

## **Nutrition Facts** about 243 servings per container Serving size 1.98 oz (56g) Amount Per Serving 60 Calories % Daily Value Total Fat 2g Saturated Fat 0g 0% Trans Fat 0g Cholesterol 0mg 0% Sodium 15mg 1% Total Carbohydrates 12g 4% Dietary Fiber Less than 1g 3% Total Sugars 0g Includes 0g Added Sugars 0% Protein Less than 1g Vitamin D 0mcg 0% Calcium 10mg 0% Iron 0.2mg 0% Potassium 180mg 4% \* The % Dally Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Annatto (color), Caramel Color, Sodium Acid Pyrophosphate Added To Maintain Natural Color.

Per FBG, one frozen serving portion (1/2 cut heated vegetable) equals 1.98 oz of McCain Fries.

## ORE-IDA® OVEN READY 1/2" CRINKLE CUT FRENCH FRIES USDA School Lunch Meal Planning Nutrition Facts OIF00055A

USDA Food Buying Guide (FBG) for Child Nutrition Programs			
Product: Potatoes, French Fries, frozen, Crinkle cut, Low Moisture, Ovenable USDA Foods			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	16.2	1/4 cup cooked vegetable	6.2

ĺ	McCain Equivalent per Bag			
	FBG serving sizes adjusted to accommodate batter; batter not part of vegetable serving.			f vegetable serving.
	McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
	5 Pounds	40.50	1/2 cup cooked vegetable	2.47

McCain Equivalent per Case			
FBG serving sizes adjusted to accommodate batter; batter not part of vegetable serving.			
McCain Purchase	USDA Servings per	USDA Serving Size	McCain Purchase
Unit	Purchase Unit	per Meal Contribution	Units for 100 Servings
30 Pounds (6 Bags per Case)	243.00	1/2 cup cooked vegetable	0.41

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, FF, Frozen, CC, Low	1.98 oz by weight	X	16.2 / 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.

0.5 Quarter Cups - 1/6 Cup	1.5 Quarter Cups – 3/6 Cup	2.5 Quarter Cups – 5/6 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.

3/1/2021

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