

## McCain® Mash Makers® Reduced Sodium Seasoned Mashed Potatoes USDA School Lunch Meal Planning Nutrition Facts 1000002870

Nutrition Facts		
about 89 servings per container <b>Serving size</b>	4.342 az. (123g)	
Amount Per Serving Calories	120	
Total Eat 2a	% Daily Value	
Total Fat 3g Saturated Fat 1g	5%	
Trans Fat 0g	3/0	
Cholesterol Less than 5mg	1%	
Sodium 105mg	4%	
Total Carbohydrates 23g	8%	
Dietary Fiber 2g	7%	
Total Sugars 2g Includes 0g Added Sugars Protein 2g	0%	
Vitamin D 0mcq	0%	
Calcium 30mg	2%	
Iron 0.3mg	0%	
Potassium 350mg	8%	

INGREDIENTS: Potatoes, Water. Contains 2% or less of Cream Cheese (Pasteurized Milk and Cream, Cheese Culture, Salt, Locust Bean Gum), Creamer (Whey, Milk Protein Concentrate), Modified Cellulose, Salt, Sodium Acid Pyrophosphate Added To Maintain Natural Color, Spices, Vegetable Oil (Soybean And/Or Canola), Whole Milk Powder (Pasteurized Skim Milk, Cream).

Per FBG, one frozen serving portion (1/2 cup heated vegetable) equals 4.342 oz of McCain mashed potatoes.

USDA Food Buying Guide (FBG) for Child Nutrition Programs Product: Potato Products, frozen, Mashed				
USDA Purchase Unit	ase Unit USDA Servings per Purchase Unit Per Meal Contribution 100 Servings			
1 Pound	7.37	1/4 cup heated vegetable	13.6	

McCain Equivalent per Bag			
FBG serving sizes adjusted to accommodate seasoning; seasoning not part of vegetable serving.			
McCain Purchase Unit	n Purchase Unit USDA Servings per Purchase Unit p		McCain Purchase Units for 100 Servings
4 Pounds	14.74	1/2 cup heated vegetable	6.78

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
24 Pounds (6 Bags per Case)	88.44	1/2 cup heated vegetable	1.13

	Ounces per Raw Portion of Creditable Ingredient**	Multiply	FBG Yield /Servings per Unit	Creditable Amount*
Potato Products, Frozen, Mashed	4.342 oz by weight	Х	7.37 / 16	2.000
A. Total Creditable Amount				2.000

<sup>\*</sup> 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	

I certify that this information is true and correct.

9/7/2021

Shannon Racette

Research and Development