School Year 2014-2015

Nutritional Information for **J.R. Simplot Company**

Product Code Number	Product Description	Case Weight (lbs)	Serving Size (oz)	Portions per Serving	Svgs per Case	Calories	Calories From Fat	% Cal From Fat	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Cholest (mg)	Sodium (mg)	Total Carbs (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)	Vitamin A (% DV)	Vitamin C (% DV)	Calcium (% DV)	Iron (%DV)	CN Number (if applicable)	Meat/ MA Credit	Veg Credit	Bread Svgs Credit
10071179000464	Roast Works Roasted Potato Medley	15	3.34		71.82	120	30	25%	3.5	0	0	0	270	20	2	4	2	10	6	2	2			.50 starchy	
10071179000488	Roast Works Whole BabyBakers	15	3.29		72.90	100	15	15%	2	0	0	0	180	17	0	0	3	0	0	2	4			.50 starchy	
10071179000525	INFINITY 3/8" CRINKLE CUT ZGTF	24	2.11		181.92	110	35	32%	4	0.5	0	0	160	17	1	0	2	0	10	2	4			.50 starchy	
10071179000709	INFINITY 3/8" STRAIGHT CUT ZGTF	24	2.41		159.12	110	30	27%	3.5	0	0	0	190	18	2	0	2	0	15	2	8			.50 starchy	
10071179004172	JR BUFFALO STICKS ZGTF	27	2.57		167.94	160	80	50%	9	1.5	0	0	460	19	3	0	3	0	8	0	2			.50 starchy	
10071179004189	TATER GEMS ZGTF	30	2.52		190.50	140	70	50%	8	1	0	0	260	16	2	0	1	0	8	0	2			.50 starchy	
10071179017745	SAVORY 8-CUT CRINKLE WEDGE	30	3.22		148.80	150	60	40%	6	1	0	0	320	20	2	0	2	2	6	2	2			.50 starchy	
10071179018490	Jiffi Crisp 1/4" Shoestring	27	2.48		174.12	150	60	40%	7	1.5	0	0	410	19	5	0	2	0	6	2	4			.50 starchy	
10071179018506	Jiffi Crisp 5/16" Straight Cut	27	2.52		171.18	150	70	47%	7	1	0	0	360	19	5	0	2	0	6	2	4			.50 starchy	
10071179018513	Jiffi Crisp 1/2" Crinkle Cut	27	2.15		200.88	120	50	42%	6	1	0	0	250	16	4	0	1	0	4	2	4			.50 starchy	
10071179020554	Oven Roasted 1/2" Crinkle Cut	30	1.98		243.00	60	0	0%	0	0	0	0	160	12	1	0	1	0	8	0	2			.50 starchy	
10071179020561	Oven Roasted 10-cut Crinkle Cut Wedge	30	2.69		178.50	70	5	7%	0	0	0	0	210	14	1	0	2	0	6	0	2			.50 starchy	
10071179026709	Simplot Gold 3/8" SC	30	2.29		210.00	100	25	25%	3	0.5	0	0	5	16	4	0	2	0	2	0	4			.50 starchy	
10071179026853	Oven Sensations1/2" Crinkle Cut	30	1.98		243.00	60	10	17%	1	0	0	0	20	12	1	0	1	0	8	0	2			.50 starchy	
10071179027515	Simplot Thunder Crunch 3/8" SC	30	2.57		186.60	120	40	33%	4.5	0.5	0	0	300	17	1	0	2	0	0	4	2			.50 starchy	
10071179027751	Infinity 1/2" Crinkle Cut	24	2.11		181.92	110	35	32%	4	0.5	0	0	160	17	1	0	2	0	10	2	4			.50 starchy	
10071179027911	Simply Gold 5/16" SC	30	2.29		210.00	100	25	25%	3	0.5	0	0	5	16	4	0	2	0	2	0	4			.50 starchy	
10071179221227	TATER PAL OVEN 1/2" CC ZGTF	30	1.98		243.00	80	25	31%	3	1	0	0	20	12	1	0	1	0	10	0	4			.50 starchy	
10071179221241	TATER PAL OVEN 1/4" SS ZGTF	27	2.26		191.70	110	45	41%	4.5	1	0	0	20	16	1	0	2	0	6	0	4			.50 starchy	
10071179231165	SKINCREDIBLES POTATO CHIP	30	3.02		159.00	160	70	44%	8	1	0	0	20	20	1	0	2	0	8	2	4			.50 starchy	
10071179231172	CLASSIC LATTICE SKIN-ON ZGTF	27	3.02		143.10	170	70	41%	7	1	0	0	15	22	3	0	2	0	8	2	2			.50 starchy	
10071179238010	RANCH WEDGE ZGTF	30	2.69		178.50	110	35	32%	3.5	0.5	0	0	15	17	1	0	2	0	8	2	4			.50 starchy	
10071179238027	CLASSIC SKIN-ON 8-CUT WEDGE ZGTF	30	2.69		178.80	100	30	30%	3.5	0.5	0	0	15	16	1	0	2	0	8	0	2			.50 starchy	
10071179239932	CLASSIC LOOPS SKIN-ON ZGTF	30	1.98		243.00	90	30	33%	3	1.5	0	0	15	13	1	0	2	0	8	0	4			.50 starchy	
10071179259312	SIMPLOT 3/8" STRT CUT W/SHIELD ZGTF	30	2.29		210.00	90	30	33%	3	0	0	0	15	14	1	0	1	0	10	0	4			.50 starchy	
10071179259336	SIMPLOT 1/2" CC W/SHIELD ZGTF	30	1.98		243.00	80	20	25%	2.5	0	0	0	15	13	1	0	2	0	8	2	4			.50 starchy	
10071179259411	SIMPLOT 3/8" STRT CUT ZGTF	30	2.29		210.00	90	30	33%	3	0	0	0	15	14	1	0	1	0	10	0	4			.50 starchy	
10071179259435	SIMPLOT 1/2" CC ZGTF	30	1.98		243.00	80	20	25%	2.5	0	0	0	15	13	1	0	2	0	8	2	4			.50 starchy	
10071179280224	CLASSIC TRI-TATERS ZGTF	30	4.51	3	106.50	200	90	45%	10	1.5	0	0	440	26	3	0	1	0	15	2	4			.50 starchy	
10071179283010	TINY TRIANGLES ZGTF	30	4.51	5	106.50	200	90	45%	10	1.5	0	0	500	26	3	0	1	0	6	0	1			.50 starchy	
10071179299028	ORIGINAL BUTTERY SPUDSTERS ZGTF	20	3.78	7	84.60	190	70	37%	7	1	0	0	480	29	3	0	3	0	40	2	10			.50 starchy	
10071179328209	CLASSIC SKIN-ON CHUNKS ZGTF	36	3.02		190.80	110	35	32%	4	0.5	0	0	20	18	2	0	2	0	8	0	4			.50 starchy	
10071179372271	CLASSIC TATER STICKS ZGTF	24	4.51		85.20	280	140	50%	15	2.5	0	0	600	33	3	0	1	0	15	2	4			.50 starchy	
10071179374220	CLASSIC TATER BUCKS ZGTF	30	2.63		183.60	140	70	50%	7	1	0	0	350	17	2	0	2	0	8	2	4			.50 starchy	
10071179430018	CLASSIC 101 HB ZGTF	30	4.51	2	106.50	260	150	58%	16	2.5	0	0	470	28	4	0	2	0	8	0	2			.50 starchy	
10071179451204	BLUE RIBBON TC 36# ZGTF	36	2.26		255.60	100	25	25%	3	0	0	0	15	16	1	0	2	0	8	2	4			.50 starchy	
10071179454014	BLUE RIBBON TC ZGTF	30	2.26		213.00	90	25	28%	2.5	0	0	0	15	15	1	0	2	0	8	2	4			.50 starchy	

10071179464204	BLUE RIBBON SS 36# ZGTF	36	2.26		255.60	100	30	30%	3.5	0.5	0	0	15	16	1	0	2	0	8	2	4			.50 starchy	
10071179464303	BLUE RIBBON SS 27# ZGTF	27	2.26		191.70	110	35	32%	4	0.5	0	0	15	16	1	0	2	0	8	2	4			.50 starchy	
10071179470038	INFINITY 5/16 X 3/8 THIN CUT ZGTF	24	2.38		161.28	120	40	33%	4.5	0.5	0	0	180	19	2	0	2	0	10	2	4			.50 starchy	
10071179470052	INFINITY 10-CUT WEDGE ZGTF	24	3.18		120.72	130	35	27%	3.5	0.5	0	0	240	23	2	0	2	0	10	2	4			.50 starchy	
10071179470076	INFINITY 1/4" SS ZGTF	24	2.43		157.92	140	50	36%	6	1	0	0	190	20	2	0	2	2	10	0	4			.50 starchy	
10071179470144	CLASSIC LOOPS SAVORY ZGTF	30	2.44		196.50	120	40	33%	4.5	0.5	0	0	290	17	2	0	2	0	2	2	4			.50 starchy	
10071179471011	SAVORY 3/8" STRAIGHT CUT ZGTF	30	2.49		192.60	120	45	38%	4.5	0.5	0	0	310	17	2	0	2	0	4	0	4			.50 starchy	
10071179471080	CONQUEST 3/8" STRT CUT ZGTF	30	2.44		176.82	100	25	25%	3	0	0	0	240	17	2	0	2	0	4	0	4			.50 starchy	
10071179471172	JIFFI CRISPS SUPER CRUNCH 3/8" STRT CUT	27	2.49		173.34	120	45	38%	5	1	0	0	330	17	1	0	2	0	4	2	4			.50 starchy	
10071179473039	KRUNCHIE WEDGE ZGTF	30	3.32		144.30	160	60	38%	7	2	0	0	470	20	2	0	2	0	8	0	4			.50 starchy	
10071179474005	Conquest 5/16 x 3/8 Straight Cut Skin-On	30	2.52		190.20	110	30	27%	3.5	0.5	0	0	250	18	2	0	2	0	8	0	4			.50 starchy	
10071179474012	SAVORY TC ZGTF	30	2.49		192.60	120	60	50%	6	1	0	0	320	17	1	0	2	0	8	0	4			.50 starchy	
10071179474029	Sour Cream and Chive 3/8" x 5/16" Straight Cut ZGTF	30	2.50		192.00	120	50	42%	6	1.5	0	0	280	15	1	0	2	0	6	0	4			.50 starchy	
10071179474128	NATURALCRISP TC ZGTF	30	2.63		182.40	120	60	50%	7	1	0	0	320	13	3	0	2	0	4	0	2			.50 starchy	
10071179475125	NATURALCRISP 1/4" SS ZGTF	27	2.40		179.82	140	70	50%	8	1	0	0	260	14	1	0	3	0	6	0	2			.50 starchy	
10071179477273	CLASSIC BATTER BITES ZGTF	36	3.35		171.72	160	70	44%	8	1	0	0	390	21	3	0	2	0	2	0	4			.50 starchy	
10071179478010	SAVORY WEDGES ZGTF	30	3.23		148.50	160	70	44%	8	1	0	0	360	19	3	0	2	0	4	0	4			.50 starchy	
10071179478027	Sour Cream and Chive 10-cut Wedge	30	3.30		145.20	140	50	36%	6	1	0	0	390	21	3	0	2	0	4	0	4			.50 starchy	
10071179478089	Seasoned Crips Savory Wedge8-cut	30	3.32		144.30	150	60	40%	6	1	0	0	330	20	3	0	3	0	4	0	4			.50 starchy	
10071179479024	CLASSIC LATTICE SAVORY ZGTF	27	3.22		133.92	190	80	42%	9	1.5	0	0	550	25	2	0	2	0	4	2	4			.50 starchy	
10071179479147	NaturalCrisp Lattice	27	3.29		131.22	180	80	44%	9	1.5	0	0	400	22	4	0	3	0	6	0	2			.50 starchy	
10071179479208	JR BUFFALO'S ZGTF	24	3.32		115.44	170	70	41%	8	1	0	0	430	23	3	0	3	0	0	0	2			.50 starchy	
10071179479987	CONQUEST 1/4" SS ZGTF	27	2.51		171.96	120	35	29%	4	0.5	0	0	250	19	2	0	2	0	6	0	4			.50 starchy	
10071179479994	CONQUEST TC ZGTF	30	2.48		193.50	110	30	27%	3.5	0.5	0	0	250	17	2	0	2	0	8	0	4			.50 starchy	
10071179751663	Roast Works Yukon Gold & Redskin Potatoes	15	3.14		76.32	100	15	15%	1.5	0	0	0	240	20	2	1	2	0	2	0	2			.50 starchy	
10071179757672	Roast Works Rosemary Redskin	15	3.20		75.00	120	30	25%	3	0	0	0	220	20	2	1	2	0	0	2	4			.50 starchy	
10071179776772	Roast Works Redskin Halves	15	3.18		75.42	110	30	27%	3	0	0	0	200	19	2	1	2	0	0	2	4			.50 starchy	
10071179777663	Roast Works Unseasoned Redskin Chunks	15	3.02		79.50	90	5	6%	0	0	0	0	30	18	2	1	2	0	0	2	4			.50 starchy	
10071179977773	Roast Works Herb & Garlic Russets	15	3.20		75.00	120	30	25%	3	0	0	0	200	20	1	1	3	0	4	0	6			.50 starchy	
10071179020356	Simplot Sweets Sweet Potato Fries Crinkle Cut	15	2.83		84.72	110	60	55%	6	1	0	0	125	18	3	7	1	20	0	2	4			.50 Red/Orange	
10071179024361	Simplot Sweets Sweet Potato Gems	15	2.52		95.22	100	35	35%	4	0.5	0	0	160	14	2	8	2	100	10	2	8			.50 Red/Orange	
10071179027058	Roast Works Sweet Potato Unseasoning Chunk	15	3.47		69.30	80	5	6%	0	0	0	0	25	19	3	10	2	35	15	4	2			.50 Red/Orange	
10071179027812	Simplot Sweets Sweet Potato 1/2" Crinkle Cut	15	2.80		85.62	110	50	45%	6	1	0	0	125	18	3	7	1	20	0	2	4			.50 Red/Orange	
10071179707561	RoastWorks Sweet Potato w/maple seasoning	15	3.94		60.90	190	30	16%	3.5	0	0	0	330	37	2	15	2	230	10	2	2			.50 Red/Orange	
10071179022763	Simplot Traditions Mashed Potatoes	50	0.77		1038.50	80	10	13%	1.5	0	0	0	370	16	2	0	2	0	4	2	4			.50 starchy	
10071179022770	Simplot Traditions Mashed Potatoes	19.5	0.77		405.00	80	10	13%	1.5	0	0	0	370	16	2	0	2	0	4	2	4			.50 starchy	
10071179022787	Simplot Traditions with Vitamin C Added Mashed Potatoes	19.5	0.78		399.84	80	15	19%	1.5	0	0	0	370	16	2	1	2	0	50	2	4			.50 starchy	
10071179022794	Simplot Traditions Hash Brown Potato Shreds	12.75	1.42		143.52	160	25	16%	3	0.5	0	0	380	30	3	1	3	0	10	2	2			.50 starchy	
10071179022800	Simplot Traditions Mashed Potatoes	19.44	0.77		403.74	80	10	13%	1.5	0	0	0	370	16	2	0	2	0	4	2	4			.50 starchy	
10071179022817	Simplot Traditions Simply Reds	24.66	0.85		462.96	90	15	17%	2	0	0	0	370	18	2	1	2	0	4	2	2			.50 starchy	
10071179022848	Simplot Traditions Mashed Potatoes	19.5	0.77		404.88	80	10	13%	1.5	0	0	0	370	16	2	0	2	0	4	2	4			.50 starchy	
10071179022862	Simplot Traditions AuGratin Potato Casserole	15.26	1.24		196.80	130	20	15%	2	0.5	0	0	710	25	2	2	3	0	10	6	2			.50 starchy	
10071179022879	Simplot Traditions Scalloped Potato Casserole	15.26	1.27		192.24	140	20	14%	2.5	0.5	0	0	680	26	2	2	3	0	10	6	2			.50 starchy	
10071179022893	Simplot Traditions Homestyle	21	0.82		409.68	90	15	17%	1.5	0	0	0	500	17	2	1	2	0	4	2	4			.50 starchy	
10071179022930	Simplot Traditions No Salt Added	28.13	0.69		652.26	70	10	14%	1	0	0	0	20	15	2	0	2	0	4	2	4			.50 starchy	
10071179401322	True Recipe Granules Complete with Vit C	32.62	0.66		791.16	70	0	0%	0	0	0	0	15	14	2	0	2	40	15	2	6			.50 starchy	
10071179401520	True Recipe Granules Plain with Vit C	36	0.65		885.96	60	0	0%	0	0	0	0	20	14	1	0	2	0	35	0	0			.50 starchy	

For additional product information visit http://dese.mo.gov/divadm/food/Nutritional_Facts_Index.html

http://www.simplotfoods.com

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	MIXED POTATOES / ROASTED, FROZEN: Simplot RoastWorks® Flame-Ro otato Medley / SKU 10071179000464. U.S. Grade A, flame-roasted, skin-on potatoes. To cont 5% Sweet Potatoes, 31.5% Redskin Potatoes, and 31.5% Russet Potatoes. PACK SIZE: 6/2.5 LB er case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With skin Cooked*; Sweet Potatoes, Frozen *Random Cut Chunks Includes USDA Foods*	Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
1.67 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.58	23.95	43.70	4.2
3.34 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.79	11.97	71.82	8.4

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	ditional	Meat Alt.
¼ cup			⅛ cup			⅛ cup	
½ cup		⅛ cup	¼ cup			⅛ cup	
¾ cup		¼ cup	½ cup				
1 cup		¼ cup	⅝ cup			⅛ cup	

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**47**	**95**
Calories (kcal)	60	120
Calories from fat (kcal)	15	30
Fat (g)	1.5	3.5
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	135	270
Potassium (mg)	150	300
Carbohydrates (g)	10	20
Dietary Fibers (g)	1	2
Total Sugars (g)	2	4
Protein (g)	1	2
Vitamin A (IU)	208.6	417.21
Vitamin C (mg)	0.6	1.20
Calcium (mg)	9.64	19.28
Iron (mg)	0.27	0.53

INGREDIENT STATEMENT

Redskin and Russet Potatoes t Potatoes, Extra Virgin Olive Oil, Maltodextrin Potato Flour, Onion and Garlic Powder, Marjoram ken Broth, Natural Flavors.

