



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