



USDA School Lunch Equivalent For: **Sweet Things® 1" Sweet Potato Roasted Tri-Cut Dices 33230**

Fancy Other - Regular

Ingredient Statement:

Ingredients: Sweet Potatoes, Sodium Acid Pyrophosphate Used As a Processing Aide.

Food Allergens: NONE

Nutrition Facts	
Serving size	1.65 oz. (47g)
Amount per serving	
Calories	50
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 35mg	2%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	4%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 0mg	0%
Potassium 160mg	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.2-80)			
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
1LB	9.7	1/4 cup cooked vegetable	10.4

LAMB WESTON EQUIVALENT PER BAG PRODUCT:			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
40 LB	388	1/4 cup cooked vegetable	0.26

LAMB WESTON EQUIVALENT PER CASE PRODUCT:			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
40 LB	388	1/4 cup cooked vegetable	0.26

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)
Sweet Potatoes, frozen Center Cuts	Red/Orange	1.65 oz	X	9.7/16	1.00

I certify the above information is true and correct and that 1.65 ounce serving of the above product contains 1/4 cup(s) of Red/ Orange vegetables.

Cooking Instructions

Conventional Oven: Pre-heat oven to 400°F. Minimum cook weight 1.5 lb. Arrange product in a single layer.

Bake 30-35 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: *Rebecca Schmidt*

Sr. Nutritionist Date: July 1, 2017