



Item #P40

## Cheddar Cheese Stuffed Spudz®

**Brand:** Lamb Weston® Tantalizers®

**Cut Size:** Bite-sized Rounds Approx. 25-31/lb.

**Package Size:** 6/3# CHS

Cheddar Cheese Stuffed Spudz® are a blend of cheddar cheese and mozzarella cheese "without the spicy heat", with a crisp coating in a bite-size round shape. Fun, shareable bite-size finger food. AVAILABLE IN SELECT MARKETS - EXCLUDING EUROPE.

### Ingredients

Potatoes, Wheat Flour, Pasteurized Processed Cheese (Cheddar Cheese [Milk, Cheese Culture, Salt, Enzymes], Water, Milkfat, Sodium Phosphate, Sodium Hexametaphosphate, Salt, Color [Annatto, Paprika]), Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Mozzarella Cheese (Pasteurized Milk, Non-Fat Milk, Cultures, Salt, Enzymes), Enriched Wheat Flour (Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Salt, Modified Potato Starch, Sugar, Natural Cheese Flavor, Dextrin, Dehydrated Potato, Yeast, Disodium Dihydrogen Pyrophosphate (to promote color retention). CONTAINS: WHEAT, MILK

Allergens: Milk, Wheat

Grade: A (FORMED PRODUCTS - SEASONED)

Kosher: No

Country of Origin: USA

Shelf Life: 720 days

SCC Code: 10044979016409

Item Number: P40

## NUTRITION

**Serving Size:** 3 oz (84 g/about 5 pieces)

**Servings per container:** About 96

**Calories [per serving]:** 185.0

**Calories from fat:** 90.0

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

\*\*Contains less than 2% of the Daily Value of these nutrients.

### Amount Per Serving

		DV%
Total Fat	9.0g	14.0%
Saturated Fat	3.5g	18.0%
Trans Fat	0	
Cholesterol	5.0mg	2.0%
Sodium	390.0mg	16.0%
Potassium	160.0mg	5.0%
Total Carbohydrate	21.0g	7.0%
Dietary Fiber	2.0g	8.0%
Sugars	2g	
Protein	5.0g	
Vitamin A		2%
Vitamin C		0%
Calcium		8%
Iron		2%

## COOKING METHODS

Method	Time	Temperature	Additional Instructions
Convection Oven	5 - 6 min	425°F	
Conventional Oven	14 min	450°F	
Deep Fry	2 1/2 - 2 3/4 min	350 - 360°F	
Impingement Oven	7 - 8 min	500°F	

## SHIPPING & STORAGE

Shipping Information		Product Information	
Net Weight	18.0000	Grade	A (FORMED PRODUCTS - SEASONED)
Gross Weight	20.0000	Country of Origin	USA
Count Per Pound	25-31	Kosher Status	No
Case Cube	0.74	Shelf Life	720 days
Ti/Hi	9,13		

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.



**Product Formulation Statement (PFS) for Documenting Vegetables and Fruits**

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Tantalizers Stuffed Spudz Cheddar Cheese Supplier Code: P40

UPC 1 00 44979 016409

Manufacture: Lamb Weston Holdings, Inc.

Serving Size: 3 oz. (84g/about 5 pieces)

**I. Vegetable Component**

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)	
Potato Products, Frozen, Circles	Starchy	0.63 oz.	X	12.6/16	0.5	
			X			
			X			
<b>Total Creditable Vegetable Amount:</b>						
<ul style="list-style-type: none"> <li>▪ <sup>1</sup>FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</li> <li>▪ Vegetables and vegetable purees credit on volume served.</li> <li>▪ At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li> <li>▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li> <li>▪ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.</li> <li>▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors</li> <li>▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</li> </ul>					<b>Total Cups Beans/Peas (Legumes)</b>	_____
					<b>Total Cups Dark Green</b>	_____
					<b>Total Cups Red/Orange</b>	_____
					<b>Total Cups Starchy</b>	1/8 cup
					<b>Total Cups Other</b>	_____

I certify the above information is true and correct and that 3.0 ounce serving of the above product contains 1/8 cup(s) of starchy vegetables.  
(vegetable subgroup)



## II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)
		X		
		X		
		X		
<b>Total Creditable Fruit Amount:</b>				

- <sup>1</sup>FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that \_\_\_\_\_ ounce serving of the above product contains \_\_\_\_\_ cup(s) of fruit.

Quarter Cup to Cup Conversions*	
0.5 Quarter Cups vegetable	= 1/8 Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable	= 1/4 Cup vegetable or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups vegetable	= 3/8 Cup vegetable or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups vegetable	= 1/2 Cup vegetable or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups vegetable	= 5/8 Cup vegetable or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups vegetable	= 3/4 Cup vegetable or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups vegetable	= 7/8 Cup vegetable or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups vegetable	= 1 Cup vegetable or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup	

*Rebecca Schmidt*

Signature

Senior Nutritionist, Regulatory Affairs

Title

Rebecca Schmidt  
Printed Name

7/11/2018  
Date

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