



**McCain® 1/4" SHOESTRING CUT EXTRA LONG FRENCH FRIES**  
**USDA School Lunch Meal Planning Nutrition Facts**  
**MCX01**

| <b>NUTRITION FACTS</b>   |              |                      |           |
|--|--------------|----------------------|-----------|
| Serving Size 2.25 oz. (64g) <b>FROZEN</b> *  |              |                      |           |
| <b>Amount per Serving</b>  |              |                      |           |
| Calories 110   |              | Calories from Fat 25 |           |
| % Daily Value*   |              |                      |           |
| <b>Total Fat</b> 3g  |              |                      | <b>5%</b> |
| Saturated Fat 0g   |              |                      | <b>0%</b> |
| Trans Fat 0g   |              |                      |           |
| Polyunsaturated Fat 1g   |              |                      |           |
| Monounsaturated Fat 1.5g   |              |                      |           |
| <b>Cholesterol</b> 0mg   |              |                      | <b>0%</b> |
| <b>Sodium</b> 25mg   |              |                      | <b>1%</b> |
| <b>Potassium</b> 220mg   |              |                      | <b>6%</b> |
| <b>Total Carbohydrate</b> 17g  |              |                      | <b>6%</b> |
| Dietary Fiber 2g   |              |                      | <b>8%</b> |
| Sugars 0g  |              |                      |           |
| <b>Protein</b> 2g  |              |                      |           |
| Vitamin A 0%   | Vitamin C 4% |                      |           |
| Calcium 0%   | Iron 2%      |                      |           |
| INGREDIENTS: Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Dextrose, Sodium Acid Pyrophosphate Added To Maintain Natural Color. |              |                      |           |
| * Per FBG, one serving portion (1/2 cup cooked vegetable) equals 2.25 oz of McCain fries.  |              |                      |           |

| <b>USDA Food Buying Guide (FBG) for Child Nutrition Programs</b>                        |                                 |   |                                      |
|---|---------------------------------|---|--------------------------------------|
| Product: <b>Potatoes, French Fries, frozen</b> , Shoestring, Straight cut, Low moisture |                                 |   |                                      |
| USDA Purchase Unit  | USDA Servings per Purchase Unit | USDA Serving Size per Meal Contribution | USDA Purchase Units for 100 Servings |
| 1 Pound   | 14.2                            | 1/4 cup cooked vegetable                | 7.1                                  |

| <b>McCain Equivalent per Bag</b>  |                                 |   |  |
|---|---------------------------------|---|--|
| FBG serving sizes adjusted to accommodate batter; batter 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 |
| 4.5 Pounds  | 31.95                           | 1/2 cup cooked vegetable                | 3.13                                   |

| <b>McCain Equivalent per Case</b>   |                                 |   |  |
|---|---------------------------------|---|--|
| FBG serving sizes adjusted to accommodate batter; batter 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 |
| 27 Pounds (6 Bags per Case)   | 191.7                           | 1/2 cup cooked vegetable                | 0.52                                   |

| 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, FF, Frozen, SC  | 2.254 oz by weight                                | X        | 14.2/ 16                     | 2.000              |
| <b>A. Total Creditable Amount</b>                                 |   |          |                              | <b>2.000</b>       |

\* 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 Cup | 3.0 Quarter Cups = 3/4 Cup |

I certify that this information is true and correct.

3/5/2018  
Date

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