

ELEVATING ALL STUDENTS ... ELIMINATING ALL GAPS

| A/   | AFOIAIOLS                  | ROASTED IN WARMER  |
|--|----------------------------|--|
| Nutrition Facts  |                            |  |
| Serving Size: 1/2 CUP                                      |                            |  |
| Serving per Container: 1                                   |                            | Contraction of the second seco |
| Amount Per Serving   |                            |  |
| Calories: 120  | Calories from Fat 27       |  |
|  | % Daily Value <sup>2</sup> |  |
| Total Fat 3.0g   | 5%                         | and the second states of the   |
| Saturated Fat 0.0g   | 0%                         |  |
| Trans Fat <sup>1</sup> 0.0g                                |                            | and the second   |
| Cholesterol 0mg  | 0%                         |  |
| Sodium 90mg  | 4%                         |  |
| Total Carbohydrate 21.0g                                   | 7%                         |  |
| Dietary Fiber 2.0g   | 8%                         |  |
| Sugars 0.0g  |                            | A state of the     |
| Protein 2.0g   | 4%                         |  |
| Vitamin A 0%   | Vitamin C 0%               |  |
| Calcium 1%   | Iron 3%                    |  |
| <sup>1</sup> - Trans Fat value is provided for information |                            | nitoring purposes.   |

|      |     |         | Allerg         | jens        |           |     |       |
|------|-----|---------|----------------|-------------|-----------|-----|-------|
| Milk | Egg | Peanut  | Tree Nut       | Fish        | Shellfish | Soy | Wheat |
| NO   | NO  | NO      | NO             | NO          | NO        | NO  | NO    |
|      |     | YES = F | Present NO = A | Absent ?= l | Indefined |     |       |

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.



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Ingredients: Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Autolyzed Yeast Extract, Black Pepper, Celery Seed, Corn Starch - Modified, Dehydrated Garlic, Dehydrated Onion, Dehydrated Red Bell Pepper, Dextrose, Paprika (color), Red Peppers, Rosemary, Salt, Sodium AcId Pyrophosphate Added To Maintain Color, Thyme.

\* Per FBG, one serving portion (1/2 cup healed vegetable) equals 3.05 pz. of McCain seasoned fries.

McCAIN® ALL AMERICAN DELI ROASTERS® SEASONED DICED POTATOES USDA School Lunch Meal Planning Nutrition Facts MCF03927

Yes

Yes

USA

None

Meels Smart Snack Qualification: Meels Buy American Qualification: Country of Origin: Religious Certification(s):



| USDA Food Buying Guide (FBG) for Child Nutrition Programs<br>Product: Potato products, frozen, Skins or Pleces or Wedges, etc. With skin, Cooked |                                    |  |   |  |  |  |
|--|------------------------------------|--|---|--|--|--|
| USDA Purchase Unit   | USDA Servings per<br>Purchase Unil | USDA Serving Size<br>per Meal Contribution | USDA Purchase Units<br>for 100 Servings |  |  |  |
| 1 Pound  | 10.6                               | 1/4 cup heated<br>vegetable                | 9.5                                     |  |  |  |

McCain Equivalent per Bag

FBG serving sizes adjusted to accommodate seasoning; seasoning not part of vegetable

| serving.                |       |  |   |
|-------------------------|-------|--|---|
| McCain Purchase<br>Unlt |       | USDA Serving Size<br>per Meal Contribution | McCain Purchase<br>Units for 100 Servings |
| 5 Pounds                | 26.22 | 1/2 cup heated<br>vegetable                | 3.81                                      |

McCain Equivalent per Case

FBG serving sizes adjusted to accommodate seasoning; seasoning not part of vegetable serving.

| McCain Purchase<br>Unll        |        | USDA Serving Size<br>per Meal Contribution | McCain Purchase<br>Units for 100 Servings |
|--------------------------------|--------|--|---|
| 30 Pounds (6 Bags<br>per Case) | 157.33 | 1/2 cup heated<br>vegetable                | 0.64                                      |

| Description of Creditable Ingredients per<br>Food Buying Guide (FBG)   | Ounces per Raw Portion<br>of Creditable Ingredien(** | Muldply | FBG Yield<br>/Servings<br>per Unit | Creditable<br>Amount* |  |  |
|--|--|---------|------------------------------------|-----------------------|--|--|
| Potato producis, frozen, skins,  | 3.05 oz by weight                                    | х       | 10.6/16                            | 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 Cu Conversion:  |  |         |                                    |                       |  |  |
| 0.5 Quarter Cu s ~ 1/8 Cu  | 1.5 Quarter Cu s = 3/8                               | l C⊍p   | 2.5 Quarter                        | r Cups = 5/8 Gu       |  |  |
| 1.0 Quarter Cu s = 1/4 Cu  | 2.0 Quarter Cups = 1/2                               | Cups    | 3.0 Quarter                        | rCus=3/4Cu            |  |  |

I certify that this information is inve and correct.

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1/16/2023 Date

Shlanne L. Waye Research and Development

2644 Riva Road, Annapolis, MD 21401 | 410-222-5000 · 301-970-8644 (WASH) · 410-222-5500 (TDD) | www.aacps.org

## Allergen & Sensitive Ingredient

(One form per supplied item)

| Product:McCain Deli Roaster | Product Code Number: MCF03927                        |
|-----------------------------|--|
| Company:McCain Foods        | Contact Name & Number:<br>Scott Carawan 919.612.5246 |

Fill in the following chart for each product you supply to the Anne Arundel County Public Schools.

## $\sqrt{\mathbf{Yes}}$ or **No**.

| Component | Present in Product?               |
|-----------|-----------------------------------|
| Milk      | $\Box$ Yes $\Box_{\mathbf{X}}$ No |
| Egg       | $\Box$ Yes $\Box_{\mathbf{X}}$ No |
| Peanut    | $\Box$ Yes $\Box_{\mathbf{X}}$ No |
| Tree Nut  | $\Box$ Yes $\Box_{X}$ No          |
| Fish      | $\Box$ Yes $\Box_{\mathbf{X}}$ No |
| Shellfish | $\Box$ Yes $\Box_{\mathbf{X}}$ No |
| Soy       | $\Box$ Yes $\Box_X$ No            |
| Wheat     | □ Yes □xNo                        |

| Is there a policy to prevent cross contamination?     | <b>k</b> Yes | 🗆 No |
|---|--------------|------|
| Is this product produced in a peanut free facility?   | 🗶 Yes        | 🗌 No |
| Is this product produced in a tree nut free facility? | 🖌 Yes        | 🗌 No |

ANNE ARUNDEL COUNTY PUBLIC SCHOOLS

## IF FOR ANY REASON, THERE ARE MODIFICATIONS TO THIS PRODUCT, YOU ARE RESPONSIBLE FOR UPDATING YOUR RECORDS AND NOTIFYING US IMMEDIATELY.

Form completed by:

R. Scott Carawan

3.15.2023

Signature of Representative

Date

| Vid Atlantic Non Com Mgr. |  |
|---------------------------|--|
| Title                     |  |