Onion Powder, Modified Corn Starch, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Spice, Natural and Artificial Flavors (Milk), Cultured Sour Cream (Milk, Cream, Non-Fat Dry Milk, Modified Corn Starch, Guar Gum, Locust Bean Gum, Carrageenan), Sweet Buttermilk, Lactic Acid.

Food Allergens: WHEAT, MILK

Nutrition Factoring size 2.92	oz. (83g
Amount per serving Calories	120
	Daily Value
Total Fat 5g	69
Saturated Fat 1g	5 9
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 280mg	129
Total Carbohydrate 17g	69
Dietary Fiber 2g	79
Total Sugars 0g	
Includes 0g Added Sugars	09
Protein 2g	
Vitamin D 0mcg	09
Calcium 17mg	29
Iron 0mg	09
Potassium 300mg	69

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	
		CONTRIBUTION	SERVINGS	
1 LB	11.9	1/4 cup cooked vegetable	8.5	

LAMB WESTON EQUILVALENT PER BAGPRODUCT:				
PURCHASED UNIT	JRCHASED UNIT USDA SERVINGS PER PURCHASED UNIT		USDA PURCHASED UNIT FOR 100 SERVINGS	
5 LB	27.39	1/2 cup cooked vegetable	3.65	

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	164.38	1/2 cup cooked vegetable	0.60	

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, Frozen, Wedges USDA	Starchy	2.69	Х	11.9/16	2.00

I certify the above information is true and correct and that 2.92 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 1.5 lb. Arrange product in a single layer.

Bake 22-25 minutes.

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

Bake 12-14 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 Schmitt

Sr. Nutritionist Date: July 1, 2018