

McCAIN® FARMERS KITCHEN™ ROASTED REDSKIN POTATO HALVES WITH ROSEMARY & GARLIC USDA School Lunch Meal Planning Nutrition Facts MCF04812

about 72 servings per container Serving size	3 pieces (76g)
Amount Per Serving	80
	% Daily Value*
Fotal Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g Cholesterol 0m g	0%
	6%
Sodium 130mg Fotal Carbohydrates 16g	6%
Dietary Fiber 0g	0%
Total Sugars 1g	0/0
Includes 0g Added Sugars	0%
Protein 2g	
/itamin D 0mco	0%
Calcium 10mg	0%
ron 0.6mg	4%
Potassium 290mg	6%
Vitamin C	6%

INGREDIENTS: Potatoes. Contains 2% or less of Black Pepper, Canola Oil, Corn Starch - Modified, Dextrose, Dried Garlic, Dried Onion, Dried Parsley, Extra Virgin Olive Oil, Maltodextrin, Natural Flavor, Rosemary, Salt, Sugar, Vinegar.

* Per FBG, one serving portion (1/2 cup heated vegetable) equals 3.12 oz of McCain seasoned fries.

USDA Food Buying Guide (FBG) for Child Nutrition Programs

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 Contribution	USDA Purchase Units for 100 Servings	
	1 Pound	1 Pound 10.6		9.5	

McCain Equivalent per Bag			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
3 Pounds	15.37	1/2 cup cooked vegetable	6.51

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
12 Pounds (4 Bags per Case)	61.49	1/2 cup cooked vegetable	1.63

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, skins,	3.12 oz by weight	Х	10.6 / 16	2.067
A. Total Creditable Amount				2.067

* 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.

Shannon Hicette

3/24/2021 Date

Shannon Racette Research & Development