



Nutrition Facts

About 179 servings per container

Serving Size 2.69 oz / 20 pieces
(76g)

Amount Per Serving

Calories 140

		% DV*
Total Fat	7g	9%
Saturated Fat	1g	5%
Trans Fat	0g	
Polyunsaturated Fat	3g	
Monounsaturated Fat	3g	
Cholesterol	0mg	0%
Sodium	160mg	7%
Total Carbohydrates	20g	7%
Dietary Fiber	2g	7%
Total Sugars	< 1g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0.3mg	0%
Potassium	280mg	6%

* The % Daily Value (DV) 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.

INGREDIENTS: Potatoes, Dehydrated Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Potato Starch, Sea Salt, Sodium Acid Pyrophosphate Added To Maintain Color.

McCain® MINI MASHERS
USDA School Lunch Meal Planning Nutrition Facts
 1000010868

Meets Smart Snack Qualification: No
Meets Buy American Qualification: Yes
Country of Origin: USA
Religious Certifications(s): None



* Per FBG, one serving portion (1/2 cup cooked starchy vegetable) equals 2.69 oz / 20 pieces (76 g) of McCain Mini Mashers.

Pack size: 6/5 lb

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient**	Multiply	FBG Yield /Servings per Unit	Creditable Amount*
Potatoes, fresh White or Russet, All Sizes, Whole,	2.3535 oz by weight	X	8.4 / 16	1.236
Potatoes, dehydrated Flake, Low moisture	0.2690 oz by weight	X	50.5/16	0.849
A. Total Creditable Amount				2.085

* Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

Using the quarter cup to cup conversion chart below to calculate the quarter cup creditable amount.

Quarter Cup to Cup Conversion:

0.5 Quarter Cups = 1/8 Cup	1.5 Quarter Cups = 3/8 Cup	2.5 Quarter Cups = 5/8 Cup
1.0 Quarter Cups = 1/4 Cup	2.0 Quarter Cups = 1/2 Cups	3.0 Quarter Cups = 3/4 Cup

I certify that this information is true and correct.

5/18/2023
Date

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