

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:

POTATOES / SPECIALTY / FORMED, FROZEN: Simplot® Tri-Taters® / SKU 10071179280224. U.S. grade A; 2oz triangular shape; No binders or fillers; Processed in vegetable oil; Oven or deep fry preparation. **PACK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*					
FBG: Potato Products, frozen Hashed Patty Pre-Browned 2.25 oz ea.	FBG Servings per LB	Servings per Bag	Servings per Case	Bags for 100 Servings	
2.26 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	7.11	35.55	213.30	2.9	
4.51 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	3.55	17.75	106.50	5.7	

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	Additional	Meat Alt.
¼ cup (about 2 pieces)			¼ cup				
½ cup (about 3 pieces)			½ cup				
¾ cup			¾ cup				
1 cup			1 cup				

^{*}Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 2013 Update. Servings are approximate.

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	64	128
Calories (kcal)	100	200
Calories from fat (kcal)	45	90
Fat (g)	5	10
Saturated Fat (g)	1	1.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	220	440
Potassium (mg)	370	740
Carbohydrates (g)	13	26
Dietary Fibers (g)	1	3
Total Sugars (g)	0	0
Protein (g)	1	1
Vitamin A (IU)	0	0
Vitamin C (mg)	2.97	5.92
Calcium (mg)	5.83	11.63
Iron (mg)	0.38	0.77

ALLERGEN INFORMATION:	
N/A	
FOOD SENSITIVITY INFORMATION:	
Gluten-free. Vegan.	

PREPARATION INSTRUCTIONS: See www.simplotfoods.com for additional preparation instructions.			
CONVECTION OVEN: Preheat oven to 450°F. Arrange Tri-Taters in a single layer on baking pans. Bake for 11-15 minutes.			
STANDARD OVEN:	Preheat oven to 450°F. Arrange Tri-Taters in a single layer on baking pans. Bake for 20-25 minutes.		
CASE PACK:			

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Dimensions (LxWxH):	16" x 13" x 10.75"	Pallet (TI/HI):	9 x 8		
Shelf Life (days):	540 @ 0°F	Gross Weight (LB):	31.75		

I certify that the above information is true and correct as of October 10, 2013.

Shawanda Brown, Regulatory Affairs and Nutrition Manager