

USDA School Lunch Equivalent For: Park Premium® Triangle Hash Brown Patties PP52

Formed Products - 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%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 490mg	21%
Total Carbohydrate 27g	10%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 0g Added S	Sugars 0 %
Protein 2g	
Vitamin D 0mcg	0%
Calcium 15mg	29
Iron 0.8mg	49
Potassium 400mg	89

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON PROGRAMS			
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	
1 LB	7.11	1/4 cup cooked vegetable	

LAMB WESTON EQUILVALENT PER BAGPRODUCT:			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
5 LB	17.77	1/2 cup cooked vegetable	5.62

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	30 LB 106.66		0.93

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)
Potato Products, frozen, Hashed patty, Pre-browned 2.25 oz.	Starchy	4.50 oz.	Х	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.

Conventional Oven: Pre-heat oven to 400°F. For 1-1/2 pounds of frozen product, arrange product in a single layer. Bake 25-30 minutes. Convection Oven: Pre-heat oven to 400°F. For 1-1/2 pounds of frozen product, arrange product in a single layer. Bake 13-17 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: 18 months.

Approved by: Rebecca Schmid Sr. Nutritionist Date: July 1, 2019