



USDA School Lunch Equivalent For: **Park Premium® Tri-Patties® PP52**

Formed Product - Regular

Ingredient Statement:

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

Food Allergens: NONE

Nutrition Facts	
Serving size	4.50 oz. (128g/2-1/4 pieces)
Amount per serving	
Calories	220
% Daily Value*	
Total Fat 11g	14%
Saturated Fat 3.5g	18%
<i>Trans Fat 0g</i>	
Cholesterol 0mg	0%
Sodium 490mg	21%
Total Carbohydrate 27g	10%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1mg	6%
Potassium 400mg	8%

*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.2-69)			
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
1 LB	7.11	1/4 cup cooked vegetable	14.1

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	17.78	1/2 cup cooked vegetable	5.63

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	106.65	1/2 cup cooked vegetable	0.94

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)
Hashed patty Pre-browned 2.25 oz.	Starchy	4.50 oz.	X	7.11/16	2.00

I certify the above information is true and correct and that 4.50 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

Cooking Instructions

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

Bake 25-30 minutes or to desired crispness and texture. Turn on tray after 6 to 11 minutes for more uniform browning.

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

Bake 13-17 minutes or to desired crispness and texture. Turn on tray after 7 to 9 minutes for more uniform browning.

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: 18 months.

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