



SEEING POSSIBILITIES IN POTATOES

USDA School Lunch Equivalent For: **Lamb's Seasoned® Original Recipe CrissCut Fries D23**

Fancy From Whole Potatoes - Seasoned

Ingredient Statement:

Potatoes, vegetable Oil (may contain one or more of the following: Canola Oil, Sunflower Oil, Cottonseed Oil, Palm Oil, Corn Oil, Soybean Oil), Enriched wheat Flour (Flour, niacin, iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Salt, Modified Corn Starch, Spices, Corn Meal, Garlic Powder, Onion Powder, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dried Yeast, Colored with Oleoresin Paprika, Dextrose.

Food Allergens: WHEAT

Nutrition Facts	
Serving Size 2.18 oz. (62g)	
Amount Per Serving	
Calories 120	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 260mg	11%
Potassium 190mg	5%
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 1g	
Vitamin A 0%	Vitamin C 6%
Calcium 0%	Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON PRODUCT (March 2013 Update): (pg. 2-68)			
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
1LB	16.2	1/4 cup cooked vegetable	6.2

LAMB WESTON EQUIVALENT PER BAG PRODUCT			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
4.5 LB	33.03	1/2 cup cooked vegetable	3.03

LAMB WESTON EQUIVALENT PER CASE PRODUCT			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
27 LB	198.17	1/2 cup cooked vegetable	0.51

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchased Unit	Creditable Amount (quarter cup)
Potatoes, Frozen Crinkle Cut Low Moisture	Starchy	1.975 oz by weight	X	16.2/16	2.00

I certify the above information is true and correct and that 2.18 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

Cooking Instructions

Conventional Oven: Pre-heat oven to 400°F. Minimum cook weight 1 lb. Arrange product in a single layer.

Bake 25-30 minutes or until light golden in color.

Convection Oven: Pre-heat oven to 400°F. Minimum cook weight 1 lb. Arrange product in a single layer.

Bake 11-13 minutes or until light golden in color.

Storage and Shelf Life

Keep Frozen until used.

Frozen Shelf Life: 24 months.

Approved by: *Rebecca Schmidt*

Sr. Nutritionist

Date: July 1, 2015