

USDA School Lunch Equivalent For: Sweet Things® Mini Tater Puffs® L0094

Formed Product - Seasoned

## Ingredient Statement:

Sweet Potatoes, Sugar, Corn Starch, Vegetable Oil (Contains One or More of the Following: High Oleic Canola, Canola), Modified Food Starch (Corn, Tapioca, Potato), Rice Flour, Salt, Dextrin, Pea Starch, Natural Flavor, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Color (Turmeric, Oleoresin Paprika), Dextrose, Xanthan Gum.

Food Allergens: None

<b>Nutrition Fa</b>	cts
Serving size 4.51 oz. (12	28g) 16 pieces
	pieces
Amount per serving	
Calories '	<u> 190</u>
% Dai	ly Value*
Total Fat 5g	6%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 300mg	13%
Total Carbohydrate 35g	13%
Dietary Fiber 5g	18%
Total Sugars 20g	
Includes 14g Added Sugars	28%
Protein 2g	
Vitaggia D. Oggan	00/
Vitamin D 0mcg	0%
Calcium 46mg	4%
Iron 0.6mg	4%
Potassium 290mg	6%
*The % Daily Value tells you how much a nutri serving of food contributes to a daily diet. 2,00 day is used for general nutrition advice.	

USDA FOOD BUYING GUIDE FOR CHILD NUTRITION PROGRAMS			
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	
1 LB	10.00	1/4 cup cooked vegetable	

LAMB WESTON EQUILVALENT PER BAG PRODUCT			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
2.5 LB	8.86	1/2 cup cooked vegetable	11.28

LAMB WESTON EQUILVALENT PER CASE PRODUCT			
PURCHASED UNIT USDA SERVINGS PER PURCHASED UNIT		USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
15 LB	53.21	1/2 cup cooked vegetable	1.87

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)
Sweet Potatoes, Fries, Frozen Puff	Red/Orange	3.20 oz.	Х	10.00/16	2.00

I certify the above information is true and correct and that 4.51 ounce serving of the above product contains 1/2 cup(s) of Red/Orange vegetables.

## **Cooking Instructions**

Conventional Oven: Pre-heat oven to 400°F. For 1 1/2 pounds of frozen product, arrange product in a single layer on a baking sheet lined with aluminum foil or parchment paper.

Bake 22-25 minutes, turning product halfway through baking time.

Convection Oven: Pre-heat oven to 400°F. For 1 1/2 pounds of frozen product, arrange product in a single layer on a baking sheet lined with aluminum foil or parchment paper.

Bake 10-12 minutes, turning product halfway through baking time.

## DO NOT MICROWAVE

<u>Food Safety:</u> Product must be cooked thoroughly before eating. **Keep Frozen - Do Not Thaw.** Read and follow the cooking instructions as 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: July 1, 2022 Regulatory Affairs Specialist Date: July 1, 2022