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR DN:

Gluten-free.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Preheat oven to 375°F. Spray baking pan with non-stick cooking spray. Arr otatoes in a single layer on pan. Bake for 12 to 17 minutes. If desired, drizzle with 2 oz. of oil baking for extra crispness.
STANDARD OVEN:	Preheat oven to 450°F. Spray baking pan with non-stick cooking spray. Arr otatoes in a single layer on pan. Bake for 22 to 25 minutes. If desired, drizzle with 2 oz. of oil baking for extra crispness.
COMBI OVEN:	Preheat oven to 375°F. Set Fan to 100% and Steam to 75%. Spray foil cove eet pan with non-stick cooking spray. Arrange frozen potatoes in a single layer on pan. Bake on n ack for 10 minutes, rotating tray after 5 minutes for even cooking.

CASE PACK:

Dimensions (LxWxH):	13.375" x 12" 6.875"	**Pallet (TI/HI):**	12 x 11
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	16.25

I certify that the above information is true and correct as of September 24, 2013. Shawan Brown

Shawanda Brown, Regu fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw 83606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES, MINIATURE FLAME-ROASTED, FROZEN: Simplot RoastWorks** **Bakers / SKU 1071179000488.** To be packed to U.S. Grade A Standard; flame-roasted; v niniature potatoes; soybean oil, garlic and black pepper seasoned. **PACK SIZE:** 6/2.5 LB bags p .

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, frozen *Whole Small*	Servings per LB	Servings pe Bag	vings per Case	Bags for 100 Servings
1.65 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.69	24.22	.45.32	4.2
3.29 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.86	12.15	72.90	8.3

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	ditional	Meat Alt.
¼ cup (about 3 pieces)			¼ cup			¼ cup	
½ cup (about 5 pieces)			½ cup			½ cup	
¾ cup			¾ cup			¾ cup	
1 cup			1 cup			1 cup	

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20: e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**47**	**93**
Calories (kcal)	50	100
Calories from fat (kcal)	10	15
Fat (g)	1	2
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	90	180
Potassium (mg)	130	260
Carbohydrates (g)	9	17
Dietary Fibers (g)	0	0
Total Sugars (g)	0	0
Protein (g)	2	3
Vitamin A (IU)	0.09	0.18
Vitamin C (mg)	0.02	0.03
Calcium (mg)	6.01	11.98
Iron (mg)	0.42	0.84

INGREDIENT STATEMENT

Potatoes, Soybean Oil, Salt, : Garlic Powder, Natural Flavor, Maltodextrin, Onion r, Black Pepper, Vinegar Powder (Maltodextr egar).

ALLERGEN INFORMATIO

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions*

CONVECTION OVEN:	Preheat oven to 375°F. Spray baking pan with non-stick cooking spray. Arr rozen potatoes in a single layer. Bake for 13 minutes.
STANDARD OVEN:	Preheat oven to 450°F. Spray baking pan with non-stick cooking spray. Arr rozen potatoes in a single layer. Bake for 25 minutes.

CASE PACK:

Dimensions (LxWxH):	13.375" x 9.625" x 7.625"	**Pallet (TI/HI):**	15 x 10
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	16.25

I certify that the above information is true and as of August 19, 2013.

Shawanda Brown

Shawanda Brown, Regu ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw 83606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Infinity® Crinkle Cut / SKU** L79000525. US grade A, ⅜" Crinkle Cut. Processed in Non-Hydrogenated Vegetable Oil. Labelec ns Fat per serving, Saturated Fat reduced by 50%. Low moisture, oven-ready or quick deep fr **PACK SIZE:** 6/4 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Crinkle Cut Low Moisture Ovenable Includes USDA Foods*	Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.06 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	15.09	60.36	2.16	1.7
2.11 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	7.58	30.32	1.92	3.3

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**30**	**60**
Calories (kcal)	60	110
Calories from fat (kcal)	20	35
Fat (g)	2	4
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	80	160
Potassium (mg)	100	200
Carbohydrates (g)	9	17
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	16.75	33.34
Vitamin C (mg)	2.47	4.93
Calcium (mg)	5.28	10.52
Iron (mg)	0.21	0.42

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb anola, Corn, and/or Sunflower), Modified Food St ice Flour, Dextrin, Salt, Leavening (Sodium Acid osphate, Sodium Bicarbonate), Corn Starch, Xa Gum, Beta Carotene Color, Dextrose, Tetrasodium osphate And Disodium Dihydrogen Pyroph e (to maintain natural color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 400°F. Arrange potatoes in a single layer on sheet pans. B 9-14 minutes.
STANDARD OVEN:	Preheat oven to 425°F. Arrange potatoes in a single layer on baking pans. I r 18-23 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 8.875"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	26.00

I certify that the above information is true and co ; of October 12, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Infinity® Straight Cut / SKU** .179000709. US Grade A, ⅜" Straight Cut. Processed in Non-Hydrogenated Vegetable Oil, Labele ans Fat per serving. Low moisture, oven-ready or quick deep fry time. **PACK SIZE:** 6/4 LB bags e.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	Servings per LB	Servings per Bag	ings per Case	Bags for 100 Servings
1.21 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	13.22	52.88	17.28	1.9
2.41 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.63	26.52	59.12	3.8

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20: e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**34**	**68**
Calories (kcal)	50	110
Calories from fat (kcal)	15	30
Fat (g)	1.5	3.5
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	95	190
Potassium (mg)	150	300
Carbohydrates (g)	9	18
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	9.56	19.05
Vitamin C (mg)	4.01	7.98
Calcium (mg)	7.24	14.43
Iron (mg)	0.53	1.05

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy anola, Corn and/or Sunflower), Modified Food S Rice Flour, Dextrin, Salt, Leavening (Sodium Acic hosphate, Sodium Bicarbonate), Corn Starch, X Gum, Beta Carotene Color, Dextrose, Tetrasodiur hosphate And Disodium Dihydrogen Pyrop te (to maintain natural color).

ALLERGEN INFORMATIO

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 400°F. Arrange potatoes in a single layer on baking pans.	or 11-16 minutes.
STANDARD OVEN:	Preheat oven to 425°F. Arrange potatoes in a single layer on baking pans.	or 20-25 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 8.375"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	26.00

I certify that the above information is true and c as of October 12, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot JR Buffalos® Sticks / SKU 1 '9004172.** U.S. grade A; Spicy flavor; 3/16 x 3/16 Julienne Cut prepared in vegetable oil; oven-r deep fry preparation. **PACK SIZE:** 6/4.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Shoestring Straight Cut Low Moisture*	Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
1.29 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.40	55.80	34.80	1.8
2.57 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.22	27.99	67.94	3.6

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20 e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**37**	**73**
Calories (kcal)	80	160
Calories from fat (kcal)	40	80
Fat (g)	4.5	9
Saturated Fat (g)	0.5	1.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	230	460
Potassium (mg)	0	0
Carbohydrates (g)	9	19
Dietary Fibers (g)	1	3
Total Sugars (g)	0	0
Protein (g)	1	3
Vitamin A (IU)	3.84	7.66
Vitamin C (mg)	1.86	3.70
Calcium (mg)	0	0
Iron (mg)	0.23	0.46

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy anola, Corn and/or Sunflower), Enriched Bleach r (Wheat Flour, Niacin, Reduced Iron, Thiamin Mon e, Riboflavin, Folic Acid), Rice Flour, Food Starc fied, Salt, Natural Flavor, Spices, Yellow Cornm rlic Powder, Onion Powder, Leavening (Sodium rophosphate, Sodium Bicarbonate), Paprika, Disod sinate, Oleoresin Paprika (color), Dextrose, Di Dihydrogen Pyrophosphate (to maintain l color).

ALLERGEN INFORMATIO

CONTAINS: WHEAT.

FOOD SENSITIVITY INFOR ON:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F to 400°F. Place product in single layer on sheet par	for 12-14 minutes.
STANDARD OVEN:	Preheat oven to 425°F to 450°F. Place product in single layer on sheet par	for 25-30 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 11.625"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	29.00

I certify that the above information is true and c s of October 12, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / SPECIALTY / FORMED, FROZEN: Simplot Preformer Tater Ge** **KU 10071179004189.** To be packed to U.S. Grade A Standard, cylinder-shaped, no binders or fille cessed in vegetable oil. Oven or deep fry preparation. **PACK SIZE**: 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potato Products, frozen *Rounds Regular Size Includes USDA Foods*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.26 oz AP provides one - ¼ cup serving of creditable vegetable	12.70	63.50	1.00	1.6
2.52 oz AP provides one - ½ cup serving of creditable vegetable	6.35	31.75	0.50	3.2

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	tional	Meat Alt.
¼ cup (about 4 pieces)			¼ cup			cup	
½ cup (about 8 pieces)			½ cup			cup	
¾ cup			¾ cup			cup	
1 cup			1 cup			cup	

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**36**	**71**
Calories (kcal)	70	140
Calories from fat (kcal)	35	70
Fat (g)	4	8
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	130	260
Potassium (mg)	90	180
Carbohydrates (g)	8	16
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	1
Vitamin A (IU)	5	10
Vitamin C (mg)	2.03	4.05
Calcium (mg)	3.57	7.14
Iron (mg)	0.21	0.43

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb anola, Corn, and/or Sunflower), Salt, Disodium Di en Pyrophosphate (To Maintain Natural Color), e.

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 450°F. Arrange product in a single layer on sheet pan. Bak)-15 minutes.
STANDARD OVEN:	Preheat oven to 450°F. Arrange product in a single layer on sheet pan. Bak)-25 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10.75"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and cor of February 20, 2013.

Shawanda Brown

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot seasonedCRISP™ Savory C** **ut Wedge / SKU 10071179017745.** U.S. Grade A, battered, seasoned, 8-cut wedge. Pr d in vegetable oil. Oven-ready or deep fry preparation. **PACK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
1.61 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.93	49.65	97.90	2.1
3.22 AP (frozen) provides one - ½ cup serving of creditable vegetable	4.96	24.80	48.80	4.1

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20 e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**46**	**91**
Calories (kcal)	70	150
Calories from fat (kcal)	30	60
Fat (g)	3	6
Saturated Fat (g)	0	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	160	320
Potassium (mg)	150	300
Carbohydrates (g)	10	20
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	35.12	70.29
Vitamin C (mg)	2.00	4.00
Calcium (mg)	8.54	17.07
Iron (mg)	0.25	0.50

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy anola, Palm, Corn, and/or Sunflower), Bleachec t Flour, Modified Corn Starch, Salt, Rice Flour, Spice n Powder, Garlic Powder, Spices, Dextrose, Cc tractives of Paprika and Turmeric), Yellow Corn I odium Carboxymethylcellulose, Spi active, Disodium Dihydrogen Pyrophosphate ntain natural color).

ALLERGEN INFORMATIO

CONTAINS: WHEAT.

FOOD SENSITIVITY INFOR ON:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Place product in single layer on sheet pan. Cook fc minutes.
STANDARD OVEN:	Preheat oven to 450°F. Place product in single layer on sheet pan. Cook fc minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.5"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c s of October 12, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Jiffi Crisp® ¼" Shoestring /** U.S. Grade A; Skin-off, Coated Fry processed in vegetable oil; oven or dee 6/4.5 LB bags per case.	**071179018490.** eparation. **PACK SIZE:**

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Shoestring Straight Cut Low Moisture*	Servings per LB	Servings per Bag	ings per Case	Bags for 100 Servings
1.24 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.90	58.05	48.30	1.8
2.48 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.45	29.02	74.12	3.5

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20 e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**35**	**70**
Calories (kcal)	70	150
Calories from fat (kcal)	30	60
Fat (g)	3.5	7
Saturated Fat (g)	1	1.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	210	410
Potassium (mg)	125	250
Carbohydrates (g)	10	19
Dietary Fibers (g)	3	5
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	2.00	4.00
Vitamin C (mg)	1.28	2.56
Calcium (mg)	4.84	9.68
Iron (mg)	0.28	0.57

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy anola, Corn and/or Sunflower), Enriched Bleach r (Wheat Flour, Niacin, Reduced Iron, Thiamin Mon , Riboflavin, Folic Acid), Degermed Yellow Cor Rice Flour, Food Starch- Modified, Salt, Leavening (So cid Pyrophosphate, Sodium Bicarbonate), Dextro odium Dihydrogen Pyrophosphate (to maintain l color).

ALLERGEN INFORMATIO

CONTAINS: WHEAT.

FOOD SENSITIVITY INFOR ON:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Arrange fries in a single layer on sheet pan. Bake f 7 minutes.
STANDARD OVEN:	Preheat oven to 450°F. Arrange fries in a single layer on sheet pan. Bake f 0 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10.5"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	29.00

I certify that the above information is true and c s of October 12, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Jiffi Crisp® 5/16" Straight** (	**(U 10071179018506.**
	U.S. Grade A; Skin-off, 5/16" Straight Cut, Coated Fry processed in vegeta	oven or deep fry
	preparation. **PACK SIZE:** 6/4.5 LB bags per case.	

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
1.26 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.69	57.10	42.60	1.8
2.52 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.34	28.53	71.18	3.6

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20. e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**36**	**71**
Calories (kcal)	70	150
Calories from fat (kcal)	35	70
Fat (g)	3.5	7
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	180	360
Potassium (mg)	120	240
Carbohydrates (g)	9	19
Dietary Fibers (g)	3	5
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	1.99	3.97
Vitamin C (mg)	1.27	2.54
Calcium (mg)	4.80	9.61
Iron (mg)	0.28	0.56

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy anola, Corn and/or Sunflower), Enriched Bleach r (Wheat Flour, Niacin, Reduced Iron, Thiamin Mon e, Riboflavin, Folic Acid), Degermed Yellow Cor Rice Flour, Food Starch-Modified, Salt, Leavening (S Acid Pyrophosphate, Sodium Bicarbonate), Dextr odium Dihydrogen Pyrophosphate (to maintain l color).

ALLERGEN INFORMATIO

CONTAINS: WHEAT.

FOOD SENSITIVITY INFOR ON:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Arrange fries in a single layer on sheet pan. Bake f	8 minutes.
STANDARD OVEN:	Preheat oven to 450°F. Arrange fries in a single layer on sheet pan. Bake f	2 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10.125"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	29.00

I certify that the above information is true and c as of October 12, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	POTATOES / FRENCH FRIES, FROZEN: Simplot Jiffi® Crisp ½" x ½" Crinkle KU 10071179018513. U.S. Grade A; Coated Fry processed in vegetable oil; Oven or deep fry pre n. PACK SIZE: 6/4.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Crinkle Cut Low Moisture Ovenable Includes USDA Foods*	Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
1.08 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	14.81	66.64	99.84	1.6
2.15 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	7.44	33.48	00.88	3.0

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20 e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**31**	**61**
Calories (kcal)	60	120
Calories from fat (kcal)	25	50
Fat (g)	3	6
Saturated Fat (g)	0	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	125	250
Potassium (mg)	100	200
Carbohydrates (g)	8	16
Dietary Fibers (g)	2	4
Total Sugars (g)	0	0
Protein (g)	1	1
Vitamin A (IU)	1.64	3.26
Vitamin C (mg)	1.05	2.09
Calcium (mg)	3.97	7.90
Iron (mg)	0.23	0.46

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy Canola, Corn and/or Sunflower), Enriched Bleach r (Wheat Flour, Niacin, Reduced Iron, Thiamin Mon e, Riboflavin, Folic Acid), Degermed Yellow Cor Rice Flour, Food Starch-Modified, Salt, Leavening (S Acid Pyrophosphate, Sodium Bicarbonate), Dextr odium Dihydrogen Pyrophosphate (to maintain l color).

ALLERGEN INFORMATIO

CONTAINS: WHEAT.

FOOD SENSITIVITY INFOR ON:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Arrange fries in a single layer on sheet pan. Bake f 8 minutes.
STANDARD OVEN:	Preheat oven to 450°F. Arrange fries in a single layer on sheet pan. Bake f 2 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.75"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	29.00

I certify that the above information is true and c as of October 13, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldv 83606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / ROASTED, FROZEN: Simplot® Oven-Roasted ½" Crinkle Cut** packed with U.S. Grade A, ½" Crinkle Cut Potatoes; ROASTED NOT FRIED. per serving. 99% Fat Free. Oven-bake. **PACK SIZE:** 6/5 LB bags per case.	**1179020554 .** To be ıs Fat & Saturated Fat

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Crinkle Cut Low Moisture Ovenable Includes USDA Foods*	FBG Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
0.99 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	16.20	81.00	86.00	1.3
1.98 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	8.10	40.50	43.00	2.5

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20. e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**28**	**56**
Calories (kcal)	30	60
Calories from fat (kcal)	0	0
Fat (g)	0	0
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	80	160
Potassium (mg)	110	220
Carbohydrates (g)	6	12
Dietary Fibers (g)	0	1
Total Sugars (g)	0	0
Protein (g)	1	1
Vitamin A (IU)	0	0
Vitamin C (mg)	1.51	3.01
Calcium (mg)	3.09	6.18
Iron (mg)	0.14	0.27

INGREDIENT STATEMENT

Potatoes, Canola Oil, Salt, D , Tetrasodium Pyrophosphate and Disodiu drogen Pyrophosphate (to maintain natural color), ı (color).

ALLERGEN INFORMATIO

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Preheat oven to 400°F. Arrange one bag of fries on a full size sheet pan. P s to the edge of the pan leaving a light single layer in the center. Bake 13-18 minutes, rotating fter 7 minutes for even browning.
STANDARD OVEN:	Preheat oven to 450°F. Place frozen fries in a single layer on baking pan. E til product is hot and crisp, about 22-28 minutes.
COMBI OVEN:	Preheat oven to 400°F. Set Fan and Steam to 100%. Arrange one bag of fr full size sheet pan. Push fries to the edge of the pan leaving a light single layer in the center. 3-18 minutes, rotating trays after 7 minutes for even browning.

CASE PACK:

Dimensions (LxWxH):	16.625" x 11.625" x 10.875"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c as of October 11, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldv 83606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	POTATOES / ROASTED, FROZEN: Simplot® Oven-Roasted 10-Cut Crinkle (dge / SKU **10071179020561.** To be packed U.S. Grade A Standard. Processed in Nor genated Vegetable Oil. ROASTED, NOT FRIED. Labeled 0 g Trans Fat per serving. **PACK SIZE:** 6 ags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, frozen *Wedges USDA Foods*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.35 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	11.90	59.50	7.00	1.7
2.69 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.95	29.75	8.50	3.4

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**38**	**76**
Calories (kcal)	35	70
Calories from fat (kcal)	0	5
Fat (g)	0	0
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	105	210
Potassium (mg)	130	260
Carbohydrates (g)	7	14
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.76	3.51
Calcium (mg)	3.78	7.53
Iron (mg)	0.16	0.32

INGREDIENT STATEMENT:

Potatoes, Canola Oil, Salt, De Disodium Dihydrogen Pyrophosphate (tain natural color), Annatto (color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Preheat oven to 400°F. Arrange one bag of fries on a full size sheet pan. Pu s to the edge of the pan leaving a light single layer in the center. Bake 13-18 minutes, rotating ter 7 minutes for even browning.
STANDARD OVEN:	Preheat oven to 450°F. Place frozen fries in a single layer on baking pan. Ba il product is hot and crisp, about 22-28 minutes.
COMBI OVEN:	Preheat oven to 400°F. Set Fan and Steam to 100%. Arrange one bag of fri full size sheet pan. Push fries to the edge of the pan leaving a light single layer in the center. E -18 minutes, rotating trays after 7 minutes for even browning.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.875"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c as of October 9, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw 83606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	POTATOES / FRENCH FRIES / GOLDEN, FROZEN: Simplot simplyGOLD® 3/ s / SKU: 10071179026709. Packed to U.S. Grade A Standards. Straight Cut, skin-on. SIZE: 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.15 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	14.00	70.00	0.00	1.5
2.29 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	7.00	35.00	0.00	2.9

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	tional	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* *Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**33**	**65**
Calories (kcal)	50	100
Calories from fat (kcal)	15	25
Fat (g)	1.5	3
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	0	5
Potassium (mg)	160	320
Carbohydrates (g)	8	16
Dietary Fibers (g)	2	4
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	0.42	0.84
Calcium (mg)	2.93	5.84
Iron (mg)	0.26	0.53

INGREDIENT STATEMENT:

Potatoes, Soybean Oil.

