

USDA School Lunch Equivalent For: Lamb's Skin-On Wedge Cuts Q80

Fancy

Ingredient Statement:

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

Food Allergens: None

Serving size 2.6	69 oz. (76g
Amount per serving Calories	100
9	% Daily Value
Total Fat 2.5g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 25mg	19
Total Carbohydrate 18g	7%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Suga	ars 0 %
Protein 2g	
Vitamin D 0mcg	0%
Calcium 11mg	0%
Iron 1mg	69
Potassium 350mg	89

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON PRODUCT (pg. 2-68)				
USDA PURCHASED UNIT USDA SERVINGS PER PURCHASED UNIT		USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS	
1LB	11.9	1/4 cup cooked vegetable	8.5	

LAMB WESTON EQUILVALENT PER BAG PRODUCT					
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS		
5 LB	29.73	1/2 cup cooked vegetable	3.36		

LAMB WESTON EQUILVALENT PER CASE PRODUCT				
USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS		
178.45	1/2 cup cooked vegetable	0.56		
	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER USDA SERVINGS PER MEAL PURCHASED UNIT CONTRIBUTION		

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchased Unit	
Potatoes, Frozen, Wedges USDA	Starchy	2.69 oz. by weight	Х	11.9/16	2.00

I certify the above information is true and correct and that a 2.69 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 lb. Arrange product in a single layer.

Bake 20-25 minutes or until light golden in color.

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

Bake 13 -18 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: Rebecca Schmitt

Sr. Nutritionist Date: July 1, 2017