



USDA School Lunch Equivalent For: Lamb Weston MunchSkins® Fried Potato Skins 2200D

Regular

Ingredient Statement:

Potatoes, Soybean and/or Canola Oil

Food Allergens: NONE

Nutrition Facts	
Serving size	2.69 oz. (76g/2 to 3 pieces)
Amount per serving	
Calories	110
% Daily Value*	
Total Fat 3.5g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 18g	7%
Dietary Fiber 3g	11%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 11mg	0%
Iron 1mg	6%
Potassium 410mg	8%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

USDA FOOD BUYING GUIDE FOR CHILD NUTRITION PRODUCT: (pg.2-68)			
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
1 LB	11.90	1/4 cup cooked vegetable	8.5

LAMB WESTON EQUIVALENT PER BAG PRODUCT:			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
4 LB	23.79	1/2 cup cooked vegetable	4.2

LAMB WESTON EQUIVALENT PER CASE PRODUCT:			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
16 LB	95.16	1/2 cup cooked vegetable	1.05

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchased Unit	Creditable Amount (quarter cup)
Potatoes, Frozen, Wedges	Starchy	2.69 oz.	X	11.9/16	2.00

I certify the above information is true and correct and that 2.69 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

Cooking Instructions PRODUCT MUST BE COOKED THOROUGHLY

Conventional Oven: Pre-heat oven to 400°F. Minimum cook weight 1-1/2 lb. Arrange product in a single layer, skin side up.

Bake 15-20 minutes or until light golden in color.

Convection Oven: Pre-heat oven to 400°F. Minimum cook weight 1-1/2 lb. Arrange product in a single layer, skin side up.

Bake 10 -12 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:  Sr. Nutritionist Date: July 1, 2017