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFORMATION:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 425°F. Place single layer of frozen product onto a full shee ake for 15-20 minutes.
STANDARD OVEN:	Preheat oven to 425°F. Place single layer of frozen product onto a full shee ake for 18-23 minutes.
COMBI OVEN:	Preheat oven to 400°F. Set Fan to 75% and Steam to 50%. Place single laye zen product onto a full sheet pan. Bake for 12-15 minutes. Rotate pan halfway thru cook time ore even bake.

CASE PACK:

Dimensions (LxWxH):	16" x 13 " x 9.75"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and cor of December 2, 2013.

Shawanda Brown

Shawanda Brown, Regul irs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	POTATOES / FRENCH FRIES, FROZEN: Simplot Oven Sensations™ ½" Crin Fries / SKU **10071179026853.** To be packed to U.S. Grade A Standards. Processed in ydrogenated Vegetable Oil. Labeled 0g Trans Fat per serving. **PACK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Crinkle Cut Low Moisture Ovenable Includes USDA Foods*	FBG Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
0.99 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	16.20	81.00	86.00	1.3
1.98 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	8.10	40.50	43.00	2.5

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	ditional	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 20. e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**28**	**56**
Calories (kcal)	30	60
Calories from fat (kcal)	5	10
Fat (g)	0	1
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	10	20
Potassium (mg)	115	2300
Carbohydrates (g)	6	12
Dietary Fibers (g)	0	1
Total Sugars (g)	0	0
Protein (g)	1	1
Vitamin A (IU)	0	0
Vitamin C (mg)	1.57	3.14
Calcium (mg)	3.18	6.37
Iron (mg)	0.14	0.29

INGREDIENT STATEMENT

Potatoes, Contains 2% or les a Salt, Vegetable Oil (Soybean, Canola, and/or Cc ed), Dextrose, Annatto (Color).

ALLERGEN INFORMATIO

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Preheat oven to 450°F. Place frozen fries on baking pan. Push fries to the the pan leaving a light single layer in the center. Bake until product is hot and crisp, about 1 inutes.
STANDARD OVEN:	Preheat oven to 450°F. Place frozen fries in single layer on baking pan. Ba product is hot and crisp, about 22-28 minutes.
COMBI OVEN:	Preheat oven to 400°F. Set Fan and Steam to 100%. Arrange one bag of fr full size sheet pan. Push fries to the edge of the pan leaving a light single layer in the center. r 13-18 minutes, rotating trays after 7 minutes for even browning.

CASE PACK:

Dimensions (LxWxH):	16" X 13" X 10.375"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and co of November 1, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw 83606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Thunder Crunch™ 3/8" Str** **ut / SKU: 10071179027515**. Skin-off coated fry. **PACK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	FBG Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
1.29 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.40	62.00	72.00	1.7
2.57 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.22	31.10	86.60	3.3

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	ditional	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 20. e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**37**	**73**
Calories (kcal)	60	120
Calories from fat (kcal)	20	40
Fat (g)	2.5	4.5
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	150	300
Potassium (mg)	110	220
Carbohydrates (g)	9	17
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0.95	1.88
Vitamin C (mg)	1.46	2.91
Calcium (mg)	3.87	7.70
Iron (mg)	0.15	0.31

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy anola, Cottonseed, and/or Sunflower), Bleachec t Flour, Contains 2% or Less of: Rice Flour, Durum W emolina, Dextrin, Salt, Degermed Yellow Corn Mea tarch, Leavening (Sodium Acid Pyrophosphat m Bicarbonate), Dextrose, Xanthan Gum, An xtract Color, Disodium Dihydrogen Pyrophosphate intain Natural Color).

ALLERGEN INFORMATIO

CONTAINS: WHEAT.

FOOD SENSITIVITY INFOR ON:

N/A

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Arrange fries in a single layer on sheet pans. Bake 18 minutes.
STANDARD OVEN:	Preheat oven to 450°F. Arrange fries in a single layer on sheet pans. Bake 22 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10.25"	**Pallet (TI/HI):**	9 x 6
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and cor of November 12, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Infinity® ½" Crinkle Cut Fri** **U 10071179027751.** To be packed to U.S. Grade A Standard. Processed in Non-Hydrogenated Veg Oil. Labeled 0g Trans Fat per serving. **PACK SIZE**: 6/4 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Crinkle Cut Low Moisture Ovenable Includes USDA Foods*	Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
1.06 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	15.09	60.36	62.16	1.7
2.11 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	7.58	30.32	81.92	3.3

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20. e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**30**	**60**
Calories (kcal)	60	110
Calories from fat (kcal)	20	35
Fat (g)	2	4
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	80	160
Potassium (mg)	100	200
Carbohydrates (g)	9	17
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	16.75	33.34
Vitamin C (mg)	2.47	4.93
Calcium (mg)	5.28	10.52
Iron (mg)	0.21	0.42

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy Canola, Cottonseed, and/or Sunflower), Food Sta dified, Contains 2% or Less of: Beta Carotene Color tarch, Dextrin, Dextrose, Leavening (Sodiun Pyrophosphate, Sodium Bicarbonate), Malto , Rice Flour, Salt, Disodium Dihydrogen Pyrop te and Tetrasodium Pyrophosphate (To Maintair al Color), Xanthan Gum.

ALLERGEN INFORMATIO

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 400°F. Arrange fries in a single layer on sheet pans. Bake 15 minutes.
STANDARD OVEN:	Preheat oven to 425°F. Arrange fries in a single layer on sheet pans. Bake 25 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.125"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	26.00

I certify that the above information is true ar ect as of June 27, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**SWEET POTATOES / FRENCH FRIES, FROZEN: Simplot Sweets® Sweet Potat** ce Cut Fries / SKU **10071179027829.** To be packed with U.S. Grade A; Oven-bake and Deep F **PACK SIZE**: 6/2.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc., With Skin Cooked*	Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.61 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.93	24.82	.92	4.1
3.22 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.96	12.40	40	8.1

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**46**	**91**
Calories (kcal)	60	130
Calories from fat (kcal)	35	70
Fat (g)	4	8
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	70	140
Potassium (mg)	170	330
Carbohydrates (g)	10	21
Dietary Fibers (g)	2	4
Total Sugars (g)	4	8
Protein (g)	1	1
Vitamin A (IU)	540.41	1080.82
Vitamin C (mg)	0.23	0.46
Calcium (mg)	15.4	30.81
Iron (mg)	0.32	0.65

INGREDIENT STATEMENT:

Sweet Potatoes, Vegetable Oil an, Canola, Cottonseed and/or Sunflower), tarch-Modified, Rice Flour, Dextrin, Salt, Leaver dium Acid Pyrophosphate, Sodium Bicarb Sugar, Xanthan Gum, Corn Syrup Solids, Color (o Powder, Oleoresin Paprika), Disodium D gen Pyrophosphate (to maintain natural color).

ALLERGEN INFORMATION:

N/A

FOOD SENSITIVITY INFORM :

Gluten-free.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Preheat oven to 375°F. Arrange product in a single layer on sheet pan. Bake 20 minutes.
STANDARD OVEN:	Preheat oven to 400°F. Arrange product in a single layer on sheet pan. Bake 25 minutes.
COMBI OVEN:	Preheat oven to 375°F. Set Fan to 75% and Steam to 0%. Arrange product in e layer on sheet pan. Bake for 12-15 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 7.125"	**Pallet (TI/HI):**	9 x 10
Shelf Life (days):	720 @ 0°F	**Gross Weight (LB):**	17.00

I certify that the above information is true and cor of August 12, 2013.

Shawanda Brown

Shawanda Brown, Regulat s and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**SWEET POTATOES / FRENCH FRIES, FROZEN: Simplot Sweets® Sweet Pota** **:ut CC Wedge / SKU 10071179027836.** Product is packed to U.S. Grade A Standards. 0g Trans Fa **erving.** Oven-bake and Deep Fat Fry Time. **PACK SIZE:** 6/2.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	Servings per LB	Servings per Bag	**ngs per ase**	Bags for 100 Servings
1.61 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.93	24.82	3.92	4.1
3.22 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.96	12.40	.40	8.1

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	**tional**	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 L* *ervings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**46**	**91**
Calories (kcal)	60	130
Calories from fat (kcal)	25	50
Fat (g)	3	6
Saturated Fat (g)	0	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	70	140
Potassium (mg)	170	330
Carbohydrates (g)	10	21
Dietary Fibers (g)	2	4
Total Sugars (g)	4	8
Protein (g)	1	1
Vitamin A (IU)	540.41	1080.82
Vitamin C (mg)	0.23	0.46
Calcium (mg)	15.4	30.81
Iron (mg)	0.32	0.65

INGREDIENT STATEMENT:

Sweet Potatoes, Vegetable Oil an, Canola, Cottonseed and/or Sunflower) Starch-Modified, Rice Flour, Dextrin, Salt, Leave odium Acid Pyrophosphate, Sodium Bicarb , Sugar, Xanthan Gum, Corn Syrup Solids, Color o Powder, Oleoresin Paprika), Disodium D gen Pyrophosphate (To Maintain Natural Color).

ALLERGEN INFORMATION:

N/A

FOOD SENSITIVITY INFORM :

Gluten-free.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Preheat oven to 375°F. Arrange fries in a single layer on sheet pans. Bake fo minutes.
STANDARD OVEN:	Preheat oven to 400°F. Arrange fries in a single layer on a sheet pan. Bake fo) minutes.
COMBI OVEN:	Preheat oven to 350°F. Set Fan to 75% and Steam to 0%. Arrange fries in a s yer on sheet pan. Bake for 15-17 minutes.
DEEP FRYER:	Preheat fryer to 345°F. Fill fryer basket half full or with close to 1.5 lbs of pro ry for 2¾- 3¼ minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 6.125"	**Pallet (TI/HI):**	9 x 11
Shelf Life (days):	720 @ 0°F	**Gross Weight (LB):**	17.00

I certify that the above information is true and corre December 2, 2013.

Shawanda Brown

Shawanda Brown, Regulat s and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldwe 606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	POTATOES / FRENCH FRIES / GOLDEN, FROZEN: Simplot simplyGOLD® 5/ es / SKU: 10071179027911. Packed to U.S. Grade A Standards. Straight Cut, skin-on SIZE: 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.15 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	14.00	70.00	0.00	1.5
2.29 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	7.00	35.00	0.00	2.9

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	tional	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* *Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**33**	**65**
Calories (kcal)	50	100
Calories from fat (kcal)	15	25
Fat (g)	1.5	3
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	0	5
Potassium (mg)	160	320
Carbohydrates (g)	8	16
Dietary Fibers (g)	2	4
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	0.42	0.84
Calcium (mg)	2.93	5.84
Iron (mg)	0.26	0.53

INGREDIENT STATEMENT:

Potatoes, Soybean Oil.

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 425°F. Place single layer of frozen product onto a full shee Bake for 11-16 minutes.
STANDARD OVEN:	Preheat oven to 425°F. Place single layer of frozen product onto a full shee Bake for 14-19 minutes.
COMBI OVEN:	Preheat oven to 400°F. Set Fan to 75% and Steam to 50%. Place single laye zen product onto a full sheet pan. Bake for 10-13 minutes. Rotate pan halfway thru cook time ore even bake.

CASE PACK:

Dimensions (LxWxH):	16" x 13 " x 10.25"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and cor of December 2, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Tater Pals® Oven Crinkle C** ; / SKU **10071179221227.** U.S. Grade A, oven-ready preparation, ½" crinkle cut, li . Processed in vegetable oil. **PACK SIZE**: 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Crinkle Cut Low Moisture Ovenable Includes USDA Foods*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
0.99 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	16.20	81.00	6.00	1.3
1.98 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	8.10	40.50	3.00	2.5

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**28**	**56**
Calories (kcal)	40	80
Calories from fat (kcal)	15	25
Fat (g)	1.5	3
Saturated Fat (g)	0	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	10	20
Potassium (mg)	115	230
Carbohydrates (g)	6	12
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	1
Vitamin A (IU)	0	0
Vitamin C (mg)	1.85	3.7
Calcium (mg)	2.05	4.1
Iron (mg)	0.2	0.39

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyl anola, Corn, and/or Sunflower), Dextrose, Disodi ydrogen Pyrophosphate (To Maintain l Color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Preheat oven to 450°F. Arrange product in a single layer on sheet pan. For sults use half of a bag (2 ½ lbs) per pan. Bake until product is hot and crispy, about 10-15 mir
STANDARD OVEN:	Preheat oven to 450°F. Arrange product in a single layer on sheet pan. For sults use half of a bag (2 ½ lbs) per pan. Bake until product is hot and crispy, about 22-26 mir

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.875"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and t November 18, 2012.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Tater Pals® ¼" Shoestring** **10071179221241.** To be packed to U.S. Grade A Standards. Oven-ready preparation, line flow. Prc in vegetable oil. **PACK SIZE:** 6/4.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Shoestring Straight Cut Low Moisture*	FBG Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
1.13 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	14.20	63.90	83.40	1.6
2.26 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	7.10	31.95	91.70	3.2

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20 e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**32**	**64**
Calories (kcal)	60	110
Calories from fat (kcal)	20	45
Fat (g)	2.5	4.5
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	10	20
Potassium (mg)	150	290
Carbohydrates (g)	8	16
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.51	3.01
Calcium (mg)	3.69	7.39
Iron (mg)	0.18	0.36

INGREDIENT STATEMEN

Potatoes, Vegetable Oil (Soy Canola, Corn, and/or Sunflower), Dextrose, Disod ydrogen Pyrophosphate (to maintain l color).

ALLERGEN INFORMATIO

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Preheat oven to 450˚F. Place frozen Ovenable Crinkle Cut fries in a single a sheet pan*. Bake until product is hot and crisp, about 10 to 15 minutes. *For best results us bag (2.5 lbs) per sheet pan (1" x 25" x 17").
STANDARD OVEN:	Preheat oven to 450˚F. Place frozen Ovenable Crinkle Cut fries in a single a sheet pan. Bake until product is hot and crisp, about 22-26 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 11.25"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0˚F	**Gross Weight (LB):**	29.00

I certify that the above information is true and c s of October 13, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center
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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / CHIPS, FROZEN: Simplot Skincredibles® Potato Chip / SKU 1 79231165.** Packed to US Grade A Standard. Skin-on, light crisp potato chip. Processed in vegeta Oven-ready or deep fry preparation. **PACK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	FBG Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
1.51 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	10.60	53.00	18.00	1.9
3.02 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.30	26.50	59.00	3.8

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20 e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**43**	**86**
Calories (kcal)	80	160
Calories from fat (kcal)	35	70
Fat (g)	4	8
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	10	20
Potassium (mg)	190	380
Carbohydrates (g)	10	20
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	2.59	5.18
Calcium (mg)	5.05	10.09
Iron (mg)	0.24	0.47

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy Canola, Corn, and/or Sunflower), Dextrose, Disod ydrogen Pyrophosphate (to maintain l color).

ALLERGEN INFORMATIO

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

DEEP FRYER:	Preheat fryer to 345˚F. Fill fryer basket no more than half full. Deep fry fo utes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 12.125"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0˚F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c as of October 13, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center
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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Skincredibles® Lattice Cut** Packed to U.S. Grade A Standards. Skin-on; lattice criss-cross cut; process ready or deep fry preparation. **PACK SIZE:** 6/4.5 LB bags per case.	**10071179231172.** egetable oil. Oven-

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	FBG Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
1.51 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	10.60	47.70	86.20	2.1
3.02 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.30	23.85	43.10	4.2

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20 e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**43**	**86**
Calories (kcal)	80	170
Calories from fat (kcal)	35	70
Fat (g)	3.5	7
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	5	15
Potassium (mg)	220	440
Carbohydrates (g)	11	22
Dietary Fibers (g)	1	3
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	2.52	5.04
Calcium (mg)	4.03	8.06
Iron (mg)	0.25	0.50

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy Canola, Corn, and/or Sunflower), Dextrose, Disod ydrogen Pyrophosphate (to maintain l color).

ALLERGEN INFORMATIO

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 425°F. Arrange potatoes in a single layer on sheet pan. Ba 10-14 minutes.
STANDARD OVEN:	Preheat oven to 425°F. Arrange frozen potatoes in a single layer on sheet ake for 16-20 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 13.625"	**Pallet (TI/HI):**	8 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	29.00

I certify that the above information is true and c s of October 10, 2013.

Shawanda Brown

Shawanda Brown, Regi ffairs and Nutrition Manager

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Skincredibles® 10 Cut Wed** **U 10071179238010.** To be packed with U.S. Grade A, skin-on, 10-cut wedge potatoes, processe getable oil, oven-ready or deep fry preparation. **PACK SIZE**: 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, frozen *Wedges USDA Foods*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.35 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	11.90	59.50	7.00	1.7
2.69 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.95	29.75	8.50	3.4

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**38**	**76**
Calories (kcal)	60	110
Calories from fat (kcal)	15	35
Fat (g)	2	3.5
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	10	15
Potassium (mg)	160	330
Carbohydrates (g)	9	17
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	2.25	4.48
Calcium (mg)	4.47	8.90
Iron (mg)	0.20	0.41

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyl anola, Corn, and/or Sunflower), Dextrose, Disodi ydrogen Pyrophosphate (To Maintain l Color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Preheat oven to 400°F. Arrange frozen potatoes in a single layer on sheet ke for 8-15 minutes.
STANDARD OVEN:	Preheat oven to 425°F. Arrange frozen potatoes in a single layer on sheet ke for 16-20 minutes.
DEEP FRYER:	Preheat fryer to 345°F. Fill fryer basket no more than half full. Deep fry for tes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.75"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and co of October 12, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Skincredibles® 8-Cut Wed** **J 10071179238027.** Packed to U.S. Grade A Standards. Skin-on 8-cut wedge. Processed in veg oil. Oven-ready or deep fry preparation. **PACK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, frozen *Wedges USDA Foods*	FBG Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
1.35 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	11.90	59.50	57.00	1.7
2.69 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.96	29.80	78.80	3.4

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20. e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**38**	**76**
Calories (kcal)	50	100
Calories from fat (kcal)	15	30
Fat (g)	1.5	3.5
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	10	15
Potassium (mg)	150	310
Carbohydrates (g)	8	16
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	2.09	4.17
Calcium (mg)	4.23	8.44
Iron (mg)	0.19	0.38

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy anola, Corn, and/or Sunflower), Dextrose, Disod ydrogen Pyrophosphate (to maintain l color).

