



USDA School Lunch Equivalent For: **Taterboy® TaterBabies® Wedges 24298**

Fancy - Seasoned

Ingredient Statement:

Potatoes, Vegetable Oil (May Contain One or More of the Following: Canola Oil, Sunflower Oil, Cottonseed Oil, Palm Oil, Corn Oil, Soybean Oil), Enriched Wheat Flour (Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Salt, Modified Corn Starch, Spices, Garlic Powder, Corn Meal, Onion Powder, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Natural Flavor, Spice and Coloring, Dextrose.
CONTAINS: WHEAT

Food Allergens: WHEAT

| Nutrition Facts | |
|-------------------------------|-----------------------|
| Serving size | 2.90 oz. (82g) |
| Amount per serving | |
| Calories | 110 |
| % Daily Value* | |
| Total Fat 5g | 6% |
| Saturated Fat 1.5g | 8% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 250mg | 11% |
| Total Carbohydrate 14g | 5% |
| Dietary Fiber 2g | 7% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 2g | |
| Vitamin D 0mcg | 0% |
| Calcium 17mg | 2% |
| Iron 1mg | 6% |
| Potassium 230mg | 4% |

*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 | 11.9 | 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 |
| 5 LB | 27.58 | 1/2 cup cooked vegetable | 3.62 |

| LAMB WESTON EQUIVALENT PER CASE PRODUCT: | | | |
|--|----------------------------------|-------------------------------------|--------------------------------------|
| PURCHASED UNIT | USDA SERVINGS PER PURCHASED UNIT | USDA SERVINGS PER MEAL CONTRIBUTION | USDA PURCHASED UNIT FOR 100 SERVINGS |
| 30 LB | 165.51 | 1/2 cup cooked vegetable | 0.6 |

| 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 USDA | Starchy | 2.69 oz. by weight | X | 11.9/16 | 2.00 |

I certify the above information is true and correct and that 2.90 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 lb. Arrange product in a single layer.

Bake 20-25 minutes or to desired crispness and texture.

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

Bake 12-15 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:  Sr. Nutritionist Date: July 1, 2017