Rev.5/23/07

Facts about USDA Commodities for the National School Lunch and School Breakfast Programs

3/8" COATED FRENCH FRIES, FROZEN

(Ohio Processed)

Product Description

3/8 inch straight cut coated French fried potatoes

Pack Size

30 lb case containing 6/5 lb packages

Yield

One 30 lb case provides approximately 208 servings of 2.3 ounces (½ cup) of French fries.

Uses

Product may be used to meet the vegetable component of the NSLP pattern

Storage

Store French fries frozen in original shipping containers off the floor at 0ºF or below.

*Best If Used By**

Frozen French fries are best if used within 12 months of production.

Preparation

Place frozen French fries in convection oven at 425ºF for nine (9) – thirteen (13) minutes or fry half full basket (1.5 lbs.) in deep fryer for three (3) – three and a half (3 ½) minutes at 350ºF.

Nutritional value

½ cup serving of French fries (2.3oz.) provides:

Calories……..….110
Protein…….…..2g
Carbohyrates……...…18g
Fat...……...… 3g
Saturated Fat…….…1g
Trans Fat…… 0g
Cholesterol...……..0mg
Vitamin A……...…….0%
Vitamin C……...…….…6%
Iron……..2%
Calcium……...0%
Sodium…….…….....… 300mg
Dietary fiber……. 2g

**The "Best If Used By" date is intended to tell you how long the product will retain best flavor or quality. The term is not a safety date. "Best If Used By" dates are intended as useful guidelines. Some foods may deteriorate more quickly and other foods may last longer than the times suggest. A number of factors can shorten the useful life of a food product, such as improper handling and inadequate storage temperatures. The inventory control method of "first-in-first-out" should be practiced by those responsible for managing commodity inventories and distribution to the State and local level. Products kept past the "Best If Used By" dates are not necessarily unusable. Food products mat be consumed after the "Best If Used By" date if the product has been properly stored and handled, and the primary container is in good condition.*

2275 Cabot Dr. Lisle, IL 60532
(630) 955-0400

3/8” Coated French Fries

Potatoes, Vegetable Oil (Contains one or More of the Following: Canola Oil, Soybean Oil, Cottonseed Oil, Sunflower Oil, Corn Oil), Modified Food Starch, Rice Flour, Dextrin, Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Xanthan Gum, Dextrose, Sodium Acid Pyrophosphate Added To Preserve Natural Color.

Visit our web site at www.mccain4schools.com
www.mccainusa.com

McCain4Schools Moves You to the Head of the Class With great food. good sense.™