ALLERGEN INFORMATIO

N/A

FOOD SENSITIVITY INFO ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

DEEP FRYER:	Preheat fryer to 345˚F. Fill fryer basket no more than half full. Fry for 4-4½ es.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 13.625"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0˚F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c as of October 13, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Skincredibles® Loops / SKU** **179239932.** To be packed to U.S. Grade A Standard, skin-on, Loop. Processed in vegetable o n-ready or deep fry preparation. **PACK SIZE**: 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Curly (1/3 inch width)*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
0.99 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	16.20	81.00	6.00	1.30
1.98 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	8.10	40.50	3.00	2.50

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**28**	**56**
Calories (kcal)	45	90
Calories from fat (kcal)	15	30
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)	120	240
Carbohydrates (g)	6	13
Dietary Fibers (g)	0	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.62	3.24
Calcium (mg)	2.65	5.29
Iron (mg)	0.15	0.29

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyl anola, Corn, and/or Sunflower), Dextrose, Disodi ydrogen Pyrophosphate (To Maintain l Color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 450°F. Arrange product in a single layer on sheet pan. Bak) minutes, turning halfway through cook time.

CASE PACK:

Dimensions (LxWxH):	19.875" x 12" x 12.125"	**Pallet (TI/HI):**	8 x 6
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c as of August 15, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Blue Ribbon® 3/8" SC with** ield / SKU **10071179259312.** Packed to US Grade A Standards, produced in the Paci hwest. Low moisture/high solids. **PACK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	FBG Servings per LB	Servings pe Bag	ings per Case	Bags for 100 Servings
1.15 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	14.00	70.00	20.00	1.5
2.29 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	7.00	35.00	10.00	2.9

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 20: e. Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**33**	65
Calories (kcal)	45	90
Calories from fat (kcal)	15	30
Fat (g)	1.5	3
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	10	15
Potassium (mg)	110	220
Carbohydrates (g)	7	14
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	1
Vitamin A (IU)	0	0
Vitamin C (mg)	2.58	5.13
Calcium (mg)	3.26	6.49
Iron (mg)	0.29	0.58

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy anola, Corn, and/or Sunflower), Dextrose, Disodi ydrogen Pyrophosphate (to maintain l color).

ALLERGEN INFORMATIO

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

DEEP FRYER:	Preheat fryer to 345˚F. Fill fryer basket no more than half full. Deep fry fo utes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10.75"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0˚F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c s of October 13, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw 83606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Blue Ribbon® 1/2" x 1/2" C** Cut with NW Shield / **SKU 10071179259336.** To be packed to U.S. Grade A Standards. Produced Pacific Northwest. Low moisture/high solids. **PACK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Crinkle Cut Low Moisture Ovenable Includes USDA Foods*	FBG Servings per LB	Servings per Bag	ngs per Case	Bags for 100 Servings
0.99 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	16.20	81.00	36.00	1.3
1.98 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	8.10	40.50	43.00	2.5

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**28**	**56**
Calories (kcal)	40	80
Calories from fat (kcal)	10	20
Fat (g)	1	2.5
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	5	15
Potassium (mg)	125	250
Carbohydrates (g)	7	13
Dietary Fibers (g)	0	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.71	3.42
Calcium (mg)	3.38	6.75
Iron (mg)	0.16	0.31

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy anola, Cottonseed, and/or Sunflower), Contains ess of: Dextrose, Disodium Dihydrogen Pyropl te (to maintain natural color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

DEEP FRYER:	Preheat fryer to 345°F. Fill fryer basket no more than half full. Deep fry fo minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10.5"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c s of October 14, 2013.

Shawanda Brown

Shawanda Brown, Regu fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Blue Ribbon® 3/8" Straight** ; **KU 10071179259411.** To be packed to U.S. Grade A Standards. Low moisture/high solids. **PACK** : 5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*				
FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	**FBG Servings per LB**	**Servings per Bag**	**ngs per ase**	**Bags for 100 Servings**
1.15 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	14.00	70.00	20.00	1.5
2.29 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	7.00	35.00	10.00	2.9

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**33**	**65**
Calories (kcal)	45	90
Calories from fat (kcal)	15	30
Fat (g)	1.5	3
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	10	15
Potassium (mg)	110	220
Carbohydrates (g)	7	14
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	1
Vitamin A (IU)	0	0
Vitamin C (mg)	2.58	5.13
Calcium (mg)	3.26	6.49
Iron (mg)	0.29	0.58

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soyl anola, Corn, and/or Sunflower), Dextrose, Disodi ydrogen Pyrophosphate (to maintain color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

DEEP FRYER:	Preheat fryer to 345°F. Fill fryer basket no more than half full. Deep fry for ninutes.

CASE PACK:			
Dimensions (LxWxH):	16" x 13" x 9.625"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c s of October 14, 2013.

Shawanda Brown

Shawanda Brown, Regu fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES, DEHYDRATED: Simplot Traditions™ Mashed Potatoes / SKU 100 22763.** Made with 100% Idaho® Potatoes. No partially hydrogenated oil. No machine mixing. N tional ingredients necessary. 1 minute rehydration in water. **PACK SIZE:** 1/50 LB bag.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creatable ingredients excluded.

FBG: Potatoes, Dehydrated *Flakes Low Moisture Includes USDA Foods*	Servings per LB	Servings per Bag	S per	Bags for 100 Servings
0.39 oz AP (dehydrated) provides one - ¼ cup serving of creditable vegetable	41.02	2051.00		0.05
0.77 oz AP (dehydrated) provides one - ½ cup serving of creditable vegetable	20.77	1038.50		0.1

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight of Dry Flakes (g)	**11**	**22**
Calories (kcal)	40	80
Calories from fat (kcal)	5	10
Fat (g)	0.5	1.5
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	190	370
Potassium (mg)	125	240
Carbohydrates (g)	8	16
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0.14	0.27
Vitamin C (mg)	0.92	1.82
Calcium (mg)	7.42	14.65
Iron (mg)	0.15	0.3

INGREDIENT STATEMENT:

Idaho® Potatoes, Vegetable Oil an, Canola, Cottonseed, and/or Sunflower), ontains 2% or Less of: Nonfat Dry Milk, Buttermilk r, Spice, Dextrin (Soluble Dietary Fiber), Modifie o Starch (Soluble Dietary Fiber), Potato Maltode nulsifiers (Mono and Diglycerides, Calcium Stear tylate), Flavors (Natural and Artificial Flavor, La id), To Protect Color & Flavor (Sodium Acid Pyropho Sodium Bisulfite [Contains Sulfites], Citric Acid, T erols), Artificial Color.

ALLERGEN INFORMATION:

CONTAINS: MILK.

FOOD SENSITIVITY INFORM :

Contains sodium metabisulfite. -free.

PREPARATION INSTRUCTIONS:

STEAM TABLE: Measure boiling water into serving container (use chart below). Sprinkle pot ll at once over hot water while stirring. Use a spoon to evenly distribute and wet all potatoes. L d one minute. Fluff gently with a spoon; do not over-mix. Potatoes are ready to serve.

SERVINGS	BOILING WATER*	POTATOES	M TABLE PAN SIZE
18 to 20 - ½ cup	½ gallon (64 oz)	1 quart (dry flakes)	" half-size pan
38 to 40 - ½ cup	1 gallon (128 oz)	2 quarts (dry flakes)	" half-size pan
76 to 80 - ½ cup	2 gallons (256 oz)	4 quarts (dry flakes)	" full-size pan

*** For creamier mashed potatoes, add more boiling water or hot milk.**

CASE PACK:

Dimensions (WxL):	18" x 38"
Pallet (TI/HI)	3 x 9
Gross Weight (LB):	51.00
Shelf Life (days):	360 in a cool, dry location.

I certify th above information is true and co s of August 19, 2013.

Shawanda Brown

Shawanda Brown, Regula irs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldwe 606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES, DEHYDRATED: Simplot Traditions™ Mashed Potatoes / SKU 100** [illegible] **22770.** Made with 100% Idaho® Potatoes. No partially hydrogenated oil. No machine mixing. N[illegible] tional ingredients necessary. 1 minute rehydration in water. **PACK SIZE:** 12/26 oz bags per cas[illegible]

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, Dehydrated *Flakes Low Moisture Includes USDA Foods*	Servings per LB	Servings per Bag	[illegible] s per [illegible]e	Bags for 100 Servings
0.39 oz AP (dehydrated) provides one - ¼ cup serving of creditable vegetable	41.02	66.65	[illegible]30	1.6
0.77 oz AP (dehydrated) provides one - ½ cup serving of creditable vegetable	20.77	33.75	[illegible]00	3.0

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	[illegible]onal	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 U[illegible] ervings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight of Dry Flakes (g)	**11**	**22**
Calories (kcal)	40	80
Calories from fat (kcal)	5	10
Fat (g)	0.5	1.5
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	190	370
Potassium (mg)	125	240
Carbohydrates (g)	8	16
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0.14	0.27
Vitamin C (mg)	0.92	1.82
Calcium (mg)	7.42	14.65
Iron (mg)	0.15	0.3

INGREDIENT STATEMENT:

Idaho® Potatoes, Vegetable Oil [illegible] an, Canola, Cottonseed and/or Sunflower), [illegible] ontains 2% or Less of: Nonfat Dry Milk, Buttermilk [illegible] r, Spice, Dextrin (Soluble Dietary Fiber), Modifie[illegible] to Starch (Soluble Dietary Fiber), Potato Maltode[illegible] mulsifiers (Mono- and Diglycerides, Calcium Stea[illegible] tylate), Flavors (Natural and Artificial Flavor, L[illegible] id), To Protect Color & Flavor (Sodium Acid Pyrophc[illegible] , Sodium Bisulfite [Contains Sulfites], Citric Acid, [illegible] erols), Artificial Color.

ALLERGEN INFORMATION:

CONTAINS: MILK.

FOOD SENSITIVITY INFORM[illegible]N:

Contains sodium metabisulfite [illegible] n-free.

PREPARATION INSTRUCTIONS:

STEAM TABLE: Measure 1 gallon* (128 oz) boiling water into 6" half-size steam table pan. S[illegible] one bag of potatoes (26 oz) all at once over hot water while stirring. Use a spoon to ev[illegible] tribute and wet all potatoes. Let stand one minute. Fluff gently with a spoon; do not over-mix. [illegible] es are ready to serve.

SERVINGS	BOILING WATER*	POTATOES	[illegible]M TABLE PAN SIZE
4 to 5 - ½ cup	2 cups (16 oz)	1 cup (dry flakes)	N/A
38 to 40 - ½ cup	1 gallon (128 oz)	1 bag (dry flakes)	[illegible]" half-size pan
76 to 80 - ½ cup	2 gallons (256 oz)	2 bags (dry flakes)	[illegible]" full-size pan

*** For creamier mashed potatoes, add more boiling water or hot milk.**

CASE PACK:	
Dimensions (LxWxH):	15.5" x 11.063" x 10.813"
Pallet (TI/HI)	10 x 4
Gross Weight (LB):	22.00
Shelf Life (days):	360 in a cool, dry location.

I certify t[illegible] above information is true and corr[illegible] of November 1, 2013.

Shawanda Brown

Shawanda Brown, Regul[illegible] irs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldwe[illegible] 3606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES, DEHYDRATED: Simplot Traditions™ Mashed Potatoes with Vitar** **10071179022787.** Made with 100% Idaho® Potatoes. Fortified with Vitamin hydrogenated oil. No machine mixing. No additional ingredients necessary. water. **PACK SIZE:** 12/26 oz bags per case.	**SKU** partially te rehydration in

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, Dehydrated *Flakes Low Moisture Includes USDA Foods*	Servings per LB	Servings per Bag	s per e	Bags for 100 Servings
0.39 oz AP (dehydrated) provides one - ¼ cup serving of creditable vegetable	41.02	66.65	30	1.6
0.78 oz AP (dehydrated) provides one - ½ cup serving of creditable vegetable	20.51	33.32	34	3.1

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight of Dry Flakes (g)	**11**	**22**
Calories (kcal)	40	80
Calories from fat (kcal)	5	15
Fat (g)	0.5	1.5
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	180	370
Potassium (mg)	125	250
Carbohydrates (g)	8	16
Dietary Fibers (g)	1	2
Total Sugars (g)	0	1
Protein (g)	1	2
Vitamin A (IU)	0.15	0.3
Vitamin C (mg)	14.62	29.24
Calcium (mg)	7.83	15.66
Iron (mg)	0.15	0.3

INGREDIENT STATEMENT:

Idaho® Potatoes, Vegetable Oil an, Canola, Cottonseed and/or Sunflower), ontains 2% or Less of: Nonfat Dry Milk, Buttermilk r, Spice, Ascorbic Acid (Vitamin C), Dextrin (Solut ary Fiber), Modified Potato Starch (Soluble Dietary Potato Maltodextrin, Emulsifiers (Mon Diglycerides, Calcium Stearoyl Lactylate), Fla atural and Artificial Flavor, Lactic Acid), To Protect Flavor (Sodium Acid Pyrophosphate, Sodium B [Contains Sulfites], Citric Acid, Tocopherols), Artifi or.

ALLERGEN INFORMATION:

CONTAINS: MILK.

FOOD SENSITIVITY INFORM I:

Contains sodium metabisulfite -free.

PREPARATION INSTRUCTIONS:

STEAM TABLE: Measure 1 gallon (128 oz) boiling water into a 6" half-size steam table pan. e one bag of potatoes all at once over hot water while stirring. Use a spoon to evenly dis and wet all potatoes. Let stand for one minute. Fluff gently with a spoon; do not over- otatoes are ready to serve.

SERVINGS	BOILING WATER*	POTATOES	M TABLE PAN SIZE
4 to 5 - ½ cup	2 cups (16 oz)	1 cup (dry flakes)	N/A
38 to 40 - ½ cup	1 gallon (128 oz)	1 bag (dry flakes)	" half-size pan
76 to 80 - ½ cup	2 gallons (256 oz)	2 bags (dry flakes)	" full-size pan

*** For creamier mashed potatoes, add more boiling water or hot milk.**

CASE PACK:	
Dimensions (LxWxH):	15.5" x 11.063" x 10.813"
Pallet (TI/HI)	10 x 4
Gross Weight (LB):	22.00
Shelf Life (days):	360 in a cool, dry location.

I certify tl above information is true and cc s of August 19, 2013.

Shawanda Brown

Shawanda Brown, Regula irs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	POTATOES, DEHYDRATED: Simplot Traditions™ Hash Brown Potato Shreds / 0071179022794. Made with 100% Idaho® potatoes. No partially hydrogenated oils. PACK SIZE 25 LB cartons per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, dehydrated *Hash Browns*	Servings per LB	Servings per Bag	S per	Bags for 100 Servings
0.71 oz AP (dehydrated) provides one - ¼ cup serving of creditable vegetable	22.53	47.87	22	2.1
1.42 oz AP (dehydrated) provides one - ½ cup serving of creditable vegetable	11.26	23.92	52	4.2

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**20**	**40**
Calories (kcal)	80	160
Calories from fat (kcal)	15	25
Fat (g)	1.5	3
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	190	380
Potassium (mg)	190	380
Carbohydrates (g)	15	30
Dietary Fibers (g)	1	3
Total Sugars (g)	0	1
Protein (g)	2	3
Vitamin A (IU)	0.06	0.12
Vitamin C (mg)	5.55	11.09
Calcium (mg)	15.49	30.98
Iron (mg)	0.30	0.59

INGREDIENT STATEMENT:

Idaho® Potatoes, Vegetable Oil an, Canola, Cottonseed, And/or Sunflower) Onion Powder, Contains Less Than 1% Of The F g: Emulsifiers (Mono & Diglycerides, Calcium l Lactylate), To Protect Color And Flavor (Sodiu Pyrophosphate, Sodium Bisulfite), Dextrose.

ALLERGEN INFORMATION:

Made on equipment that also ses MILK.

FOOD SENSITIVITY INFORM I:

Contains sodium metabisulfite -free.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

TO REHYDRATE:	Fill container to fill line with very hot water (140°F - 160°F). Close container frigerate overnight, leaving at least 1" space between cartons or let stand at room temperature minutes. When ready to use, drain potatoes, transfer to a holding pan and fluff.
CONVECTION OVEN:	Preheat oven to 450°F. Arrange hydrated potatoes in a full-size steam table rizzle with 1½ cups (12 oz) melted butter, margarine or oil. Stir. Layer evenly about 1" thick. Sp with seasonings as desired (salt, pepper, onion salt, garlic salt, paprika). Cook for 8-10 minutes.

CASE PACK:

Dimensions (LxWxH):	17.25" x 12.063" x 8.5"	**Pallet (TI/HI):**	8 x 5
Shelf Life (days):	360 in a cool, dark place.	**Gross Weight (LB):**	16.00

I certify that the above information is true and cc s of August 19, 2013.

Shawanda Brown

Shawanda Brown, Regula irs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES, DEHYDRATED: Simplot Traditions™ Mashed Potatoes / SKU 100 22800.** Made with 100% Idaho® Potatoes. No partially hydrogenated oil. No machine mixing. N tional ingredients necessary. 1 minute rehydration in water. **PACK SIZE:** 6/3.24 LB cartons per

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, Dehydrated *Flakes Low Moisture Includes USDA Foods*	Servings per LB	Servings per Carton	s per e	Cartons for 100 Servings
0.39 oz AP (dehydrated) provides one - ¼ cup serving of creditable vegetable	41.02	132.90	40	0.8
0.77 oz AP (dehydrated) provides one - ½ cup serving of creditable vegetable	20.77	67.29	74	1.5

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight of Dry Flakes (g)	**11**	**22**
Calories (kcal)	40	80
Calories from fat (kcal)	5	10
Fat (g)	0.5	1.5
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	190	370
Potassium (mg)	125	240
Carbohydrates (g)	8	16
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0.14	0.27
Vitamin C (mg)	0.92	1.82
Calcium (mg)	7.42	14.65
Iron (mg)	0.15	0.3

INGREDIENT STATEMENT:

Idaho® Potatoes, Vegetable Oil an, Canola, Cottonseed, and/or Sunflower) ontains 2% or Less of: Nonfat Dry Milk, Buttermilk r, Spice, Dextrin (Soluble Dietary Fiber), Modifie o Starch (Soluble Dietary Fiber), Potato Maltode: nulsifiers (Mono and Diglycerides, Calcium Stea tylate), Flavors (Natural and Artificial Flavor, La id), To Protect Color & Flavor (Sodium Acid Pyrophc , Sodium Bisulfite [Contains Sulfites], Citric Acid, erols), Artificial Color.

