



**Product Fact Sheet for
Schools and Child Care Institutions**

PRODUCT SPECIFICATION:	POTATOES / FRENCH FRIES, FROZEN: Simplot Blue Ribbon® 5/16" x 3/8" Straight Cut, Extra Long Fancy / 10071179452034. To be packed to U. S. Grade A Standards. Produced in the Pacific Northwest. Low moisture/high solids. PACK SIZE: 6/5 LB bags per case.
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NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen <i>Shoestring Straight Cut Low Moisture</i>	FBG Servings per LB	Servings per Bag	Servings per Case	Bags for 100 Servings
1.13 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	14.20	71.00	426.00	1.5
2.26 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	7.10	35.50	213.00	2.9

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	Additional	Meat Alt.
¼ cup			¼ cup				
½ cup			½ cup				
¾ cup			¾ cup				
1 cup			1 cup				

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 2013 Update. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	32	64
Calories (kcal)	45	90
Calories from fat (kcal)	15	25
Fat (g)	1.5	3
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	5	15
Potassium (mg)	135	270
Carbohydrates (g)	7	15
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.87	3.75
Calcium (mg)	3.73	7.46
Iron (mg)	0.17	0.34

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soybean, Canola, Cottonseed, and/or Sunflower), Contains 2% or Less of: Dextrose, Disodium Dihydrogen Pyrophosphate (To Maintain Natural Color).

ALLERGEN INFORMATION:

N/A

FOOD SENSITIVITY INFORMATION:

Gluten-free. Vegan.


PREPARATION INSTRUCTIONS:

DEEP FRYER: Preheat fryer to 345°F. Fill fryer basket half full. Fry for 2 ¼ - 3 ½ minutes.

CASE PACK:

Outer Dimensions (LxWxH):	16" x 13" x 10.625"	Pallet (TI/HI):	9x6
Shelf Life (days):	540 @ 0°F	Gross Weight (LB):	32.00

I certify that the above information is true and correct as of July 10, 2014.


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