

USDA National School Lunch Product Fact Sheet

PRODUCT SPECIFICATION:	POTATOES / FRENCH FRIES, FROZEN: 10071179036715 SeasonedCrisp® Savory Reduced Sodium 5/16" x 3/8" SC, 6/5#. 60% less sodium than our regular savory thin cut fries (150mg sodium vs 380mg sodium per 84g reference amount). To be packed to U.S. Grade A standards, skin-on, 5/16" x 3/8" straight cut potatoes, processed in vegetable oil, oven-ready preparation.
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SERVING INFORMATION			
Serving Size (as purchased)	Contribution Equivalent	Equivalent Servings Per Bag	Equivalent Servings Per Case
2.56 oz.	½ cup cooked vegetable	31.25	187.50

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, French Fries, frozen Straight Cut Regular Moisture Ovenable	Starchy	2.29	x	14 / 16	2.00
Each 2.56 ounce serving of the product above contains ½ cup Starchy vegetable.					

INGREDIENT STATEMENT	NUTRITION INFORMATION
Potatoes, Vegetable Oil (Soybean, Canola, Cottonseed, and/or Sunflower), Food Starch-Modified, 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.	Nutrition Facts Serving Size 2.56 oz (73g) Amount Per Serving Calories 120 Calories from Fat 35 <small>% Daily Value*</small> Total Fat 4g 6% Saturated Fat 0.5g 3% Trans Fat 0g Cholesterol 0mg 0% Sodium 130mg 5% Total Carbohydrate 20g 7% Dietary Fiber 2g 8% Sugars 0g Protein 1g Vitamin A 0% • Vitamin C 4% Calcium 0% • Iron 2% <small>*Percent Daily Values are based on a 2,000 calorie diet.</small>
ALLERGENS PRESENT	
<input checked="" type="checkbox"/> None <input type="checkbox"/> Milk <input type="checkbox"/> Egg <input type="checkbox"/> Wheat <input type="checkbox"/> Soy <input type="checkbox"/> Peanuts <input type="checkbox"/> Tree Nuts <input type="checkbox"/> Fish <input type="checkbox"/> Molluscan Shellfish	
ADDITIONAL INFORMATION	
<input checked="" type="checkbox"/> Gluten Free <input type="checkbox"/> Lacto-Ovo Vegetarian <input checked="" type="checkbox"/> Vegan <input type="checkbox"/> Kosher <input type="checkbox"/> Halal	<input checked="" type="checkbox"/> 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 25-30 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 30-35 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)*	1.19	Pallet TI / HI*	9 / 8
Outer Case Dimensions (L x W x H)*	16" x 13" x 9.875"			Shelf-Life	24 months

I certify that the information provided is true and correct.

Shawanda Brown

Shawanda Brown | Principal Scientist Regulatory Nutrition