

Nutrition Facts

about 191 servings per container

Serving Size 2.25 oz (64g)

Amount Per Serving

Calories

80

70 🗗
4%
0 %
0 %
1%
5%
4%
0 %
0%
0 %
0 %
4%

* The % Daily 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 Dextrose, Sodium Acid Pyrophosphate Added To Maintain Natural Color.

Per FBG, one frozen serving portion (1/2 cup cooked vegetable) equals 2.25 oz of McCain fries.

McCAIN® 1/4" SHOESTRING CUT EXTRA LONG FRENCH FRIES

USDA School Lunch Meal Planning Nutrition Facts MCX01

Meets Smart Snack Qualification:YesMeets Buy American Qualification:YesCountry of Origin:USAReligious Certification(s):Halal



USDA Food Buying Guide (FBG) for Child Nutrition Programs				
Product: Potatoes, French Fries, frozen, Shoestring, Straight cut, Low moisture				
USDA Purchase Unit	USDA Servings per	USDA Serving Size	USDA Purchase Units	
	Purchase Unit	per Meal Contribution	for 100 Servings	
1 Pound	14.2	1/4 cup cooked vegetable	7.1	

	McCain Equ	ivalent per Bag	
FBG serving sizes adjusted to accommodate batter; batter not part of vegetable serving.			
McCain Purchase	USDA Servings per	USDA Serving Size	McCain Purchase Units
Unit	Purchase Unit	per Meal Contribution	for 100 Servings
4.5 Pounds	31.95	1/2 cup cooked vegetable	3.13

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 Units
Unit	Purchase Unit	per Meal Contribution	for 100 Servings
27 Pounds (6 Bags per Case)	191.7	1/2 cup cooked vegetable	0.52

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, SC	2.254 oz by weight	Х	14.2/ 16	2.000
A. Total Creditable Amount				2.000

^{*} Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yeild Information.

Using the quarter cup to cup conversion chart below to calculate the quarter cup creditable amount. Quarter Cup to Cup Conversion:

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0.5 Quarter Cups = 1/8 Cup	1.5 Quarter Cups = 3/8 Cup	2.5 Quarter Cups = 5/8 Cup	Ī
1.0 Quarter Cups = 1/4 Cup	2.0 Quarter Cups = 1/2 Cups	3.0 Quarter Cups = 3/4 Cup	Ī

I certify that this information is true and correct.

9/29/2023 Date

Shianne L. Waye

Research and Development