ALLERGEN INFORMATION:

CONTAINS: MILK.

FOOD SENSITIVITY INFORM :

Contains sodium metabisulfite -free.

PREPARATION INSTRUCTIONS:

STEAM TABLE: Measure boiling water into serving container (use chart below). Sprinkle pot ll at once over hot water while stirring. Use a spoon to evenly distribute and wet all potatoes. L d one minute. Fluff gently with a spoon; do not over-mix. Potatoes are ready to serve.

SERVINGS	BOILING WATER*	POTATOES	M TABLE PAN SIZE
18 to 20 - ½ cup	½ gallon (64 oz)	1 quart (dry flakes)	" half-size pan
38 to 40 - ½ cup	1 gallon (128 oz)	½ carton (dry flakes)	" half-size pan
76 to 80 - ½ cup	2 gallons (256 oz)	Full carton (dry flakes)	5" full-size pan

*** For creamier mashed potatoes, add more boiling water or hot milk.**

CASE PACK:

Dimensions (LxWxH):	17.25" x 12.063" x 8.5"
Pallet (TI/HI)	8 x 5
Gross Weight (LB):	22.00
Shelf Life (days):	360 in a cool, dry location.

I certify t above information is true and cc s of August 19, 2013.

Shawanda Brown

Shawanda Brown, Regula irs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldwe 606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES, DEHYDRATED: Simplot Traditions™ Simply Reds Redskin Mashe** **10071179022817.** Made with 100% Idaho® Potatoes. With redskin potatoes. oil. No machine mixing. No additional ingredients necessary. 1 minute rehydı 24/16.4 oz bags per case.	:oes / SKU tially hydrogenated ı water. **PACK SIZE:**

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, dehydrated *Flake Low Moisture Includes USDA Foods*	Servings per LB	Servings per Bag	s per e	Bags for 100 Servings
0.43 oz AP (dehydrated) provides one - ¼ cup serving of creditable vegetable	37.20	38.13	12	2.7
0.85 oz AP (dehydrated) provides one - ½ cup serving of creditable vegetable	18.82	19.29	96	5.2

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight of Dry Flakes (g)	**12**	**24**
Calories (kcal)	50	90
Calories from fat (kcal)	10	15
Fat (g)	1	2
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	190	370
Potassium (mg)	125	240
Carbohydrates (g)	9	18
Dietary Fibers (g)	1	2
Total Sugars (g)	0	1
Protein (g)	1	2
Vitamin A (IU)	0.4	0.79
Vitamin C (mg)	0.86	1.69
Calcium (mg)	9.35	18.49
Iron (mg)	0.14	0.28

INGREDIENT STATEMENT:

Idaho® Potatoes (Russet & Red es), Maltodextrin, Vegetable Oil (Soybean, Canola nseed, and/or Sunflower), Salt, Corn Syrup So ɔdified Potato Starch & Dextrin (Soluble Dieta r), Contains 2% or Less of: Buttermilk Powder, No y Milk, Spice, Sodium Caseinate, Mono- & Di les, Natural And Artificial Flavors, Artificial Colo ım Stearoyl Lactylate, Lactic Acid, Dipotassi ɔsphate, Tricalcium Phosphate, Soy Lecithin, To Pr ɔlor and Flavor (Citric Acid, Tocopherols, Sodiu Pyrophosphate, Sodium Metabisulfite).

ALLERGEN INFORMATION:

CONTAINS: MILK, SOY.

FOOD SENSITIVITY INFORM N:

Gluten-free. Contains sodium ı ılfite.

PREPARATION INSTRUCTIONS:

STEAM TABLE:

Measure ½ gallon (64 oz) boiling water into a 4" half-size steam table pan. S one bag of potatoes all at once over hot water while stirring. Use a spoon or wire whisk to evenl ɔute and wet all potatoes. Place immediately on steam table. Allow to sit for 5-10 minutes. l before serving.

SERVINGS (scoops)	BOILING WATER*	POTATOES	M TABLE PAN SIZE
20 - ½ cup	½ gallon (64 oz)	1 bag (dry flakes)	¼" half-size pan
40 - ½ cup	1 gallon (128 oz)	2 bags (dry flakes)	½" half-size pan

*** For creamier mashed potatoes, add more boiling water or hot milk.**

CASE PACK:	
Dimensions (LxWxH):	19.5" x 9.25" x 11.563"
Pallet (Ti/Hi)	10 x 4
Gross Weight:	27.00 LB
Shelf Life (days):	360 in cool, dry location

I certify tl above information is true and cc s of August 19, 2013.

Shawanda Brown

Shawanda Brown, Regula ırs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES, DEHYDRATED: Simplot Traditions™ Mashed Potatoes / SKU 100** [illegible] **22848.** Made with 100% Idaho® Potatoes. No partially hydrogenated oil. No machine mixing. [illegible] tional ingredients necessary. 1 minute rehydration in water. **PACK SIZE:** 24/13 oz bags per cas[illegible]

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, Dehydrated *Flakes Low Moisture Includes USDA Foods*	Servings per LB	Servings per Bag	[illegible]	[illegible]s per [illegible]e	Bags for 100 Servings
0.39 oz AP (dehydrated) provides one - ¼ cup serving of creditable vegetable	41.02	33.32	[illegible]	[illegible]58	3.1
0.77 oz AP (dehydrated) provides one - ½ cup serving of creditable vegetable	20.77	16.87	[illegible]	[illegible]38	6.0

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	[illegible]	[illegible]onal	Meat Alt.
¼ cup			¼ cup			[illegible]	[illegible]p	
½ cup			½ cup			[illegible]	[illegible]p	
¾ cup			¾ cup			[illegible]	[illegible]p	
1 cup			1 cup			[illegible]	[illegible]p	

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 2013 [illegible] [illegible]ervings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight of Dry Flakes (g)	**11**	**22**
Calories (kcal)	40	80
Calories from fat (kcal)	5	10
Fat (g)	0.5	1.5
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	190	370
Potassium (mg)	125	240
Carbohydrates (g)	8	16
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0.14	0.27
Vitamin C (mg)	0.92	1.82
Calcium (mg)	7.42	14.65
Iron (mg)	0.15	0.3

INGREDIENT STATEMENT:

Idaho® Potatoes, Vegetable Oil [illegible] an, Canola, Cottonseed and/or Sunflower), [illegible] ontains 2% or Less of: Nonfat Dry Milk, Buttermilk [illegible] r, Spice, Dextrin (Soluble Dietary Fiber), Modifie[illegible] to Starch (Soluble Dietary Fiber), Potato Maltode[illegible] mulsifiers (Mono And Diglycerides, Calcium Stea[illegible] tylate), Flavors (Natural and Artificial Flavor, L[illegible] id), To Protect Color & Flavor (Sodium Acid Pyrophc[illegible] , Sodium Bisulfite [Contains Sulfites], Citric Acid, [illegible] erols), Artificial Color.

ALLERGEN INFORMATION:

CONTAINS: MILK.

FOOD SENSITIVITY INFORM[illegible]N:

Contains sodium metabisulfite [illegible] n-free.

PREPARATION INSTRUCTIONS:

STEAM TABLE: Measure ½ gallon* (64 oz) boiling water into a 4" half-size steam table pan. [illegible] e one bag of potatoes all at once over hot water while stirring. Use a spoon to evenly dis[illegible] and wet all potatoes. Let stand one minute. Fluff gently with a spoon; do not over-mix. [illegible] es are ready to serve.

SERVINGS	BOILING WATER*	POTATOES	[illegible]M TABLE PAN SIZE
4 to 5 - ½ cup	2 cups (16 oz)	1 cup (dry flakes)	N/A
18 to 20 - ½ cup	½ gallon (64 oz)	1 bag (dry flakes)	[illegible]4" half-size pan
36 to 40 - ½ cup	1 gallon (128 oz)	2 bags (dry flakes)	[illegible]6" full-size pan

*** For creamier mashed potatoes, add more boiling water or hot milk.**

CASE PACK:

Dimensions (LxWxH):	19.5" x 9.25" x 11.563"
Pallet (TI/HI)	10 x 4
Gross Weight (LB):	22.00
Shelf Life (days):	360 in a cool, dry location.

I certify t[illegible] above information is true and c[illegible]s of August 19, 2013.

Shawanda Brown

Shawanda Brown, Regul[illegible]airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES, DEHYDRATED: Simplot Traditions™ Au Gratin Potato Casserole /** **0071179022862.** Made with 100% Idaho® Potatoes. Au Gratin Casserole, sliced potatoes with c No partially hydrogenated oil. **PACK SIZE:** 12/20.35 oz bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, dehydrated, *Slices, Low Moisture, Includes USDA Foods*	Servings per LB	Servings per Bag	Se	per	Bags for 100 Servings
0.62 oz AP (dehydrated) provides one - ¼ cup serving of creditable vegetable	25.80	32.81		2	3.1
1.24 oz AP (dehydrated) provides one - ½ cup serving of creditable vegetable	12.90	16.40		0	6.1

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	A	nal	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 Up* *ings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight of Dry Slices (g)	**18**	**35**
Calories (kcal)	70	130
Calories from fat (kcal)	10	20
Fat (g)	1	2
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	350	710
Potassium (mg)	150	300
Carbohydrates (g)	13	25
Dietary Fibers (g)	1	2
Total Sugars (g)	1	2
Protein (g)	1	3
Vitamin A (IU)	6.07	12.13
Vitamin C (mg)	3.32	6.64
Calcium (mg)	31.07	62.14
Iron (mg)	0.21	0.42

INGREDIENT STATEMENT:

Idaho® Potatoes, Food Starch M , Whey, Maltodextrin, Sunflower Oil, Sal Syrup Solids, Onion, Nonfat Dry Milk, Cheese Parmesan, Romano (Milk, Cheese Cultures, nzymes)], Less Than 1% Of The Following: Crea ic, Parsley, Spice, Whey Protein Concentrate, Nat d Artificial Flavor, Dextrose, Emulsifiers (Soy Lecit ium Phosphates, Mono & Diglycerides, Dipotassi sphate, Tricalcium Phosphate), Sodium Caseinate, odium Glutamate, Lactic Acid, Color (Annatto, Pap Protect Color & Flavor (Sodium Bicarbonate, So sulfite, Tocopherols).

ALLERGEN INFORMATION:

CONTAINS: MILK, SOY. Made o ment that also processes WHEAT.

FOOD SENSITIVITY INFORM

Contains sodium metabisulfite.

PREPARATION INSTRUCTIONS:

STEAM TABLE: Pour contents of bag into a 2 ½" half-size steam table pan. Add 2 ½ quarts (oiling water (212°F). Stir well with metal whisk. Preheat Convection Oven to 400°F. Bak -25 minutes or until potatoes are tender. (Standard Oven: Bake for 40-45 minutes.) Place in tely on steam table. Potatoes are ready to serve.

SERVINGS	BOILING WATER	POTATOES	TABLE PAN SIZE
25 to 30 - 3oz (85g)	2 ½ quarts (80 oz)	1 bag (dry)	" half-size pan
52 to 60 - 3oz (85g)	5 quarts (160 oz)	2 bags (dry)	" full-size pan

CASE PACK:	
Dimensions (LxWxH):	15.438" x 13" x 12.313"
Pallet (TI/HI)	9 x 4
Gross Weight (LB):	18.00
Shelf Life (days):	360 in a cool, dry location.

I certify th bove information is true and correct eptember 16, 2013.

Shawanda Brown

Shawanda Brown, Regulat s and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES, DEHYDRATED: Simplot Traditions™ Scalloped Potato Casserole** **0071179022879.** Made with 100% Idaho® Potatoes. Scalloped Casserole, sliced potatoes with sauce. No partially hydrogenated oil. **PACK SIZE:** 12/20.35 oz bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, dehydrated *Slices Low Moisture Includes USDA Foods*	Servings per LB	Servings per Bag	s per e	Bags for 100 Servings
0.64 oz AP (dehydrated) provides one - ¼ cup serving of creditable vegetable	25.00	31.79	48	3.2
1.27 oz AP (dehydrated) provides one - ½ cup serving of creditable vegetable	12.60	16.02	24	6.3

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight of Dry Flakes (g)	**18**	**36**
Calories (kcal)	70	140
Calories from fat (kcal)	10	20
Fat (g)	1	2.5
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	340	680
Potassium (mg)	150	300
Carbohydrates (g)	13	26
Dietary Fibers (g)	1	2
Total Sugars (g)	1	2
Protein (g)	1	3
Vitamin A (IU)	10.53	20.89
Vitamin C (mg)	3.37	6.68
Calcium (mg)	27.98	55.53
Iron (mg)	0.21	0.41

INGREDIENT STATEMENT:

Idaho® Potatoes, Maltodextrin, tarch-Modified, Sunflower Oil, Salt, Corn Syrup Whey, Nonfat Dry Milk, Onion, Cheddar Cheese (F ized Milk, Salt, Cheese Cultures, Enzymes), Co ess Than 1% Of The Following: Butter (Sweet Crean Annatto), Buttermilk Solids, Spice, Parsle / Protein Concentrate, Sodium Caseinate sifiers (Soy Lecithin, Sodium Phosphates, Mono & D ides, Dipotassium Phosphate, Tricalcium Phospha ybean Oil, Yellow 5 Lake, To Protect Color and Flav ium Bicarbonate, Sodium Bisulfite, Citric Acid, To ols).

ALLERGEN INFORMATION:

CONTAINS: MILK, SOY.

FOOD SENSITIVITY INFORM L:

Made on equipment that also es Wheat. Contains sodium metabisulfite.

PREPARATION INSTRUCTIONS:

STEAM TABLE:

Pour contents of bag into a 2 ½" half-size steam table pan. Add 2 ½ quarts (oiling water (212°F). Stir well with metal whisk. Preheat Convection Oven to 400°F. Bak to 25 minutes or until potatoes are tender. (Standard Oven: Bake for 40 to 45 minutes.) Plac diately on steam table. Potatoes are ready to serve.

SERVINGS	BOILING WATER	POTATOES	M TABLE PAN SIZE
25 to 30 - 3oz (85g)	2 ½ quarts (80 oz)	1 bag (dry)	½" half-size pan
52 to 60 - 3oz (85g)	5 quarts (160 oz)	2 bags (dry)	½" full-size pan

CASE PACK:	
Dimensions (LxWxH):	15.438" x 13" x 12.313"
Pallet (Tl/Hl)	9 x 4
Gross Weight (LB):	18.00
Shelf Life (days):	360 in a cool, dry location

I certify th above information is true ar ct as of July 9, 2013.

Shawanda Brown

Shawanda Brown, Regula irs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot.

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES, DEHYDRATED: Simplot Traditions™ Homestyle Mashed Potatoe** **10071179022893.** Made with 100% Idaho® Potatoes. No partially hydrogenated oil. No machin g. No additional ingredients necessary. 1 minute rehydration in water. **PACK SIZE:** 12/28 oz l r case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, dehydrated *Flake Low Moisture Includes USDA Foods*	Servings per LB	Servings per Bag	s per e	Bags for 100 Servings
0.41 oz AP (dehydrated) provides one - ¼ cup serving of creditable vegetable	39.02	68.28	36	1.5
0.82 oz AP (dehydrated) provides one - ½ cup serving of creditable vegetable	19.51	34.14	68	3.0

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight of Dry Flakes (g)	**12**	**23**
Calories (kcal)	45	90
Calories from fat (kcal)	5	15
Fat (g)	1	1.5
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	250	500
Potassium (mg)	130	260
Carbohydrates (g)	8	17
Dietary Fibers (g)	1	2
Total Sugars (g)	0	1
Protein (g)	1	2
Vitamin A (IU)	0.18	0.35
Vitamin C (mg)	1.18	2.37
Calcium (mg)	7.50	15
Iron (mg)	0.15	0.31

INGREDIENT STATEMENT:

Idaho® Potatoes, Vegetable Oil an, Canola, Cottonseed And/or Sunflower) ontains 2% Or Less Of: Nonfat Dry Milk, Buttermilk er, Spice, Dextrin (Soluble Dietary Fiber), Modifie to Starch (Soluble Dietary Fiber), Potato Maltode: mulsifiers (Mono And Diglycerides, Calcium Stea tylate), Flavors (Natural And Artificial Flavor, L id), To Protect Color & Flavor (Sodium Acid Py phate, Sodium Bisulfite [Contains Sulfites], Cit , Tocopherols), Annatto, Turmeric, Artificial Cc

ALLERGEN INFORMATION:

CONTAINS: MILK.

FOOD SENSITIVITY INFORM N:

Gluten-free. Contains sodium r ulfite.

PREPARATION INSTRUCTIONS:

STEAM TABLE:

Measure 1 gallon* (128 oz) boiling water into 6" half-size steam table pan. e one bag of potatoes (28 oz) all at once over hot water while stirring. Use a spoon to ev stribute and wet all potatoes. Let stand one minute. Fluff gently with a spoon; do not over-mix. es are ready to serve.

SERVINGS	BOILING WATER*	POTATOES	M TABLE PAN SIZE
38 to 40 - ½ cup	1 gallon (128 oz)	1 bag (dry flakes)	" half-size pan
76 to 80 - ½ cup	2 gallons (256 oz)	2 bags (dry flakes)	" full-size pan

*** For creamier mashed potatoes, add more boiling water or hot milk.**

CASE PACK:	
Dimensions (LxWxH):	19.5" x 9.25" x 11.563"
Pallet (Ti/Hi)	10 x 4
Gross Weight:	24.00 LB
Shelf Life (days):	360 in cool, dry location

I certify tl above information is true and cor of October 18, 2013.

