

USDA School Lunch Equivalent For: Lamb's Seasoned® Twister® Fries Original Recipe D0073

Fancy - Seasoned

Ingredient Statement:

Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Enriched Wheat Flour (Wheat Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Salt, Modified Corn Starch, Spices, Corn Meal, Garlic Powder, Onion Powder, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dried Yeast, Oleoresin Paprika, Dextrose.

Food Allergens: WHEAT

Serving size	2.25 oz. (64g
Amount per serving Calories	120
	% Daily Value
Total Fat 6g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	149
Total Carbohydrate	15g 5 %
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 1g Add	ed Sugars 29
Protein 2g	
Vitamin D 0mcg	0%
Calcium 15mg	29
Iron 0.8mg	4%
Potassium 200mg	49

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON				
PROGRAMS				
USDA PURCHASED UNIT	USDA SERVINGS PER	USDA SERVINGS PER MEAL	USDA PURCHASED UNIT FOR 100	
	PURCHASED UNIT	CONTRIBUTION	SERVINGS	
1LB	16.2	1/4 cup cooked vegetable	6.2	

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	35.55	1/2 cup cooked vegetable	2.81

LAMB WESTON EQUILVALENT PER CASE PRODUCT			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
30 LB	213.33	1/2 cup cooked vegetable	0.46

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, French Fries Frozen Curly	Starchy	1.98 oz.	Х	16.2/16	2.00

I certify the above information is true and correct and that 2.25 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

Cooking Instructions

Convection Oven: Pre-heat oven to 400°F. For 1-1/2 pounds of frozen product, arrange product in a single layer. Bake 8-11 minutes.

Food Safety: Product must be cooked thoroughly before eating. Keep Frozen - Do Not Thaw. Read and follow the cooking instructions as product must meet 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.

Rebecca Schwid Sr. Nutritionist Date: July 1, 2019

Lamb Weston Customer Service, 8701 W. Gage Blvd., Kennewick, WA 99336 Phone: 509-736-0437 E-mail: Kasey.Crowner@lambweston.com