

McCAIN® SWEET POTATO MAXI CUT FRENCH FRIES USDA School Lunch Meal Planning Nutrition Facts MCF04965

Nutrition Fa	cts
about 80 servings per container Serving size	3.05 oz (86g)
Amount Per Serving Calories	160
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 220mg	10%
Total Carbohydrates 23g	8%
Dietary Fiber 1g	4%
Total Sugars 7g	
Includes Less than 1g Added Sugars Protein 1g	1%
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.4mg	2%
Potassium 270mg	6%
Vitamin A	160%
* The % Dally Value (DV) tells you how much a nutrient in contributes to a daily diet 2.000 calories a day is used for	a serving of food

INGREDIENTS: Sweet Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn), Corn Starch - Modified, Potato Starch - Modified. Contains 2% or less of Baking Soda, Dextrin, Extractives of Paprika and Turmeric (color), Fiber (Pea, Corn), Molasses Powder (Refiners Syrup, Molasses), Rice Flour, Salt, Sodium Acid Pyrophosphate (Maintains Natural Color & Leavening), Sugar, Xanthan Gum.

Per FBG, one frozen serving portion (1/2 cup cooked vegetable) equals 3.05 oz of sweet potato straight cut fries.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Mar. 2016 Update) Product: Potatoes, Sweet, Fries, frozen, Straight cut			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	11.5	1/4 cup cooked vegetable	8.7

McCain Equivalent per Case FBG serving sizes adjusted to accommodate batter; batter 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
15 Pounds (6 Bags per Case)	78.06	1/2 cup cooked vegetable	1.28

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces/ raw portion of creditable ingredient	multiply	FBG yield / servings / unit	Creditable Amount**
Potato French Fries, frozen	2.79 oz by weight	Х	11.5/16	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 Quarte	er Cups = 3/8 Cup 2.5 0	Quarter Cups = 5/8 Cup
1.0 Quarter Cups =	1/4 Cup 2.0 Quarte	er Cups = 1/2 Cup 3.0 (Quarter Cups = 3/4 Cup

I certify that this information is true and correct.

9/2/2021 Date Laray Ripatrick

Darcy Kilpatrick

Research and Development