Shawanda Brown

Shawanda Brown, Regula irs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	POTATOES, DEHYDRATED: Simplot Traditions™ No Salt Added Mashed Pota SKU 10071179022930. Made with 100% Idaho® Potatoes. No partially hydrogenat No salt added. No machine mixing. No additional ingredients necessary. 1 minute rehydration in PACK SIZE: 6/4.69 lb cartons per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, dehydrated *Flake Low Moisture Includes USDA Foods*	Servings per LB	Servings per Carton	Se per	Cartons for 100 Servings
0.35 oz AP (dehydrated) provides one - ¼ cup serving of creditable vegetable	45.71	214.37	2	0.47
0.69 oz AP (dehydrated) provides one - ½ cup serving of creditable vegetable	23.18	108.71	6	0.92

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	nal	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 Up ings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight of Dry Flakes (g)	**10**	**20**
Calories (kcal)	40	70
Calories from fat (kcal)	5	10
Fat (g)	0	1
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	10	20
Potassium (mg)	115	220
Carbohydrates (g)	8	15
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	0.86	1.69
Calcium (mg)	5.78	11.39
Iron (mg)	0.14	0.27

INGREDIENT STATEMENT:

Idaho® Potatoes, Maltodextrin, d Potato Starch & Dextrin (Soluble Dietary Fiber), le Oil (Soybean, Canola, Cottonseed, and/or Sun , Contains 2% or Less of: Calcium Stearoyl Lactyla d Starch-Modified, Mono & Diglycerides, Artificial C atural Flavor, Spice, To Protect Color and Flav c Acid, Tocopherols, Sodium Acid Pyrop te, Sodium Metabisulfite).

ALLERGEN INFORMATION:

N/A

FOOD SENSITIVITY INFORMA

Gluten-free. Contains sodium m lfite.

PREPARATION INSTRUCTIONS: *See packaging for additional preparation instructions.*

STEAM TABLE: Measure boiling water into steam table pan. Add optional ingredients if desi inkle potatoes all at once over hot water. Use a spoon or whisk to evenly distribute and wet al es. Let stand one minute. Fluff gently with a whisk; do not over-mix. Place immediately on ste e.

SERVINGS	WATER*	POTATOES	SALT**	BUTTER**	AM TABLE PAN
40 - ½ cup	1 gallon	2 quart	1½ Tbsp.	12 Tbsp.	half-size pan
60 - ½ cup	1½ gallon	3 quart	2½ Tbsp.	18 Tbsp.	full-size pan
80 - ½ cup	2 gallon	1 gallon	3 Tbsp.	24 Tbsp.	full-size pan
120 - ½ cup	3 gallon	Full Carton	5 Tbsp.	30 Tbsp.	full-size pan

*** For creamier mashed potatoes, add more boiling water or hot milk. **Optional ingredients. If desired, season to taste.**

CASE PACK:	
Dimensions (LxWxH):	17.25" x 12.063" x 10"
Pallet (Ti/Hi)	8 x 5
Gross Weight:	31.00
Shelf Life (days):	360 in cool, dry location

I certify th bove information is true and corr f October 10, 2013.

Shawanda Brown, Regulat s and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	POTATOES, DEHYDRATED: Simplot® True Recipe® Mashed Potatoes Comple int with Vitamin C / SKU 10071179401322. Easy prep, long hold time. Shelf stable mashed pot PACK SIZE: 6/#10 cans (5.44 LB) per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, Dehydrated *Granules Low Moisture Includes USDA Foods*	Servings per LB	Servings per Can	Se per	Cans for 100 Servings
0.33 oz AP (dehydrated) provides one - ¼ cup serving of creditable vegetable	48.48	263.73	8	0.38
0.66 oz AP (dehydrated) provides one - ½ cup serving of creditable vegetable	24.24	131.86	5	0.76

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	nal	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 Up ings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight of Dry Flakes (g)	9	19
Calories (kcal)	35	70
Calories from fat (kcal)	0	0
Fat (g)	0	0
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	10	15
Potassium (mg)	170	340
Carbohydrates (g)	7	14
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0.49	0.98
Vitamin C (mg)	21.35	42.71
Calcium (mg)	6.03	12.07
Iron (mg)	0.18	0.37

INGREDIENT STATEMENT:

Potatoes, Contains Less Than 2% corbic Acid (Vitamin C), Whey, Soy Protein, Flavor, Calcium Stearoyl Lactylate, Sodium Case orn Syrup, Mono- & Diglycerides, Dipotassium Phc , Casein, Acetic Acid, DATEM, Artificial Flavor, H nated Vegetable Oil Blend (Palm Kernel, Coconut eserve Freshness (Sodium Metabisulfite, BHT, Soc id Pyrophosphate).

ALLERGEN INFORMATION:

CONTAINS: MILK, SOY.

FOOD SENSITIVITY INFORM

Gluten-free.

PREPARATION INSTRUCTIONS: *See product packaging for additional preparation and optional ingredient* i tion.*

MIXING BOWL:

Measure boiling water and salt into mixing bowl. Set mixer on Low speed. Us attachment and slowly add potatoes to salted, boiling water. Mix until water is absorbed, abc econds to 1 minute. Add melted butter/margarine and white pepper if desired. Scrape d les of the bowl and whip on High speed until flurry, about 2-3 minutes. Transfer mashed potatoe varmed steam table pan.

SERVINGS (Scoop)	BOILING WATER	POTATOES	T	BOWL SIZE
72 - #8, 88 - #10	6 quarts	2 lb 12 oz (6 cups)	).	20 quart
145 - #8, 175 - #10	12 quarts	5 lb 7 oz (Full can)	p.	30 quart

*** Butter and seasonings may be added for richer, creamier mashed potatoes.**

CASE PACK:	
Dimensions (LxWxH):	12.625" x 7.313" x 18.875"
Pallet (TI/HI)	8 x 8
Gross Weight (LB):	37.44
Shelf Life (days):	720 in a cool, dry place

I certify th bove information is true and co of October 9, 2013.

Shawanda Brown

Shawanda Brown, Regulat s and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldwe 606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	POTATOES, DEHYDRATED: Simplot® True Recipe® Potato Granules Instant w ... min C / SKU **10071179401520.** Easy prep, long hold time. Shelf stable mashed potatoes. P ... E: 6/#10 cans (6 LB) per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, Dehydrated *Granules Low Moisture Includes USDA Foods*	Servings per LB	Servings per Can	Se ... per	Cans for 100 Servings
0.33 oz AP (dehydrated) provides one - ¼ cup serving of creditable vegetable	48.48	290.88	... 8	0.35
0.65 oz AP (dehydrated) provides one - ½ cup serving of creditable vegetable	24.61	147.66	... 5	0.68

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	A ... nal	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 Upd ... rings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight of Dry Flakes (g)	**9**	**18**
Calories (kcal)	30	60
Calories from fat (kcal)	0	0
Fat (g)	0	0
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	10	20
Potassium (mg)	135	260
Carbohydrates (g)	7	14
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	1.12	2.21
Vitamin C (mg)	12.16	23.96
Calcium (mg)	5.44	10.72
Iron (mg)	0.08	0.15

INGREDIENT STATEMENT:

Potatoes, Contains Less Than 2% ... corbic Acid (Vitamin C), Calcium Stearoyl La ... Mono- & Diglycerides, To Preserve Freshn ... IT, Sodium Metabisulfite, Sodium Acid Pyro ... ate).

ALLERGEN INFORMATION:

MADE ON EQUIPMENT THAT A ... OCESSES MILK.

FOOD SENSITIVITY INFORM ...

Gluten-free.

PREPARATION INSTRUCTIONS: *See product packaging for additional preparation and optional ingredient* i ... tion.*

MIXING BOWL: *(using nonfat dry milk)*	Blend dry potatoes with nonfat dry milk and salt. Heat water to slightly belo ... g. Measure into large mixing bowl. Set mixer on Low speed. Use whip attachment and slowly ... tatoes, milk and salt to hot water. Mix until liquid is absorbed, about 1 minute. Scrape down ... the bowl. Add melted butter and white pepper, if desired. Whip on High speed until fluffy, ... minutes.

SERVINGS*	HOT WATER	DRY MILK	POTATOES	T ...	BOWL SIZE
40 - #8 Scoop, 50 - #10 Scoop	3½ quarts	2½ oz	1 lb 8 oz (3⅓ cups)	... p.	20 quart
80 - #8 Scoop, 100 - #10 Scoop	7 quarts	5 oz	3 lb (6⅔ cups)	... p.	20 quart
160 - #8 Scoop, 200 - #10 Scoop	3½ gallons	10 oz	6 lb (Full Can)	... p.	30 quart

*** Butter and seasonings may be added for richer, creamier mashed potatoes.**

CASE PACK:

Dimensions (LxWxH):	12.625" x 7.313" x 18.875"
Pallet (TI/HI)	8 x 8
Gross Weight (LB):	40.53
Shelf Life (days):	720 in a cool, dry place

I certify th ... bove information is true and co ... of October 9, 2013.

Shawanda ... Brown

Shawanda Brown, Regulat ... s and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldwe ... 3606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**SWEET POTATOES / FRENCH FRIES, FROZEN: Simplot Sweets® Sweet Potat** **e Cut / SKU** **10071179020356.** Packed to US Grade A Standard. 0g Trans Fat per serving. bake and Deep Fat Fry Time. **PACK SIZE:** 6/2.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Crinkle Cut Regular Moisture*	Servings per LB	Servings per Bag	Se per	Bags for 100 Servings
1.42 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	11.26	28.15	0	3.6
2.83 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.65	14.12		7.1

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**40**	**80**
Calories (kcal)	60	110
Calories from fat (kcal)	30	60
Fat (g)	3	6
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	65	125
Potassium (mg)	150	290
Carbohydrates (g)	9	18
Dietary Fibers (g)	2	3
Total Sugars (g)	4	7
Protein (g)	1	1
Vitamin A (IU)	476.63	949.91
Vitamin C (mg)	0.20	0.40
Calcium (mg)	13.59	27.08
Iron (mg)	0.29	0.57

INGREDIENT STATEMENT:

Sweet Potatoes, Vegetable Oil , Soybean, and/or Sunflower Oils), Food Starch-M , Rice Flour, Dextrin, Salt, Leavening (Sodiu Pyrophosphate, Sodium Bicarbonate), Sugar, Xa Gum, Corn Syrup Solids, Color (Annatto Powder, sin Paprika), Disodium Dihydrogen Pyropho (to maintain natural color).

ALLERGEN INFORMATION:

N/A

FOOD SENSITIVITY INFORM N:

Gluten-free.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Arrange fries in a single layer on sheet pans. Bake f 2 minutes.
STANDARD OVEN:	Preheat oven to 400°F. Arrange fries in a single layer on a sheet pan. Bake f 5 minutes.
COMBI OVEN:	Preheat oven to 400°F. Set Fan to 75% and Steam to 100%. Arrange one ba es on a full size sheet pan. Bake for 8-9 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 6.125"	**Pallet (TI/HI):**	9 x 11
Shelf Life (days):	720 @ 0°F	**Gross Weight (LB):**	17.00

I certify that the above information is true and corre f October 13, 2013.

Shawanda Brown, Regulatc and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	SWEET POTATOES / PREFORMED, FROZEN: Simplot Sweets® Sweet Potato (SKU 10071179024361. To be packed to U.S. Grade A standard, Preformed Gem. ıs Fat per serving. No coating. Oven-bake and Deep Fat Fry Time. **PACK SIZE:** 6/2.5 LB bags per

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potato Products, frozen *Rounds*[1] *Regular Size Includes USDA Foods*	FBG Servings per LB	Servings per Bag	s per e	Bags for 100 Servings
1.26 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.70	31.75	50	3.2
2.52 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.35	15.87	2	6.4

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	onal	Meat Alt.
¼ cup (about 4 pieces)		¼ cup					
½ cup (about 8 pieces)		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 L ervings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**36**	**71**
Calories (kcal)	50	100
Calories from fat (kcal)	20	35
Fat (g)	2	4
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	80	160
Potassium (mg)	-	-
Carbohydrates (g)	7	14
Dietary Fibers (g)	1	2
Total Sugars (g)	4	8
Protein (g)	1	2
Vitamin A (IU)	2101.2	4202.4
Vitamin C (mg)	2.52	5.04
Calcium (mg)	11.79	23.58
Iron (mg)	0.63	1.26

INGREDIENT STATEMENT:

Sweet Potatoes, Vegetable Oil ın, Canola, and/or Sunflower), Dehydrated Potatc , Corn Starch, Rice Flour, Salt, Sodium Alginate, Tc t Natural Color (Citric Acid, Ascorbic Acid, Diso ihydrogen Pyrophosphate).

ALLERGEN INFORMATION:

N/A

FOOD SENSITIVITY INFORM N:

Gluten-free.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 350°F. Arrange gems in a single layer on a sheet pan. Bake f .8 minutes.
STANDARD OVEN:	Preheat oven to 400°F. Arrange gems in a single layer on a sheet pan. Bake f 4 minutes.
COMBI OVEN:	Preheat oven to 375°F. Set Fan to 75% and Steam to 20%. Arrange one bag ; on a full-size sheet pan. Bake for 11-16 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 6.125"	**Pallet (TI/HI):**	9 x 11
Shelf Life (days):	720 @ 0°F	**Gross Weight (LB):**	17.00

I certify that the above information is true and corre November 12, 2013.

Shawanda Brown

Shawanda Brown, Regula irs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**SWEET POTATOES / FLAME-ROASTED, FROZEN: Simplot RoastWorks® Roa** **ıseasoned Sweet Potato Chunks / SKU 10071179027058.** U.S. Grade A, flame-roasted, swee ɔ chunks. **PACK SIZE:** 6/2.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Sweet Potatoes, frozen *Random Cut chunks Includes USDA Foods*	FBG Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.74 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.24	23.10	3.60	4.4
3.47 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.62	11.55	.30	8.7

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**49**	**98**
Calories (kcal)	40	80
Calories from fat (kcal)	0	5
Fat (g)	0	0
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	15	25
Potassium (mg)	210	420
Carbohydrates (g)	9	19
Dietary Fibers (g)	2	3
Total Sugars (g)	5	10
Protein (g)	1	2
Vitamin A (IU)	664.45	1325.08
Vitamin C (mg)	0.44	0.89
Calcium (mg)	18.25	36.40
Iron (mg)	0.31	0.63

INGREDIENT STATEMENT:

Sweet Potatoes.

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFORI N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 350°F. Spray half-size hotel pan with non-stick spray. Arra zen potatoes in a pan. Do not cover. Spray potatoes lightly with cooking spray. Bake 15 minu rring after 7 minutes for even heating.
STANDARD OVEN:	Preheat oven to 450°F. Spray half-size hotel pan with non-stick spray. Arra zen potatoes in pan. Do not cover. Bake 30 minutes, stirring after 15 minutes for even heating.
COMBI OVEN:	Set hot air to 375°F, steam to 75% and fan to 100%. Spray a foil-covered sh ı with non-stick cooking spray. Arrange sweet potatoes in a single layer on sheet pan. Bake ldle rack for 10 minutes, rotating after 5 minutes for even cooking.

CASE PACK:

Dimensions (LxWxH):	13.375"x 9.625"x 8.125"	**Pallet (TI/HI):**	12 x 12
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	17.00

I certify that the above information is true and cor of February 15, 2013.

Shawand Brown

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Simplot.

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**SWEET POTATOES / FRENCH FRIES, FROZEN: Simplot Sweets® Sweet Potatc** **SKU 10071179027812.** To be packed with U.S. Grade A, Oven-bake and Dee 6/2.5 LB bags per case.	nkle Cut Fries / ry. **PACK SIZE:**

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Crinkle Cut Regular Moisture*	Servings per LB	Servings per Bag	s per e	Bags for 100 Servings
1.40 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	11.42	28.55	30	3.6
2.80 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.71	14.27	52	7.1

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	onal	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 U* *rvings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**40**	**79**
Calories (kcal)	60	110
Calories from fat (kcal)	25	50
Fat (g)	3	6
Saturated Fat (g)	0	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	60	125
Potassium (mg)	140	290
Carbohydrates (g)	9	18
Dietary Fibers (g)	2	3
Total Sugars (g)	4	7
Protein (g)	1	1
Vitamin A (IU)	469.92	939.84
Vitamin C (mg)	0.20	0.40
Calcium (mg)	13.40	26.79
Iron (mg)	0.28	0.56

INGREDIENT STATEMENT:

Sweet Potatoes, Vegetable Oil an, Canola, Cottonseed and/or Sunflower), Starch-Modified, Rice Flour, Dextrin, Salt, Leaver dium Acid Pyrophosphate, Sodium Bicarb Sugar, Xanthan Gum, Corn Syrup Solids, Color o Powder, Oleoresin Paprika), Disodium D gen Pyrophosphate (to maintain natural color).

ALLERGEN INFORMATION:

N/A

FOOD SENSITIVITY INFORM N:

Gluten-free.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 425°F. Arrange fries in a single layer on sheet pans. Bake fo inutes.
STANDARD OVEN:	Preheat oven to 400°F. Arrange fries in a single layer on sheet pans. Bake fo minutes.
COMBI OVEN:	Preheat oven to 400°F. Set Fan to 75% and Steam to 0%. Arrange fries in a s yer on sheet pans. Bake for 8-10 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 6.125"	**Pallet (TI/HI):**	9 x 11
Shelf Life (days):	720 @ 0°F	**Gross Weight (LB):**	17.00

I certify that the above information is true and corr f November 1, 2013.

Shawanda Brown

Shawanda Brown, Regula irs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / SWEET POTATOES / FLAME-ROASTED, FROZEN: Simplot Roas s® Sweet Potatoes with Maple Seasoning / SKU 10071179707561.** U.S. Grade A, flame-roaste et potato chunks, maple seasoning. **PACK SIZE**: 6/2.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Sweet Potatoes, frozen *Random Cut Chunks Includes USDA Foods*	Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.97 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	8.12	20.30	1.80	5.0
3.94 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.06	10.15	0.90	9.9

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**56**	**112**
Calories (kcal)	90	190
Calories from fat (kcal)	15	30
Fat (g)	1.5	3.5
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	170	330
Potassium (mg)	170	350
Carbohydrates (g)	19	37
Dietary Fibers (g)	1	2
Total Sugars (g)	8	15
Protein (g)	1	2
Vitamin A (IU)	7485.51	14971.02
Vitamin C (mg)	4.16	8.32
Calcium (mg)	19.17	38.34
Iron (mg)	0.30	0.6

INGREDIENT STATEMENT:

Sweet Potatoes, Brown Sugar , Salt, Soybean Oil, Spices, Xanthan Gum, Natura s, Maple Syrup.

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Spray half-size hotel pan with non-stick spray. Arra oz. frozen potatoes in a pan. Add 2 Tbsp butter. Cover. Bake 40 minutes, stirring after 20 minu even heating.
STANDARD OVEN:	Preheat oven to 450°F. Spray half-size hotel pan with non-stick spray. Arra oz. frozen potatoes in pan. Add 2 Tbsp butter. Do not cover. Bake 30 minutes, stirring after 15 s for even heating.
STEAMER:	Arrange 40 oz. frozen potatoes in half-size hotel pan. Add 2 Tbsp butter. D over. Cook 10 minutes.

CASE PACK:

Dimensions (LxWxH):	13.375" x 9.625" x 8.125"	**Pallet (TI/HI):**	12 x 12
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	16.25

I certify that the above information is true and co s of October 22, 2013.

