

## MCCAIN® SKIN-ON WAFFLE FRIES 6X4.5 LBS USDA School Lunch Meal Planning Nutrition Facts OIF01037A

NUTRITION FACTS			
Serving Size 3.02 oz. (86g) FROZEN *			
Amount per			
Calories 140	)	Calories from Fa	
		% Daily \	
Total Fat 5g			8%
Saturated F	at 1g		4%
Trans Fat 0	)g		
Polyunsatur			
Monounsati		at 2.5g	
Cholesterol Omg		0%	
Sodium 80			3%
Potassium			10%
Total Carbo		22g	7%
Dietary Fibe	er 3g		12%
Sugars 0g			
Protein 2g			
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Vitamin A	0%	Vitamin C	6%
Calcium	0%	Iron	4%
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.			
i o Maintain I	Natural C	olor.	

<sup>\*</sup> Per FBG, one serving portion (1/2 cup heated vegetable) equals 3.02 oz of McCain waffle fries.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Jan. 2013 Update)			
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	USDA Purchase Units for 100 Servings
1 Pound	10.6	1/4 cup heated vegetable	9.5

McCain Equivalent per Bag			
Product: Potato products, frozen, Skins or Pieces or Wedges, etc. With skin, Cooked			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal	McCain Purchase Units for 100 Servings
4.5 Pounds	23.85	1/2 cup heated vegetable	4.19

McCain Equivalent per Case			
Product: Potato products, frozen, Skins or Pieces or Wedges, etc. With skin, Cooked			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal	McCain Purchase Units for 100 Servings
27 Pounds (6 Bags per Case)	143.10	1/2 cup heated vegetable	0.70

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, Wedges	3.019 oz by weight	Χ	10.6/ 16	2.000
A. Total Creditable Amount				2.000

<sup>\*</sup> 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.

4/30/2018

Ruth A Luther

Research and Development