

USDA School Lunch Equivalent For: Lamb's Seasoned Jr. Jo Jo's® Wedge A10

Seasoned Regular

## Ingredient Statement:

Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Enriched Wheat Flour (Wheat Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Salt, Modified Corn Starch, Spices, Corn Meal, Garlic Powder, Onion Powder, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dried Yeast, Oleoresin Paprika, Dextrose.

## Food Allergens: WHEAT

Nutrition Serving size 2.8	7 aCL 35 oz. (81
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Amount per serving	40
Calories	10
	% Daily Valu
Total Fat 4g	;
Saturated Fat 1g	
Trans Fat 0g	
Cholesterol 0mg	(
Sodium 220mg	10
Total Carbohydrate 14g	
Dietary Fiber 2g	
Total Sugars 1g	
Includes 0g Added Suga	ars (
Protein 2g	
Vitamin D 0mcg	
Calcium 16mg	
Iron 1mg	(
Potassium 330mg	

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON PRODUCT: (pg.2-68)				
USDA PURCHASED UNIT	SDA PURCHASED UNIT USDA SERVINGS PER PURCHASED UNIT		USDA PURCHASED UNIT FOR 100 SERVINGS	
1LB	11.9	1/4 cup cooked vegetable	8.5	

LAMB WESTON EQUILVALENT PER BAG PRODUCT:				
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS	
5 LB	28.07	1/2 cup cooked vegetable	3.56	

LAMB WESTON EQUILVALENT PER CASE PRODUCT:				
PURCHASED UNIT USDA SERVINGS PER PURCHASED UNIT		USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS	
30 LB	168.42	1/2 cup cooked vegetable	0.59	

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchased Unit	Creditable Amount (quarter cup)
Potaotes, Frozen, Wedges	Starchy	2.69 oz by weight	Х	11.9/16	2.00

I certify the above information is true and correct and that 2.85 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

## **Cooking Instructions**

Conventional Oven: Pre-heat oven to 400°F. Minimum cook weight 1.5 lb. Arrange product in a single layer.

Bake 25-30 minutes or until light golden in color.

Convection Oven: Pre-heat oven to 400°F. Minimum cook weight 1.5 lb. Arrange product in a single layer.

Bake 14-16 minutes or until light golden in color.

Perishable. Keep frozen - DO NOT THAW. Store at 0°F (-18°C) or colder. PRODUCT MUST BE COOKED THOROUGHLY. Product must reach a minimum of 165°F (74°C) internal temperature as measured by a food thermometer in several spots.

## Storage and Shelf Life

PERISHABLE. KEEP FROZEN. STORE AT 0°F (-18°C) OR COLDER.

Frozen Shelf Life: 24 months.

Approved by: Rebecca Schmidt Sr. Nutritionist Date: July 1, 2017