



McCain Hash Brown Rounds
USDA School Lunch Meal Planning Nutrition Facts
100006188

NUTRITION FACTS			
Serving Size 2.54 oz. (72g) FROZEN *			
about 2 pieces			
Amount per Serving			
Calories 100		Calories from Fat 30	
% Daily Value*			
Total Fat 3.5g			5%
Saturated Fat 0g			0%
Trans Fat 0g			
Polyunsaturated Fat 1.5g			
Monounsaturated Fat 1.5g			
Cholesterol 0mg			0%
Sodium 105mg			4%
Potassium 180mg			5%
Total Carbohydrate 16g			5%
Dietary Fiber 1g			4%
Sugars 0g			
Protein 1g			
Vitamin A 0%	Vitamin C 6%		
Calcium 0%	Iron < 2%		
INGREDIENTS: Potatoes, vegetable oil (Contains one or more of the following oils: Canola, Soybean, Cottonseed, Sunflower, Corn), Modified Cellulose, Dextrose, Natural Flavor, Salt, Sodium Acid Pyrophosphate Added to Maintain Natural Color..			

* Per FBG, one serving portion (1/2 cup cooked vegetable) equals 2.54 oz of McCain Hash brown rounds.

I certify that this information is true and correct.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Jan. 2013 Update)			
Product: Potato Products, Frozen, Circles (pg. 2-50)			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	12.60	1/4 cup baked vegetable	7.9

McCain Equivalent per Bag			
Product: Potato Products, Frozen, Circles (pg. 2-50)			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
5 Pounds	31.50	1/2 cup baked vegetable	3.17

McCain Equivalent per Case			
Product: Potato Products, Frozen, Circles (pg. 2-50)			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
30 Pounds (6 Bags per Case)	189.00	1/2 cup baked vegetable	0.54

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient**	Multiply	FBG Yield /Servings per Unit	Creditable Amount*
Potato Products, Frozen, Circle	2.54	X	12.6 / 16	2.000
A. Total Creditable Amount				2.000

* Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information. 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 Quarter Cups = 3/8 Cup	2.5 Quarter Cups = 5/8 Cup
1.0 Quarter Cups = 1/4 Cup	2.0 Quarter Cups = 1/2 Cups	3.0 Quarter Cups = 3/4 Cup

11/17/2017
Date

Nicole L. Bartz Research and Development

