



McCain Hash Brown Rounds
USDA School Lunch Meal Planning Nutrition Facts
100006188

NUTRITION FACTS			
Serving Size 2.54 oz. (72g) FROZEN *			
about 2 pieces			
Amount per Serving			
Calories 90		Calories from Fat 25	
% Daily Value*			
Total Fat	2.5g		4%
Saturated Fat	0g		0%
Trans Fat	0g		
Polyunsaturated Fat	1.5g		
Monounsaturated Fat	1.5g		
Cholesterol	0mg		0%
Sodium	190mg		8%
Potassium	170mg		5%
Total Carbohydrate	15g		5%
Dietary Fiber	2g		8%
Sugars	0g		
Protein	2g		
Vitamin A	0%	Vitamin C	0%
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, Modified Cellulose, Natural Flavor, Salt, Sodium Acid Pyrophosphate Added To Maintain Color.			
* Per FBG, one serving portion (1/2 cup cooked vegetable) equals 2.54 oz of McCain Hash brown rounds.			

USDA Food Buying Guide (FBG) for Child Nutrition Programs			
Product: Potato Products, Frozen, Circles			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	12.60	1/4 cup baked vegetable	7.9

McCain Equivalent per Bag			
FBG serving sizes adjusted to accommodate batter; batter not part of vegetable			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
5 Pounds	31.50	1/2 cup baked vegetable	3.17

McCain Equivalent per Case			
FBG serving sizes adjusted to accommodate batter; batter not part of vegetable			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
30 Pounds (6 Bags per Case)	189.00	1/2 cup baked vegetable	0.54

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, Circle	2.54	X	12.6 / 16	2.000
A. Total Creditable Amount				2.000

* 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.

4/2/2019
Date

Nicole L. Bartz
 Nicole L. Bartz
 Research and Development