

USDA School Lunch Equivalent For: Colossal Crisp® 3/8" Regular Cut C0057

Long 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), Rice Flour, Dextrin, Modified Corn Starch, Salt, Corn Starch, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Xanthan Gum, Dextrose, Color (Caramel, Annatto).

Food Allergens: WHEAT

Nutrition Serving size 2.	Facts 58 oz. (73g)
Amount per serving Calories	150
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	12%
Total Carbohydrate 20g	7%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sug	ars 0 %
Protein 2g	
Vitamin D 0mcg	0%
Calcium 15mg	2%
Iron 1mg	6%
Potassium 190mg	4%
*The % Daily Value tells you how muc serving of food contributes to a daily of day is used for general nutrition advice	liet. 2,000 calories a

	USDA FOOD BUYING GUIDE FOR CHILD NUTRITON PROGRAMS				
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION			
1LB	14	1/4 cup cooked vegetable	7.2		

LAMB WESTON EQUILVALENT PER BAG PRODUCT					
PURCHASED UNIT	USDA SERVINGS PER	USDA SERVINGS PER MEAL	USDA PURCHASED UNIT FOR 100		
PORCHASED UNIT	PURCHASED UNIT	CONTRIBUTION	SERVINGS		
5 LB	31.00	1/2 cup cooked vegetable	3.22		

LAMB WESTON EQUILVALENT PER CASE PRODUCT				
PURCHASED UNIT	USDA SERVINGS PER USDA SERVINGS PER MEAL		USDA PURCHASED UNIT FOR 100	
	PURCHASED UNIT	CONTRIBUTION	SERVINGS	
30 LB	186.04	1/2 cup cooked vegetable	0.53	

	Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	1 ' '	Multiply	FBG Yield/ Purchased Unit	
F	Potatoes, French Fries, Straight Cut Ovenable	Starchy	2.29 oz	Х	14/16	2.00

I certify the above information is true and correct and that a 2.58 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

Cooking Instructions

<u>Convection Oven</u>: Pre-heat oven to 400°F. Minimum cook weight 1.5 lb. Arrange product in a single layer. Bake 11-13 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 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