

USDA School Lunch Equivalent For: Stealth Fries® Oven 1/4" Shoestring S14

Long Fancy - Seasoned

## Ingredient Statement:

Potatoes, High Oleic Canola Oil, Modified Food Starch (Potato, Corn), Rice Flour, Dextrin, Enriched Wheat Flour (Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Wheat Starch, Cornstarch, Salt, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dextrose, Xanthan Gum, Color (Annatto, Caramel, Turmeric).

## Food Allergens: WHEAT

Serving size 2.07	oz. (59g
Amount per serving Calories	110
% D	aily Value
Total Fat 5g	69
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 160mg	79
Total Carbohydrate 15g	5%
Dietary Fiber 1g	49
Total Sugars 0g	
Includes 0g Added Sugars	09
Protein 1g	
Vitamin D 0mcg	09
Calcium 8mg	0%
Iron 0mg	09
Potassium 160mg	49

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON PRODUCT: (pg. 2-69)			
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
1LB	17.5	1/4 cup cooked vegetable	5.8

LAMB WESTON EQUILVALENT PER BAG PRODUCT				
PURCHASED UNIT	USDA SERVINGS PER	USDA SERVINGS PER MEAL	USDA PURCHASED UNIT FOR 100	
	PURCHASED UNIT	CONTRIBUTION	SERVINGS	
4.5 LB	34.78	1/2 cup cooked vegetable	2.87	

LAMB WESTON EQUILVALENT PER CASE PRODUCT				
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS	
27 LB	208.69	1/2 cup cooked vegetable	0.47	

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchased Unit	
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 2.07 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 18-20 minutes or until light golden in color.

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

Bake 8-11 minutes or until light golden in color.

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 food thermometer in several spots.

## Storage and Shelf Life

PERISHABLE. KEEP FROZEN. STORE AT 0°F (-18°C) OR COLDER.

Frozen Shelf Life: 24 months.

Approved by: Referen Schmid

Sr. Nutritionist Date: July 1, 2017