



USDA School Lunch Equivalent For: **Colossal Crisp® 1/4" Shoestring Fries C0034**

Long Fancy - Seasoned

Ingredient Statement:

Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Enriched Wheat Flour (Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Rice Flour, Dextrin, Modified Corn Starch, Salt, Corn Starch, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Xanthan Gum, Dextrose, Color (Caramel, Annatto).

Food Allergens: WHEAT

| Nutrition Facts | |
|--|-----------------------|
| Serving size | 2.12 oz. (60g) |
| Amount per serving | |
| Calories | 140 |
| % Daily Value* | |
| Total Fat 7g | 9% |
| Saturated Fat 2g | 10% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 240mg | 10% |
| Total Carbohydrate 17g | 6% |
| Dietary Fiber 1g | 4% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 1g | |
| Vitamin D 0mcg | 0% |
| Calcium 8mg | 0% |
| Iron 1mg | 6% |
| Potassium 140mg | 2% |
| <small>*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.</small> | |

| USDA FOOD BUYING GUIDE FOR CHILD NUTRITION PRODUCT: (pg.2-69) | | | |
|--|----------------------------------|-------------------------------------|--------------------------------------|
| USDA PURCHASED UNIT | USDA SERVINGS PER PURCHASED UNIT | USDA SERVINGS PER MEAL CONTRIBUTION | USDA PURCHASED UNIT FOR 100 SERVINGS |
| 1 LB | 17.5 | 1/4 cup cooked vegetable | 5.8 |

| LAMB WESTON EQUIVALENT PER BAG PRODUCT: | | | |
|---|----------------------------------|-------------------------------------|--------------------------------------|
| PURCHASED UNIT | USDA SERVINGS PER PURCHASED UNIT | USDA SERVINGS PER MEAL CONTRIBUTION | USDA PURCHASED UNIT FOR 100 SERVINGS |
| 4.5 LB | 33.96 | 1/2 cup cooked vegetable | 2.94 |

| LAMB WESTON EQUIVALENT PER CASE PRODUCT: | | | |
|--|----------------------------------|-------------------------------------|--------------------------------------|
| PURCHASED UNIT | USDA SERVINGS PER PURCHASED UNIT | USDA SERVINGS PER MEAL CONTRIBUTION | USDA PURCHASED UNIT FOR 100 SERVINGS |
| 27 LB | 203.77 | 1/2 cup cooked vegetable | 0.49 |

| 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) |
|--|--------------------|---|----------|---------------------------|---------------------------------|
| Potato, Frozen, French Fries, Shoestring Straight Cut Low Moisture | Starchy | 1.83 oz. | X | 17.5/16 | 2.00 |

I certify the above information is true and correct and that 2.12 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

Cooking Instructions

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

Bake 8-10 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