



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

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

*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