

McCAIN® REGULAR POTATO SKINS USDA School Lunch Meal Planning Nutrition Facts MCX03602

Serving Size	2.89 oz. (82g) F	RITION FACTS	
Approximately		KOLLN	
Approximater	y 2 SKIIIS.		
Amount per	Servina		
Calories 90		Calories from Fat 0	
		% Daily Value*	
Total Fat 0g			0%
Saturated Fa	at 0g		0%
Trans Fat 0	a		
Polyunsatur	-		
1 Olyanbatan	ated rating		
Monounsatu	rated Fat 0g		
Cholesterol			0%
Sodium 5mg			0%
Potassium 4	190mg		14%
Total Carboh	ydrate 19g		6%
Dietary Fibe	r 3g		12%
	_		
Sugars 0g			
Protein 2g			
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	6%
INGREDIENT	S: POTATOES	i.	

* Per FBG, one serving portion (1/2 cup baked vegetable) equals
2.89 oz of McCain potatoes. Approximately 2 skins per 1/2 cup
serving. (The total gram amount of 2 skins must equal 82 grams.)

I certify that this information is true and correct.

USDA Food Buying Guide (FBG) for Child Nutrition Programs Product: Potatoes, frozen, Shells			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	11.1	1/4 cup baked vegetable	9.1

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
4.25 Pounds	23.59	1/2 cup baked vegetable	4.24

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
17 Pounds (4 Bags per Case)	94.35	1/2 cup baked vegetable	1.06

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, Frozen, Shells	2.89 oz by weight	Х	11.1 / 16	2.000
A. Total Creditable Amount				2.000

^{*} 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

3/5/2018

Nicole L. Bartz Research and Development