



USDA School Lunch Equivalent For: **Lamb's Supreme® Steak House Fries E02**

**Premium Extra Long**

**Ingredient Statement:**

Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Disodium Dihydrogen Pyrophosphate (to promote color retention), Dextrose.

**Food Allergens: NONE**

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>2.28 oz. (65g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>90</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 2.5g	<b>3%</b>
Saturated Fat 1g	<b>5%</b>
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 20mg	<b>1%</b>
<b>Total Carbohydrate</b> 15g	<b>5%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 2g	
Vitamin D 0mcg	<b>0%</b>
Calcium 9mg	<b>0%</b>
Iron 1mg	<b>6%</b>
Potassium 240mg	<b>6%</b>

\*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	14.00	1/4 cup cooked vegetable	7.2

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	35.08	1/2 cup cooked vegetable	2.85

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	210.52	1/2 cup cooked vegetable	0.47

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, Straight Cut Regular Moisture	Starchy	2.28 oz.	X	14.0/16	2.00

I certify the above information is true and correct and that 2.28 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

**Cooking Instructions**

**Conventional Oven:** Pre-heat oven to 425°F. Minimum cook weight 1 lb. Arrange product in a single layer. Flip fries halfway through bake time for optimal texture. Bake 23-25 minutes or until light golden in color.

**Convection Oven:** Pre-heat oven to 425°F. Minimum cook weight 1 lb. Arrange product in a single layer. Flip fries halfway through bake time for optimal texture. Bake 13 -16 minutes or until light golden in color.

**Storage and Shelf Life**

Keep Frozen until used.  
Frozen Shelf Life: 24 months.

Approved by:  Sr. Nutritionist Date: July 1, 2017