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USDA National School Lunch Product Fact Sheet

PRODUCT SPECIFICATION:	POTATOES / FRENCH FRIES, FROZEN: 10071179036722 SeasonedCrisp® Savory Reduced Sodium 10-Cut Wedge, 6/5#. 69% less sodium than our regular savory 10-cut wedge (120mg sodium vs 390mg sodium per 84g reference amount). To be packed to U.S. Grade A standards, skin-on, 10-cut wedge potatoes, processed in vegetable oil, oven-ready.

SERVING INFORMATION

Serving Size (as purchased)	Contribution Equivalent	Equivalent Servings Per Bag	Equivalent Servings Per Case
2.96 oz.	½ cup baked vegetable	27.02	162.16

PRODUCT FORMULATION CREDITS

Food Buying Guide Description of Creditable Ingredient	FBG Subgroup	Oz. / Raw Portion of Creditable Ingredient	Mult.	FBG Yield / Purchase Unit	Creditable Amt. (quarter cup)
Potatoes, frozen Wedges USDA Foods	Starchy	2.69	x	11.9 / 16	2.00
Each 2.96 ounce serving of the product above contains ½ cup Starchy vegetable.					

INGREDIENT STATEMENT

Potatoes, Food Starch-Modified, Vegetable Oil (Soybean, Canola, Cottonseed, and/or Sunflower), Contains less than 2% of Corn Flour, Dextrose, Garlic Powder, Hydrolyzed Corn Protein, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Onion Powder, Paprika Oleoresin Color, Potassium Chloride, Rice Flour, Salt, Spices, Xanthan Gum, Yeast Extract.

ALLERGENS PRESENT

☒ None ☐ Milk ☐ Egg ☐ Wheat ☐ Soy ☐ Peanuts ☐ Tree Nuts ☐ Fish ☐ Molluscan Shellfish

ADDITIONAL INFORMATION

☒ Gluten Free ☐ Lacto-Ovo Vegetarian ☒ Vegan ☐ Kosher ☐ Halal

NUTRITION INFORMATION

Nutrition Facts
Serving Size 2.96 oz (84g)

Amount Per Serving	
Calories 120	Calories from Fat 35
	% Daily Value*
Total Fat 4g	**6%**
Saturated Fat 0.5g	**3%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 120mg	**5%**
Total Carbohydrate 19g	**6%**
Dietary Fiber 2g	**8%**
Sugars 0g	
Protein 2g	
Vitamin A 0% • Vitamin C 2%	
Calcium 0% • Iron 2%	

*Percent Daily Values are based on a 2,000 calorie diet.

☒ Smart Snacks Compliant

COOKING INSTRUCTIONS

Convection Oven: (1 pan / about 5 lbs)	Preheat oven to 450°F. Arrange fries in a single layer on sheet pan. Bake for 10-14 minutes.
Convection Oven: (6 pans / about 30 lbs)	Preheat oven to 450°F. Arrange fries in a single layer on sheet pans. Bake for 22-27 minutes.
Standard Oven: (1 pan / about 5 lbs)	Preheat oven to 450°F. Arrange fries in a single layer on sheet pan. Bake for 15-20 minutes. Rotate pan for an even bake.
Standard Oven: (6 pans / about 30 lbs)	Preheat oven to 450°F. Arrange fries in a single layer on sheet pans. Bake for 25-30 minutes. Rotate pans for an even bake.

CASE PACK AND SHELF LIFE (stored at 0°F or below)

**Information may vary slightly by production facility*

Gross Weight	32.00 LB	Case Cube (ft.^{3})*	1.04	Pallet TI / HI*	9 / 9
Outer Case Dimensions (L x W x H)*		16" x 13" x 8.625"		Shelf-Life	24 months

I certify that the information provided is true and correct.

Shawanda Brown

Shawanda Brown | Principal Scientist Regulatory Nutrition