Shawanda Brown

Shawanda Brown, Regu airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Blue Ribbon® 1/2" x 1/2" C** ut / SKU **10071179259435.** Packed to US Grade A Standards , low moisture/high so **CK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Crinkle Cut Low Moisture Ovenable Includes USDA Foods*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
0.99 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	16.20	81.00	6.00	1.3
1.98 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	8.10	40.50	3.00	2.5

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**28**	**56**
Calories (kcal)	40	80
Calories from fat (kcal)	10	20
Fat (g)	1	2.5
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	5	15
Potassium (mg)	125	250
Carbohydrates (g)	7	13
Dietary Fibers (g)	0	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.71	3.42
Calcium (mg)	3.38	6.75
Iron (mg)	0.16	0.31

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soyl anola, Cottonseed, and/or Sunflower), Contains ess of: Dextrose, Disodium Dihydrogen Pyroph e (to maintain natural color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

DEEP FRYER:	Preheat fryer to 345°F. Fill fryer basket no more than half full. Deep fry for nutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10.75"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c s of October 16, 2013.

Shawanda Brown

Shawanda Brown, Regu fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / SPECIALTY / FORMED, FROZEN: Simplot® Tri-Taters® / SKU 1 ... 79280224.** U.S. grade A; 2oz triangular shape; No binders or fillers; Processed in vegetable oil; O ... deep fry preparation. **PACK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potato Products, frozen *Hashed Patty Pre-Browned 2.25 oz ea.*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
2.26 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	7.11	35.55	3.30	2.9
4.51 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	3.55	17.75	6.50	5.7

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	itional	Meat Alt.
¼ cup (about 2 pieces)			¼ cup			cup	
½ cup (about 3 pieces)			½ cup			cup	
¾ cup			¾ cup			cup	
1 cup			1 cup			cup	

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201. . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**64**	**128**
Calories (kcal)	100	200
Calories from fat (kcal)	45	90
Fat (g)	5	10
Saturated Fat (g)	1	1.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	220	440
Potassium (mg)	370	740
Carbohydrates (g)	13	26
Dietary Fibers (g)	1	3
Total Sugars (g)	0	0
Protein (g)	1	1
Vitamin A (IU)	0	0
Vitamin C (mg)	2.97	5.92
Calcium (mg)	5.83	11.63
Iron (mg)	0.38	0.77

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb ... anola, Corn, and/or Sunflower), Salt, Disodium Di ... en Pyrophosphate (To Maintain Natural Color), Dex

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR ... N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 450°F. Arrange Tri-Taters in a single layer on baking pans.	r 11-15 minutes.
STANDARD OVEN:	Preheat oven to 450°F. Arrange Tri-Taters in a single layer on baking pans.	r 20-25 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10.75"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	31.75

I certify that the above information is true and cc ... s of October 10, 2013.

Shawanda Brown

Shawanda Brown, Regu ... fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw ... 3606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	POTATOES / SPECIALTY / FORMED, FROZEN: Simplot® Traditional Forme riangles / SKU **10071179283010.** U.S. Grade A, 1 oz triangular shape; no binders or fillers ssed in vegetable oil. Oven or deep fry preparation. **PACK SIZE**: 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potato Products, frozen *Hashed Patty Pre-Browned 2.25 oz ea.*	FBG Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
2.26 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	7.11	35.55	3.30	2.9
4.51 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	3.55	17.75	5.50	5.7

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	tional	Meat Alt.
¼ cup (about 3 pieces)			¼ cup			cup	
½ cup (about 5 pieces)			½ cup			cup	
¾ cup			¾ cup			cup	
1 cup			1 cup			cup	

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**64**	**128**
Calories (kcal)	100	200
Calories from fat (kcal)	45	90
Fat (g)	5	10
Saturated Fat (g)	1	1.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	250	500
Potassium (mg)	240	470
Carbohydrates (g)	13	26
Dietary Fibers (g)	1	3
Total Sugars (g)	0	0
Protein (g)	1	1
Vitamin A (IU)	0	0
Vitamin C (mg)	2.97	5.92
Calcium (mg)	5.83	11.63
Iron (mg)	0.38	0.77

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb nola, Corn, and/or Sunflower), Salt, Disodium Dil en Pyrophosphate (To Maintain Natural Color), D e.

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFORI N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 400°F. Arrange taters in a single layer on sheet pans. Bake 15 minutes or until golden brown.
STANDARD OVEN:	Preheat oven to 400°F. Arrange taters in a single layer on sheet pans. Bake 25 minutes or until golden brown.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.875"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c s of October 4, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot.

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / SPECIALTY / FORMED, FROZEN: Simplot Spudsters® Original** · Flavor / SKU **10071179299028.** U.S. Grade A, cone-shaped mashed potatoes; butter fla oven-ready or deep fry. **PACK SIZE**: 4/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Mashed*; Potatoes, dehydrated *Flake Low Moisture* *Includes USDA Foods*	Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.89 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	8.46	42.30	.20	2.4
3.78 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.23	21.15	.60	4.8

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	ional	Meat Alt.
¼ cup (about 4 pieces)			¼ cup			cup	
½ cup (about 7 pieces)			½ cup			cup	
¾ cup			¾ cup			cup	
1 cup			1 cup			cup	

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**54**	**107**
Calories (kcal)	90	190
Calories from fat (kcal)	35	70
Fat (g)	3.5	7
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	240	480
Potassium (mg)	260	520
Carbohydrates (g)	15	29
Dietary Fibers (g)	1	3
Total Sugars (g)	0	0
Protein (g)	1	3
Vitamin A (IU)	0	0
Vitamin C (mg)	0	0
Calcium (mg)	12.32	24.65
Iron (mg)	0.23	0.45

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb nola, Corn, and/or Sunflower), Potato Starch, Po kes, Less Than 2% of the following: Salt, Natural an cial Butter Flavor (Milk), Emulsifier (Milk, Soy Le Potato Starch, Carbohydrate Gum, Mono- & rides), Hydroxypropyl Methylcellulos dium Dihydrogen Pyrophosphate (To Maintain I Color), Dextrose, Citric Acid.

ALLERGEN INFORMATION:

CONTAINS: MILK, SOY.

FOOD SENSITIVITY INFORMATION:

Gluten-free.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 425°F. Place product in a single layer on an ungreased, ligh ed aluminum baking pan. Bake for 8-8½ minutes.
STANDARD OVEN:	Preheat oven to 425°F. Place product in a single layer on an ungreased bak sheet. Bake for 12-14 minutes.

CASE PACK:

Dimensions (LxWxH):	13.375" x 11.625" x 8.750"	**Pallet (TI/HI):**	12 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	21.00

I certify that the above information is true and corre September 11, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Skincredibles® Chunks / SK** **1179328209.** Packed to US Grade A Standards. ⅜" x ¾" x ¾" Skin-on Cube. **PACK SIZE:** 6/6 LB ba case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.51 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	10.60	63.60	31.60	1.6
3.02 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.30	31.80	90.80	3.2

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	itional	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 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**43**	**86**
Calories (kcal)	60	110
Calories from fat (kcal)	15	35
Fat (g)	2	4
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	10	20
Potassium (mg)	180	350
Carbohydrates (g)	9	18
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	2.69	5.37
Calcium (mg)	4.43	8.85
Iron (mg)	0.33	0.67

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy anola, Corn, and/or Sunflower), Dextrose, Disodi ydrogen Pyrophosphate (to maintain color).

ALLERGEN INFORMATIO

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

GRIDDLE:	Place on oiled grill or skillet heated to 350°F. Cook for 4 minutes on each rning once.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.5"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	36.00

I certify that the above information is true and co of November 5, 2013.

Shawanda Brown

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / SPECIALTY / FORMED, FROZEN: Simplot Preformer Tater Sti** ; **KU 10071179372271.** Packed to U.S. Grade A Standards, rectangular shaped; no binders or filler ssed in vegetable oil. Oven or deep fry preparation. **PACK SIZE:** 6/4 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potato Products, frozen *Hashed Patty Pre-Browned 2.25 oz ea.*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
2.26 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	7.11	28.44	0.64	3.6
4.51 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	3.55	14.20	5.20	7.1

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**64**	**128**
Calories (kcal)	140	280
Calories from fat (kcal)	70	140
Fat (g)	8	15
Saturated Fat (g)	1	2.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	300	600
Potassium (mg)	-	-
Carbohydrates (g)	17	33
Dietary Fibers (g)	1	3
Total Sugars (g)	0	0
Protein (g)	1	1
Vitamin A (IU)	0	0
Vitamin C (mg)	1.81	3.61
Calcium (mg)	7.73	15.42
Iron (mg)	0.64	1.28

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soyl anola, Corn, and/or Sunflower), Salt, Disodium Di en Pyrophosphate (To Maintain Natural Color), Dex

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat fryer to 345°F. Fill fryer basket no more than half full. Deep fry fo utes.
STANDARD OVEN:	Preheat oven to 450°F. Place product in single layer on sheet pan. Cook fo nutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	26.75

I certify that the above information is true and c s of October 11, 2013.

Shawanda Brown

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / SPECIALTY / FORMED, FROZEN: Simplot Preformer Tater Bu** **SKU 10071179374220.** U.S. grade A, circular-shaped, flat, bite-sized; no binders or fillers. Process egetable oil. Oven or deep fry preparation. **PACK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potato Products, frozen *Rounds Mini Size*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.32 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.20	61.00	6.00	1.7
2.63 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.10	30.50	3.00	3.3

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	itional	Meat Alt.
¼ cup (about 6 pieces)			¼ cup			cup	
½ cup (about 11 pieces)			½ cup			cup	
¾ cup			¾ cup			cup	
1 cup			1 cup			cup	

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201. . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**37**	**75**
Calories (kcal)	70	140
Calories from fat (kcal)	35	70
Fat (g)	3.5	7
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	180	350
Potassium (mg)	50	95
Carbohydrates (g)	9	17
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	2.1	4.18
Calcium (mg)	5.56	11.08
Iron (mg)	0.36	0.71

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soyl anola, Corn, and/or Sunflower), Salt, Natural Flav odium Dihydrogen Pyrophosphate (To Maintain l Color), Dextrose.

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Place frozen Bucks in single layer on sheet pan. Bake at 450°F for 10 minut
STANDARD OVEN:	Place frozen Bucks in a single layer on a sheet pan. Bake at 450°F for 20 mi
DEEP FRYER:	Preheat fryer to 345°F. Fill fryer basket no more than half full. Deep fry for utes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 11.5"	**Pallet (TI/HI):**	9 X 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	31.75

I certify that the above information is true and cc s of October 15, 2013.

Shawanda Brown

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / SPECIALTY / FORMED, FROZEN: Simplot Preformer 101's / S** **71179430018.** To be packed to U.S. Grade A Standard, 2 ¼ oz rectangular shaped, no binders o Processed in vegetable oil. Oven or deep fry preparation. **PACK SIZE**: 6/5 LB bags per c

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potato Products, frozen *Hashed Patty Pre-Browned 2.25 oz ea.*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
2.26 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	7.11	35.55	.3.30	2.9
4.51 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	3.55	17.75	)6.50	5.7

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	itional	Meat Alt.
¼ cup (about 1 patty)			¼ cup			cup	
½ cup (about 2 patties)			½ cup			cup	
¾ cup			¾ cup			cup	
1 cup			1 cup			cup	

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**64**	**128**
Calories (kcal)	130	260
Calories from fat (kcal)	70	150
Fat (g)	8	16
Saturated Fat (g)	1	2.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	230	470
Potassium (mg)	-	-
Carbohydrates (g)	14	28
Dietary Fibers (g)	2	4
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	4.88	9.74
Calcium (mg)	0	0
Iron (mg)	0.37	0.73

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soyl anola, Corn, and/or Sunflower), Salt, Disodium D en Pyrophosphate (To Maintain Natural Color), Dex

ALLERGEN INFORMATIO

None

FOOD SENSITIVITY INFOR ON:

Gluten- free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven at 450°F. Arrange product in a shallow baking pan. Bake unt y browned and crisp, about 10 minutes.
STANDARD OVEN:	Preheat oven to 450°F. Arrange product in a shallow baking pan. Bake unt y browned and crisp, about 20 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 12.5"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight:**	32.00

I certify that the above information is true and as of August 15, 2013.

Shawanda Brown

Shawanda Brown, Regu ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Blue Ribbon® 5/16" Straigh** **SKU 10071179451204.** Product packed to USDA Grade A Premium Extra Long F High Yield. **PACK SIZE:** 6/6 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Shoestring Straight Cut Low Moisture*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.13 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	14.20	85.20	1.20	1.2
2.26 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	7.10	42.60	5.60	2.4

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**32**	**64**
Calories (kcal)	50	100
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)	150	290
Carbohydrates (g)	8	16
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	2.01	4.02
Calcium (mg)	3.93	7.86
Iron (mg)	0.18	0.37

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy anola, Corn, and/or Sunflower), Dextrose, Disodi ydrogen Pyrophosphate (to maintain color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

DEEP FRYER:	Preheat fryer to 345°F. Fill fryer basket no more than half full (1½ lbs). Fry -3¼ minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 12.625"	**Pallet (TI/HI):**	9 x 6
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	38.00

I certify that the above information is true and c s of October 16, 2013.

Shawanda Brown

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Blue Ribbon® 5/16" x 3/8"** t Cut / SKU **10071179454014.** Product packed to US Grade A Standards for Premium ong Fancy. High Yield. **PACK SIZE:** 6/5 lb bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Shoestring Straight Cut Low Moisture*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.13 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	14.20	71.00	6.00	1.5
2.26 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	7.10	35.50	3.00	2.9

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**32**	**64**
Calories (kcal)	45	90
Calories from fat (kcal)	10	25
Fat (g)	1.5	2.5
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	5	15
Potassium (mg)	140	290
Carbohydrates (g)	8	15
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.97	3.95
Calcium (mg)	3.88	7.77
Iron (mg)	0.18	0.36

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb anola, Corn, and/or Sunflower), Dextrose, Disodiu ydrogen Pyrophosphate (to maintain color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

DEEP FRYER:	Preheat fryer to 345°F. Fill fryer basket no more than half full (1½ lbs.). Fry ¼ minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 11.75"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and co s of October 16, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw 3606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Blue Ribbon® ¼" Shoestrin** **10071179464204.** Packed to US Grade A Standards for Premium Extra Long Fancy. High Yield **SIZE:** 6/6 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Shoestring Straight Cut Low Moisture*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.13 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	14.20	85.20	.1.20	1.2
2.26 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	7.10	42.60	5.60	2.4

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**32**	**64**
Calories (kcal)	50	100
Calories from fat (kcal)	15	30
Fat (g)	2	3.5
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	5	15
Potassium (mg)	150	290
Carbohydrates (g)	8	16
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	2.01	4.02
Calcium (mg)	3.92	7.85
Iron (mg)	0.18	0.37

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soyl anola, Corn, Cottonseed, Safflower, Palm, r Sunflower), and/or Hydrogenated Soybean Oil, a Partially Hydrogenated Soybean Oil, N Flavor (Wheat Bran, Casein), Dextrose, Disodium gen Pyrophosphate (to maintain natural color).

ALLERGEN INFORMATION

CONTAINS: WHEAT AND MIL

FOOD SENSITIVITY INFOR N:

N/A

PREPARATION INSTRUCTIONS:

DEEP FRY:	Preheat fryer to 345°F. Fill fryer basket no more than half full (1½ pounds) r 2¾-3 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 13.375"	**Pallet (TI/HI):**	9 x 6
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	38.00

I certify that the above information is true and cc s of October 10, 2013.

Shawanda Brown

Shawanda Brown, Regu fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw 83606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Blue Ribbon® ¼" Shoestrin** **10071179464303.** Product is packed to US Grade A Standards for Premium Extra Long Fancy. ield. **PACK SIZE:** 6/4.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potatoes, French Fries, frozen *Shoestring Straight Cut Low Moisture*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.13 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	14.20	63.90	3.40	1.6
2.26 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	7.10	31.95	1.70	3.2

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201. . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**32**	**64**
Calories (kcal)	50	110
Calories from fat (kcal)	15	35
Fat (g)	2	4
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	5	15
Potassium (mg)	150	290
Carbohydrates (g)	8	16
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	2.01	4.02
Calcium (mg)	3.92	7.83
Iron (mg)	0.18	0.37

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soyb anola, Cottonseed, and/or Sunflower), Contains .ess Of: Dextrose, Disodium Dihydrogen Pyroph e (to maintain natural color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

DEEP FRYER:	Preheat fryer to 345°F. Fill fryer basket no more than half full (1½ pounds) 2¾-3 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 11.25"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	29.00

I certify that the above information is true and cc s of October 16, 2013.

Shawanda Brown

Shawanda Brown, Regu fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Infinity® 5/16" x 3/8" Thin** (**KU 10071179470038.** Packed to US Grade A Standards; Processed in Non-Hydrogenated Vegetal Labeled 0g Trans Fat per serving; Low moisture, oven-ready or quick deep fry time. **PACK SIZE:** (bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Shoestring Straight Cut Low Moisture*	Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.19 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	13.44	53.76	2.56	1.9
2.38 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.72	26.88	1.28	3.8

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**34**	**67**
Calories (kcal)	60	120
Calories from fat (kcal)	20	40
Fat (g)	2	4.5
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	90	180
Potassium (mg)	110	220
Carbohydrates (g)	10	19
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	18.28	36.57
Vitamin C (mg)	2.78	5.56
Calcium (mg)	5.77	11.54
Iron (mg)	0.24	0.48

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soyb anola, Corn and/or Sunflower), Modified Food St ice Flour, Dextrin, Salt, Leavening (Sodium Acid osphate, Sodium Bicarbonate), Corn Starch, Xa Gum, Beta Carotene, Dextrose, Tetrasodium Pyrop te and Disodium Dihydrogen Pyrophosphate (tain natural color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 400°F. Arrange potatoes in a single layer on baking pans. r 7-12 minutes.
STANDARD OVEN:	Preheat oven to 425°F. Arrange potatoes in a single layer on baking pans. r 9-14 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 8.5"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	26.00

I certify that the above information is true and cc s of October 16, 2013.

