



# MCF04812: McCain® Farmer's Kitchen® Roasted Redskin Potato Halves Product

Best if used before 730 days from date of manufacture, when stored at 0°F or below

Count per pound: 13 to 23

Cut size: halves

Suggested Quantity per Serving: 3 pieces

Skin On: Yes

Packaging: 4/3.00 lb CLEAR POLYBAGS IN A PRINTED MASTER CASE.

 Case Config
 Dimensions

 Net weight inner pkg:
 Width:
 8in

 Inner packs per case:
 Length:
 12in

 Net weight case:
 12lbs
 Depth:
 8.5in

 Gross weight case:
 12.02lbs

 Case cube size:
 0.47cu. ft.

Bar Codes
UPC:
GTIN (Unit):

GTIN (Case): 100-72714-04812-5

GTIN (Pallet): 20072714048122 Napa #: 891501E619957 Ingredients:

Potatoes. Contains 2% or less of Black Pepper, Canola Oil, Corn Starch - Modified, Dextrose, Dried Onion, Dried Garlic, Dried Parsley, Extra Virgin Olive Oil, Maltodextrin, Natural Flavor, Rosemary, Salt, Sugar, Vinegar.

**Nutrition Facts** 

Serving size: 76g

Servings per container: 72.00

Amount per Serving:

Calories: 90 Calories from fat: 15

	% of daily value
Total Fat: 1.5g	2%
Saturated Fat: 0g	0%
TransFat: 0g g	0%
MonoUnsaturatedFat: 1g PolyUnsaturatedFat: 0g	
Cholesterol: 0mg	0%
Sodium: 130mg	5%
Potassium: 290mg	290%
Total Carbohydrate: 16g	5%
Dietary fiber: 2g Sugars: 1g	7%
Protein: 2g	

Vitamin A: 0% Vitamin C: 8% Calcium: 0% Iron: 4%

#### **ALLERGENS**

This product contains no known added ingredients sourced from allergenic sources.

### PREPARATION FROM FROZEN

Convection: Temp (°F): 400 Cook Time (min): 17 to 19

Bake: Temp (°F): 425 Cook Time (min): 15, flip, then 9 to 12

#### SERVING SUGGESTIONS

#### McCAIN® FARMERS KITCHEN™ ROASTED REDSKIN POTATO HALVES WITH ROSEMARY & GARLIC

## USDA School Lunch Meal Planning Nutrition Facts MCF04812

NUTRIT	TON FACTS
Serving Size 3.14 oz.	(89g) <b>FROZEN</b> *
Amount per Serving	
Calories 100	Calories from Fat 20
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	

Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
Cholesterol 0mg	0%
Sodium 180mg	7%
Potassium 340mg	10%
Total Carbohydrate 19g	6%
Dietary Fiber 2g	8%

Sugars	2g
Protein	2g

Vitamin A	0%	Vitamin C	10%
Calcium	0%	Iron	4%

INGREDIENTS: Potatoes. Contains 2% or less of Black Pepper, Canola Oil, Corn Starch Modified, Dextrose, Dried Onion, Dried Garlic, Dried Parsley, Extra Virgin Olive Oil, Maltodextrin, Natural Flavor, Rosemary, Salt, Sodium Acid Pyrophosphate Added To Maintain Natural Color, Sugar, Vinegar.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Dec. 2007 Update)						
Product: Potato Products, frozen (Skins or Pieces or Wedges, etc. With Skin Cooked) (pg. 2-70)						
USDA Servings per USDA Serving Size per USDA Purchase Units for						

USDA Purchase Unit	USDA Servings per	USDA Serving Size per	USDA Purchase Units for
USDA Fulcilase Utili	Purchase Unit	Meal Contribution	100 Servings
1 Pound	10.6	1/4 cup cooked vegetable	9.5

McCain Equivalent per Bag					
FBG serving sizes adju	FBG serving sizes adjusted to accommodate seasoning; seasoning not part of vegetable serving.				
McCain Purchase USDA Servings per USDA Serving Size per McCain Purchase Units					
Unit	Purchase Unit	Meal Contribution	100 Servings		
3 Pounds	3 Pounds 15.26		6.55		

McCain Equivalent per Case					
FBG serving sizes adjusted to accommodate seasoning; seasoning not part of vegetable serving.					
McCain Purchase	McCain Purchase Units for				
Unit	Purchase Unit	Meal Contribution	100 Servings		
12 Pounds (4 Bags per Case)	12 Pounds (4 Bags 61.06		1.64		

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient**	Multiply	FBG Yield /Servings per	Creditable Amount*
Potato products, frozen, skins,	3.14 oz by weight	Χ	10.6 / 16	2.080
A. Total Creditable Amount				2.080

<sup>\*</sup> Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yeild Information.

<sup>\*</sup> Per FBG, one serving portion (1/2 cup heated vegetable) equals 3.14 oz of McCain seasoned fries. Using the quarter cup to cup conversion chart below to calculate the quarter cup creditable amount. Quarter Cup to Cup Conversion:

0.5 Quarter (	Cups =	= 1/8 Cup	1.5 0	Quarter Cups = 3/8 Cup		2.5 Quarter Cups = 5/8 Cup
1.0 Quarter (	Cups =	= 1/4 Cup	2.0 0	Quarter Cups = 1/2 Cups	3	3.0 Quarter Cups = 3/4 Cup

I certify that this information is true and correct.

7/6/2012 Date

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