

USDA School Lunch Equivalent For: Sweet Things® 3/8" Sweet Potato Crinkle Cut Fries L0084

Long Fancy - Seasoned Fries

## Ingredient Statement:

Ingredients: Sweet Potatoes, Vegetable Oil (Contains One or More of the Following: High Oleic Canola, Canola, Sunflower), Modified Food Starch (Corn, Potato, Tapioca), Sugar, Rice Flour, Corn Starch, Dextrin, Spice, Salt, Oleoresin Paprika, Xanthan Gum, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate)

## Food Allergens: NONE

<b>Nutrition F</b>	acts
Serving size 3.1	7 oz. (90g
Amount per serving Calories	140
	Daily Value
Total Fat 5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 180mg	8%
Total Carbohydrate 24g	9%
Dietary Fiber 3g	11%
Total Sugars 8g	
Includes 3g Added Suga	rs <b>6</b> %
Protein 1g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 250mg	6%

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON				
PRODUCT: (2016 additional yield information, pg. 2)				
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL	USDA PURCHASED UNIT FOR 100	
		CONTRIBUTION	SERVINGS	
1LB	11	1/4 cup cooked vegetable	9.1	

LAMB WESTON EQUILVALENT PER BAG PRODUCT:				
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS	
3 LB	15.18	1/2 cup cooked vegetable	6.5	

LAMB WESTON EQUILVALENT PER CASE PRODUCT:				
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS	
15 LB	75.94	1/2 cup cooked vegetable	1.31	

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient		FBG Yield/ Purchased Unit	
Potatoes, Sweet, Fries, frozen, Crinkle Cut	Red/Orange	2.91 oz by weight	Х	11/16	2.00

I certify the above information is true and correct and that 3.16 ounce serving of the above product contains 1/2 cup(s) of Red/ Orange vegetables.

## **Cooking Instructions**

Conventional Oven: Pre-heat oven to 400°F. Minimum cook weight 1 lb. Arrange product in a single layer.

Bake 21-25 minutes or to desired crispness and texture.

Convection Oven: Pre-heat oven to  $400^{\circ}$ F. Minimum cook weight 1 lb. Arrange product in a single layer.

Bake 10-12 minutes or to desired crispness and texture.

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: Rebecce Selvine Sr. Nutritionist Date: July 1, 2017