



**MOORE'S SUN STIX SWEET POTATO FRIES**  
 USDA School Lunch Meal Planning Nutrition Facts  
 40010256

<b>NUTRITION FACTS</b>			
Serving Size 2.29 oz. (65g) FROZEN *			
<b>Amount per Serving</b>			
Calories 90		Calories from Fat 35	
% Daily Value*			
Total Fat	4g		6%
Saturated Fat	0.5g		3%
Trans Fat	0g		
Polyunsaturated Fat	2g		
Monounsaturated Fat	1g		
Cholesterol	0mg		0%
Sodium	80mg		3%
Potassium	230 mg		7%
Total Carbohydrate	14g		5%
Dietary Fiber	2g		9%
Sugars	7g		
Protein	less than 1g		
Vitamin A	50%	Vitamin C	10%
Calcium	2%	Iron	2%
INGREDIENTS: Sweet Potatoes, Vegetable Oil (Soybean And/Or Canola), Water. Contains 2% or less of Artificial Flavor, Beta Carotene, Caramel Color, Corn Starch, Enriched Bleached Wheat Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Food Starch - Modified, Guar Gum, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Partially Hydrogenated Soybean Oil, Rice Flour, Salt, Sugar, Tapioca Dextrin.			

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Dec. 2007 Update)			
Product: Potatoes, French Fries, frozen, Straight Cut, Regular Moisture, Ovenable			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100
1 Pound	14.0	1/4 cup cooked vegetable	7.2

McCain Equivalent per Bag			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100
2.5 Pounds	17.50	1/4 cup cooked vegetable	5.71

McCain Equivalent per Case			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100
15 Pounds (6 Bags per Case)	105.00	1/4 cup cooked vegetable	0.95

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable	Multiply	FBG Yield /Servings	Creditable Amount*
Potatoes, FF, frozen, SC, Regular	2.29 oz by weight	X	14.0/16	2.003
A. Total Creditable Amount				2.003

\* 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 Cup	3.0 Quarter Cups = 3/4 Cup

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Date

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Hyperlink:  
<http://www.mccainusafoodservice.com/Product/Detail/40010256?backUrl=%2FProduct%2FList%3FCurrentFilter.FreeText%3D40010256>