

SEEING POSSIBILITIES IN POTATOES

USDA SERVINGS PER

PURCHASED UNIT

243.65

USDA School Lunch Equivalent For: Stealth Fries® 5/16" Thin Regular Cut S35

Extra Long Fancy - Seasoned

USDA PURCHASED UNIT FOR 100

SERVINGS

0.41

Ingredient Statement:

Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Modified Food Starch (Potato, Corn, Tapioca), Rice Flour, Dextrin, Salt, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dextrose, Xanthan Gum.

Food Allergens: None

Nutrition Serving size 1.	Facts 97 oz. (56g)
Amount per serving Calories	100
	% Daily Value*
Total Fat 3.5g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 15g	5%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sug	ars 0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 0mg	0%
Potassium 170mg	4%
*The % Daily Value tells you how muc serving of food contributes to a daily of day is used for general nutrition advice	diet. 2,000 calories a

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON PROGRAMS							
USDA PURCHASED UNIT	USDA SERVINGS PER USDA SERVINGS PER MEAL USD PURCHASED UNIT CONTRIBUTION		USDA PURCHASED UNIT FOR 100 SERVINGS				
1LB	17.5	17.5 1/4 cup cooked vegetable 5.8					
PURCHASED UNIT	USDA SERVINGS PER	USDA SERVINGS PER MEAL	USDA PURCHASED UNIT FOR 100				
PORCHASED UNIT	PURCHASED UNIT	CONTRIBUTION	SERVINGS				
5 LB	40.6	1/2 cup cooked vegetable	2.46				
LAMB WESTON EQUILVALENT PER CASE PRODUCT							

USDA SERVINGS PER MEAL

CONTRIBUTION

1/2 cup cooked vegetable

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 1.97 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 20-22 minutes.

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

Bake 8-10 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 Schmit

Sr. Nutritionist Date: July 1, 2018

PURCHASED UNIT

30 LB