

05/02/08

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

***1/4” SHOESTRING FRIES – BATTERED FLAVORLASTS
FROZEN
(Ohio Processed)***

Product Description

Grade A, 1/4 inch shoestring potatoes

Pack Size

30 pound case containing 6/5 lb packages

Yield

One 30-pound case provides approximately 266 servings of 1.8 ounces (1/2 cup) of shoestring French fries.

Uses

Shoestring French fries are frozen and ready to cook and serve. Shoestring fries may be used to meet the vegetable component of the NSLP pattern.

Storage

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

Best If Used By*

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

Preparation

Place frozen French fries in convection oven at 425°F for seven (7) to eleven (11) minutes or deep fry 1.5 lbs. for two and a half (2 1/2) to three (3) minutes at 350°F.

Nutritional value

1/2 cup serving of shoestring French fries (1.8 oz.) provides:

Calories.....	100
Protein.....	1g
Carbohydrates.....	14g
Fat.....	4g
Saturated Fat.....	1g
Trans Fat.....	0g
Cholesterol.....	0mg
Vitamin A.....	0%
Vitamin C.....	4%
Iron.....	2%
Calcium.....	0%
Sodium.....	230mg
Dietary fiber.....	1g

**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 may 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.*

McCain FLAVORLAST SHOESTRING
USDA School Lunch Meal Planning Nutrition Facts
MCF03786

NUTRITION FACTS			
Serving Size 1.8oz. (51g) FROZEN			
Vegetable/Fruit Serving : 1/2 Cup			
Amount per Serving			
Calories 100		Calories from Fat 40	
% Daily Value*			
Total Fat 4g			6%
Saturated Fat 1g			5%
Trans Fat 0g			
Cholesterol 0mg			0%
Sodium 230mg			10%
Potassium 170mg			5%
Total Carbohydrate 14g			5%
Dietary Fiber 1g			4%
Sugars 0g			
Protein 1g			
Vitamin A 0%		Vitamin C 4%	
Calcium 0%		Iron 2%	

The following information is provided for food (as purchased) frozen using the USDA Food Buying Guide for Child Nutrition Programs November 2001

1/2 Cup Vegetable Portion -

Potatoes, French Fries, frozen Shoestring
 Straight cut Regular moisture, FBG pg 2-69,
 1.75 oz/ portion provides 0.48 cups vegetable

Total vegetable per portion = .48 or 1/2 cup

Purchase Unit: 5 lb bag (6 per case)

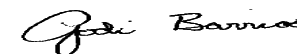
Servings per purchase unit: 266 per case/44 per bag

Purchase Units per 100 servings: 2.3 bags

I certify that this information is true and correct. The above product contains 1/2 cup serving of vegetable for Food Based Menu Planning Child Nutrition Programs.

4/16/2007

Date



Jodi Barrios

Nutrition Coordinator

Ingredients:

POTATOES, VEGETABLE OIL (CONTAINS ONE OR MORE OF THE FOLLOWING: CANOLA OIL, SOYBEAN OIL, COTTONSEED OIL, SUNFLOWER OIL, CORN OIL), POTATO STARCH - MODIFIED, RICE FLOUR, DEXTRIN, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), XANTHAN GUM, DEXTROSE, SODIUM ACID PYROPHOSPHATE ADDED TO PRESERVE NATURAL COLOR.