



USDA School Lunch Equivalent For: **Sweet Things® Mini Tater Puffs® L0094**

Formed Product - Seasoned

Ingredient Statement:

Ingredients: Sweet Potatoes, Sugar, Corn Starch, High Oleic Canola Oil, Modified Food Starch (Corn, Tapioca, Potato), Rice Flour, Salt, Dextrin, Natural Flavor, Color (Turmeric, Oleoresin Paprika), Dextrose, Xanthan Gum, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate).

Food Allergens: None

Nutrition Facts	
Serving size	3.35 oz. (95g) 10 pieces
Amount per serving	
Calories	170
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 34g	12%
Dietary Fiber 3g	11%
Total Sugars 16g	
Includes 9g Added Sugars	18%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 23mg	2%
Iron 0mg	0%
Potassium 280mg	6%
<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: (2016 additional yield information, pg. 2)			
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
1LB	10	1/4 cup cooked vegetable	10

LAMB WESTON EQUIVALENT PER BAG PRODUCT			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
2.5 LB	11.94	1/2 cup cooked vegetable	8.37

LAMB WESTON EQUIVALENT PER CASE PRODUCT			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
15 LB	71.64	1/2 cup cooked vegetable	1.39

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, Sweet, Fries, frozen Puff	Red/ Orange	3.2	X	10/16	2.00

I certify the above information is true and correct and that 3.35 ounce serving of the above product contains 1/2 cup(s) of Red/Orange vegetables.

Cooking Instructions

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

Bake 22-25 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 10-12 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