



Moore's Moor-Ring® Breaded Onion Ring
USDA School Lunch Meal Planning Nutrition Facts
Product Code: 40010017

NUTRITION FACTS	
Serving Size 2.67 oz. (75.6g) 6 pieces Frozen *	
Amount per Serving	
Calories 170	Calories from Fat 70
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	
Monounsaturated Fat 2.0g	
Polyunsaturated Fat 5g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Potassium 80mg	2%
Total Carbohydrate 22g	7%
Dietary Fiber 1g	4%
Sugars 4g	
Protein 2g	
Vitamin A 0%	Vitamin C 4%
Calcium contains less than 2%	Iron 2%
INGREDIENTS: Diced Onions, Bleached Wheat Flour, Vegetable Oil (Soybean And/Or Canola), Corn Starch, Wheat Flour, Water. Contains 2% or less of Calcium Chloride, Cellulose Gum, Dextrose, Dried Whole Egg, Food Starch - Modified, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Modified Corn Starch, Natural Flavors, Nonfat Milk, Oleoresin Paprika (color), Salt, Sodium Alginate, Soy Flour, Spices, Sugar, Whey, Yellow Corn Flour.	

USDA Food Buying Guide (FBG) for Child Nutrition Programs			
Product: Onions, mature, fresh, diced ready-to-use			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	12.6	1/4 cup diced, raw vegetable	8.0

McCain Equivalent per Bag			
FBG serving adjusted to accommodate coating system; 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
2 Pounds	12	1/4 cup diced, raw vegetable	8.33

McCain Equivalent per Case			
FBG serving adjusted to accommodate coating system; 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
24 Pounds (12 bags per case)	144.00	1/4 cup diced, raw vegetable	0.69

Vegetable Servings:

* Per FBG, 1/4 cup vegetable serving equals 2.67oz (75.6g, 6 pieces) of onion rings

I certify that this information is true and correct.

5/17/2018
 Date

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 Research and Development