

McCAIN® FARMER'S KITCHEN™ CHOPPED ROASTED REDSKIN POTATOES WITH ROSEMARY & GARLIC USDA School Lunch Meal Planning Nutrition Facts

MCF04851

Amount per S Calories 70	erving	Colorian from Est. 0	
Calories 70		Calories from Fat 0	
Total Fat 0.5		% Daily Value*	0%
Saturated Fa			0%
outurated i a	it og		0 /0
Trans Fat 0g	ł		
Polyunsatura	ited Fat 0g		
Monounsatur	rated Eat. Oc		
Cholesterol (9		0%
Sodium 90m	3		4%
Potassium 40	0		11%
Total Carboh			5%
Dietary Fiber	1g		4%
Sugars less t	hen 1 g		
Protein 2g			
		Vitamin C	4%
Vitamin A	0%		
	0% 0%	Iron	4%
Vitamin A Calcium		Iron	4%

USDA Food Buying Guide (FBG) for Child Nutrition Programs				
Product: Potato Products, frozen Skins or Pieces or Wedges, etc., With Skin, Cooked				
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings	
1 Pound	10.6	1/4 cup cooked vegetable	9.5	

McCain Equivalent per Bag FBG serving sizes adjusted to accommodate seasoning; seasoning not part of vegetable serving.			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
4 Pounds	20.5	1/2 cup cooked vegetable	4.88

McCain Equivalent per Case			
FBG serving sizes adjusted to accommodate seasoning; seasoning not part of vegetable serving.			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
16 Pounds (4 Bags per Case)	81.98	1/2 cup cooked vegetable	1.22

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient**	Multiply	FBG Yield /Servings per Unit	Creditable Amount*
Potato products, frozen, skins,	3.02 oz by weight	Х	10.6 / 16	2.00
A. Total Creditable Amount				2.00

* Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yeild 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

* Per FBG, one serving portion (1/2 cup heated vegetable) equals garlic.

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I certify that this information is true and correct.

3/5/2018 Date

Nicole L. Bartz R&D, McCain Foods