Shawanda Brown

Shawanda Brown, Regu fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Infinity® 10-cut Wedge / Sk** **71179470052.** Packed to US Grade A Standards; Processed in Non-Hydrogenated Vegetable Oil: l 0g Trans Fat per serving; Low moisture, oven-ready or quick deep fry time. **PACK SIZE:** 6/4 s per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.59 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	10.06	40.24	41.44	2.5
3.18 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.03	20.12	20.72	5.0

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**45**	**90**
Calories (kcal)	70	130
Calories from fat (kcal)	15	35
Fat (g)	2	3.5
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	120	240
Potassium (mg)	190	380
Carbohydrates (g)	12	23
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	12.26	24.52
Vitamin C (mg)	3.71	7.42
Calcium (mg)	9.29	18.57
Iron (mg)	0.32	0.64

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soyl anola, Corn and/or Sunflower), Modified Food S ice Flour, Dextrin, Salt, Leavening (Sodium Acid osphate, Sodium Bicarbonate), Corn Starch, Xa Gum, Beta Carotene, Dextrose, Tetrasodium Pyrop ate and Disodium Dihydrogen Pyrophosphate (tain natural color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 400°F. Arrange potatoes in a single layer on baking pans.	r 7-12 minutes.
STANDARD OVEN:	Preheat oven to 425°F. Arrange potatoes in a single layer on baking pans.	r 15-20 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 7.625"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	26.00

I certify that the above information is true and cc s of October 16, 2013.

Shawanda Brown

Shawanda Brown, Regu fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Infinity® ¼" Shoestring / SK** '1179470076. Packed to US Grade A Standards; Processed in Non-Hydrogenated Vegetable Oil: L 0g Trans Fat per serving; Low moisture, oven-ready or quick deep fry time. **PACK SIZE:** 6/4 per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Shoestring Straight Cut Low Moisture*	Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.22 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	13.11	52.44	.4.64	2.0
2.43 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.58	26.32	7.92	3.8

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**35**	**69**
Calories (kcal)	70	140
Calories from fat (kcal)	25	50
Fat (g)	3	6
Saturated Fat (g)	0	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	95	190
Potassium (mg)	100	190
Carbohydrates (g)	10	20
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	22.48	44.78
Vitamin C (mg)	3.04	6.06
Calcium (mg)	3.46	6.89
Iron (mg)	0.24	0.48

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soyl anola, Corn and/or Sunflower), Modified Food St ice Flour, Dextrin, Salt, Leavening (Sodium Acid osphate, Sodium Bicarbonate), Corn Starch, Xa Gum, Beta Carotene, Dextrose, Tetrasodium Pyrop ate and Disodium Dihydrogen Pyrophosphate (tain natural color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 400°F. Arrange potatoes in a single layer on baking pans. r 6-12 minutes.
STANDARD OVEN:	Preheat oven to 425°F. Arrange potatoes in a single layer on baking pans. r 9-14 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.5"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	26.00

I certify that the above information is true and cc s of October 16, 2013.

Shawanda Brown

Shawanda Brown, Regu fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot seasonedCRISP™ Savory Lo** **KU 10071179470144.** To be packed to U.S. Grade A Standards, skin-on, battered, savory seasone inuous loop. Prepared in vegetable oil. Oven-ready or deep fry preparation. **PACK SIZE** 3 bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Curly (1/3 inch width)*	Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.22 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	13.11	65.55	93.30	1.6
2.44 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.55	32.75	96.50	3.1

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**35**	**69**
Calories (kcal)	60	120
Calories from fat (kcal)	20	40
Fat (g)	2.5	4.5
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	150	290
Potassium (mg)	105	210
Carbohydrates (g)	9	17
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	0.25	0.5
Calcium (mg)	4.61	9.23
Iron (mg)	0.32	0.64

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soyl anola, Cottonseed, and/or Sunflower), Bleached Flour, Modified Cornstarch, Salt, Rice Flour, owder, Onion Powder, Spices, Dextrose, Extractives ika and Turmeric, Yellow Corn Flour, Cellulose pice Extractive, Disodium Dihydrogen Pyropl te (To Maintain Natural Color).

ALLERGEN INFORMATION

CONTAINS: WHEAT.

FOOD SENSITIVITY INFOR ON:

N/A

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 400°F. Arrange product in single layer on sheet pan. Cook -16 minutes.
STANDARD OVEN:	Preheat oven to 425°F to 450°F. Arrange product in single layer on sheet p ok for 27-32 minutes.

CASE PACK:

Dimensions (LxWxH):	19.875" x 12" x 12.125"	**Pallet (TI/HI):**	8 x 6
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and as of August 15, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot seasonedCRISP™ Savory 3/8 ght Cut / SKU 10071179471011.** U.S. Grade A, seasoned straight cut. **PACK SIZE**: 6/5 LB b case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.25 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.80	64.00	.00	1.6
2.49 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.42	32.10	.60	3.2

Creditable Serving Size	Dark Green	Red/Orange	Starchy	Beans/Peas	Other	ional	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 ervings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**35**	**71**
Calories (kcal)	60	120
Calories from fat (kcal)	20	45
Fat (g)	2.5	4.5
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	150	310
Potassium (mg)	-	-
Carbohydrates (g)	8	17
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	0.92	1.83
Calcium (mg)	2.83	5.65
Iron (mg)	0.35	0.71

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb nola, Cottonseed, and/or Sunflower), Bleached V Flour, Modified Cornstarch, Salt, Rice Flour, G wder, Onion Powder, Spices, Dextrose, Extractives (ka And Turmeric, Yellow Corn Flour, Cellulose G ice Extractive, Disodium Dihydrogen Pyroph (To Maintain Natural Color).

ALLERGEN INFORMATION:

CONTAINS: WHEAT.

FOOD SENSITIVITY INFORM N:

N/A

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Arrange fries in a single layer on sheet pans. Bake f 5 minutes.
STANDARD OVEN:	Preheat oven to 400°F. Arrange fries in a single layer on sheet pans. Bake f 0 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10.25"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540@ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and co of October 21, 2013.

Shawanda Brown

Shawanda Brown, Regula irs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Conquest® ⅜" Straight Cut** **10071179471080.** Product packed to U.S. Grade A Standards; ultra-thin batter; extra long fa epared in vegetable oil; oven-ready or deep fry preparation. **PACK SIZE:** 6/4.5 LB bags per cas

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.22 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	13.11	58.99	53.94	1.7
2.44 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.55	29.47	76.82	3.4

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**35**	**69**
Calories (kcal)	50	100
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)	120	240
Potassium (mg)	-	-
Carbohydrates (g)	9	17
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.20	2.39
Calcium (mg)	2.91	5.82
Iron (mg)	0.23	0.45

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy anola, Corn and/or Sunflower), Food Starch Mo ice Flour, Dextrin, Salt, Leavening (Sodium Acid osphate, Sodium Bicarbonate), Sugar, Corn Sy ds, Xanthan Gum, Dextrose, Disodium Dihydro ophosphate (to maintain natural color).

ALLERGEN INFORMATIO

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Place product in single layer on sheet pan. Cook fo minutes.
STANDARD OVEN:	Preheat oven to 400°F. Place product in single layer on sheet pan. Cook fo minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.750"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c s of October 16, 2013.

Shawanda Brown

Shawanda Brown, Reg fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Jiffi Crisp® ⅜" Straight Cut** **L0071179471172.** Light, crisp batter. Line Flow. **PACK SIZE:** 6/4.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.25 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.80	57.60	15.60	1.8
2.49 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.42	28.89	73.34	3.5

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**35**	**71**
Calories (kcal)	60	120
Calories from fat (kcal)	25	45
Fat (g)	2.5	5
Saturated Fat (g)	0	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	170	330
Potassium (mg)	110	220
Carbohydrates (g)	9	17
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	5.60	11.15
Vitamin C (mg)	2.75	5.47
Calcium (mg)	7.00	13.94
Iron (mg)	0.38	0.75

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soy anola, Corn and/or Sunflower), Enriched Bleache r (Wheat Flour, Niacin, Reduced Iron, Thiamin Monc , Riboflavin, Folic Acid), Degermed Yellow Corr Rice Flour, Food Starch- Modified, Salt, Leavening (Sc cid Pyrophosphate, Sodium Bicarbonate), Dextrc odium Dihydrogen Pyrophosphate (to maintain color).

ALLERGEN INFORMATION

CONTAINS: WHEAT

FOOD SENSITIVITY INFOR ON:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Arrange fries in a single layer on sheet pan. Bake f 8 minutes.
STANDARD OVEN:	Preheat oven to 450°F. Arrange fries in a single layer on sheet pan. Bake f 2 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.75"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	29.00

I certify that the above information is true and c s of October 17, 2013.

Shawanda Brown

Shawanda Brown, Reg ffairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldv 83606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot seasonedCRISP™ Krunchie** s 8-Cut Wedge / SKU **10071179473039.** US Grade A. Skin-On, Chicken flavored batter, Crinkle Cu ge. Prepared in vegetable oil. Oven-ready or deep fry preparation. **PACK SIZE:** 6/5 LB bags e.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.66 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.63	48.15	3.90	2.1
3.32 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.81	24.05	4.30	4.2

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**47**	**94**
Calories (kcal)	80	160
Calories from fat (kcal)	30	60
Fat (g)	3.5	7
Saturated Fat (g)	1	2
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	240	470
Potassium (mg)	-	-
Carbohydrates (g)	10	20
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	2.66	5.32
Calcium (mg)	0	0
Iron (mg)	0.4	0.79

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb nola, Cottonseed, and/or Sunflower), Bleached Flour, Salt, Rice Flour, Dextrose, Spices, Leavening (Acid Pyrophosphate, Sodium Bicarbonate), Garlic P Oleoresin Paprika Color, Natural Flavor, Disodiu drogen Pyrophosphate (To Maintain Color).

ALLERGEN INFORMATION:

CONTAINS: WHEAT.

FOOD SENSITIVITY INFORMATION:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Arrange fries in a single layer on sheet pans. Bake f 5 minutes.
STANDARD OVEN:	Preheat oven to 450°F. Arrange fries in a single layer on sheet pans. Bake f 4 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.5"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and co of October 13, 2013.

Shawanda Brown

Shawanda Brown, Regula irs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw 3606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Conquest® 5/16" x 3/8" St** **Cut Skin-on / SKU 10071179474005 .** Product is packed to U.S. Grade A Standards; ultra-thi ; extra long fancy; prepared in vegetable oil. **PACK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.26 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.69	63.45	30.70	1.6
2.52 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.34	31.70	0.20	3.2

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**36**	**71**
Calories (kcal)	60	110
Calories from fat (kcal)	15	30
Fat (g)	2	3.5
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	125	250
Potassium (mg)	115	230
Carbohydrates (g)	9	18
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.79	3.57
Calcium (mg)	2.86	5.72
Iron (mg)	0.25	0.50

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soyl anola, Corn and/or Sunflower), Food Starch Moc ice Flour, Dextrin, Salt, Leavening (Sodium Acid osphate, Sodium Bicarbonate), Sugar, Corn Sy ds, Xanthan Gum, Dextrose, Disodium Dihydrog ophosphate (to maintain natural color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375˜F. Place product in single layer on sheet pan. Cook fo minutes.
STANDARD OVEN:	Preheat oven to 400°F. Place product in single layer on sheet pan. Cook fo minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 11"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c s of October 17, 2013.

Shawanda Brown

Shawanda Brown, Regu fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot seasonedCRISP® Savory Th** ' **SKU** **10071179474012.** Packed to U.S. Grade A Standards; battered; seasoned, straight cut. Processed in vegetable oil; oven-ready or deep fry preparation. **PACK SIZI** B bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.25 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.80	64.00	34.00	1.6
2.49 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.42	32.10	92.60	3.2

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**35**	**71**
Calories (kcal)	60	120
Calories from fat (kcal)	30	60
Fat (g)	3	6
Saturated Fat (g)	0	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	160	320
Potassium (mg)	-	-
Carbohydrates (g)	8	17
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.95	3.88
Calcium (mg)	0	0
Iron (mg)	0.32	0.64

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soyl anola, Corn, and/or Sunflower), Bleached Wheat Modified Corn Starch, Salt, Rice Flour, Garlic Powde n Powder, Spices, Dextrose, Color (Extractives ka and Turmeric), Yellow Corn Flour, Cellulose odium Carboxymethylcellulose), Spi active, Disodium Dihydrogen Pyrophosphate (ntain natural color).

ALLERGEN INFORMATION

CONTAINS: WHEAT.

FOOD SENSITIVITY INFOR ON:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Place product in single layer on sheet pan. Cook fo	minutes.
STANDARD OVEN:	Preheat oven to 400°F. Place product in single layer on sheet pan. Cook fo	minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10.75"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and co of October 11, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Sour Cream & Chive Thin Cu** **J 10071179474029.** US Grade A Long Fancy, Sour Cream & Chive battered, 5/16" x 3/8" Straigh repared in vegetable oil. Oven-ready or deep fry preparation. **PACK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.25 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.80	64.00	4.00	1.6
2.50 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.40	32.00	2.00	3.2

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**35**	**71**
Calories (kcal)	60	120
Calories from fat (kcal)	25	50
Fat (g)	3	6
Saturated Fat (g)	1	1.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	150	280
Potassium (mg)	115	230
Carbohydrates (g)	8	15
Dietary Fibers (g)	1	1
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.45	2.91
Calcium (mg)	3.9	7.8
Iron (mg)	0.28	0.57

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb nola, Corn and/or Sunflower) Wheat Flour, Fooc -Modified, Salt, Onion Powder, Garlic Powder ning (Sodium Acid Pyrophosphate, Sodium Bicar), Spice, Lactic Acid, Natural and Artificial Flavors, cid, Sour Cream (Cream, Cultures, Non-fat Mil r Gum, Chives, Dextrose, Disodium Dihydrog phosphate (To Maintain Natural Color).

ALLERGEN INFORMATION

CONTAINS: WHEAT, MILK.

FOOD SENSITIVITY INFORI N:

N/A

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Place product in single layer on sheet pan. Cook 12 utes.
STANDARD OVEN:	Preheat oven to 400°F. Place product in single layer on sheet pan. Cook 25 utes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10.75"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and co of October 13, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot NaturalCrisp® Thin Cut / SKU** **.179474128.** Product packed to U.S. Grade A Standards; thick batter 5/16" x 3/8" Straight Cut; pr in vegetable oil; oven-ready or deep fry preparation. **PACK SIZE:** 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Straight Cut Regular Moisture Ovenable*	Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.32 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.12	60.60	3.60	1.7
2.63 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.08	30.40	2.40	3.3

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**37**	**75**
Calories (kcal)	60	120
Calories from fat (kcal)	30	60
Fat (g)	3.5	7
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	160	320
Potassium (mg)	-	-
Carbohydrates (g)	7	13
Dietary Fibers (g)	1	3
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.06	2.11
Calcium (mg)	0	0
Iron (mg)	0.16	0.32

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb nola, Corn and/or Sunflower), Enriched Bleache (Wheat Flour, Niacin, Reduced Iron, Thiamin Mono Riboflavin, Folic Acid), Food Starch-Modified, ur, Dextrin, Salt, Cornstarch, Leavening (Sodiu Pyrophosphate, Sodium Bicarbonate), Guar G ctrose, Disodium Dihydrogen Pyrophosphate (t tain natural color).

ALLERGEN INFORMATION

CONTAINS: WHEAT

FOOD SENSITIVITY INFOR N:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Place product in single layer on sheet pan. Cook for minutes.
STANDARD OVEN:	Preheat oven to 425°F to 450°F. Place product in single layer on sheet pan. or 25-30 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10.750"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and co of October 17, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot NaturalCrisp® Shoestring / S** **71179475125.** Packed to U.S. Grade A Standards. Thick batter, ¼" x ¼" fry. Prepared in veg oil. Oven-ready or deep fry preparation. **PACK SIZE:** 6/4.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Shoestring Straight Cut Low Moisture*	Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.20 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	13.33	59.98	.88	1.7
2.40 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.66	29.97	.82	3.4

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**34**	**68**
Calories (kcal)	70	140
Calories from fat (kcal)	35	70
Fat (g)	4	8
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	130	260
Potassium (mg)	70	135
Carbohydrates (g)	7	14
Dietary Fibers (g)	0	1
Total Sugars (g)	0	0
Protein (g)	2	3
Vitamin A (IU)	0	0
Vitamin C (mg)	1.57	3.14
Calcium (mg)	2.27	4..54
Iron (mg)	0.14	0.28

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb nola, Corn and/or Sunflower), Enriched Bleache (Wheat Flour, Niacin, Reduced Iron, Thiamin Monor Riboflavin, Folic Acid), Food Starch-Modified, F ur, Dextrin, Salt, Cornstarch, Leavening (Sodiur Pyrophosphate, Sodium Bicarbonate), Guar Gu trose, Disodium Dihydrogen Pyrophosphate (t ain natural color).

ALLERGEN INFORMATION

CONTAINS: WHEAT.

FOOD SENSITIVITY INFORI N:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F-400°F. Place product in single layer on sheet pan. Co	12-15 minutes.
STANDARD OVEN:	Preheat oven to 425°F-450°F. Place product in single layer on sheet pan. Co	25-30 minutes.
DEEP FRYER:	Preheat fryer to 345°F. Fill fryer basket no more than half full. Deep fry for	utes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 11"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	29.00

I certify that the above information is true and co ; of October 11, 2013.

Shawanda Brown

Shawanda Brown, Regu airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	POTATOES / SPECIALTY, FROZEN: Simplot seasonedCRISP™ Batter Bites / 071179477273. To be packed to U.S. Grade A Standards. Skin-on, battered, seasoned, random cut potatoes. Prepared in vegetable oil. Oven-ready or deep fry preparation. PACK SIZE: bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.68 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.52	57.12	2.72	1.8
3.35 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.77	28.62	1.72	3.5

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**48**	**95**
Calories (kcal)	80	160
Calories from fat (kcal)	35	70
Fat (g)	4	8
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	190	390
Potassium (mg)	180	350
Carbohydrates (g)	11	21
Dietary Fibers (g)	1	3
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	0.95	1.90
Calcium (mg)	4.76	9.50
Iron (mg)	0.48	0.95

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Canc bean, and/or Cottonseed Oils), Enriched Flc ached Wheat Flour, Niacin, Reduced Iron, Thiamir nitrate, Riboflavin, Folic Acid), Rice Flour, Food S lodified, Salt, Yellow Cornmeal, Sugar, Onion Powc or (Paprika, Oleoresin Turmeric, Oleoresin Paprika), ing (Sodium Acid Pyrophosphate, Sodium Bicar), Garlic Powder, Spices, Natural Flavor, Dextro odium Dihydrogen Pyrophosphate (to maintain r color).

ALLERGEN INFORMATION

CONTAINS: WHEAT

FOOD SENSITIVITY INFORMATION:

N/A

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Place product in single layer on sheet pan. Cook for minutes.
STANDARD OVEN:	Preheat oven to 450°F. Place product in single layer on sheet pan. Cook for minutes.
GRIDDLE:	Preheat griddle to 350°F. Arrange product in single layer on griddle. Cook f inutes, turning product occasionally.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10"	**Pallet (TI/HI):**	9 x 5
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	38.00

I certify that the above information is true and cc s of October 14, 2013.

Shawanda Brown

Shawanda Brown, Regu airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot seasonedCRISP™ Savory 10** :dge / SKU **10071179478010.** U.S. grade A, battered, seasoned, 10-cut wedge. Proce: vegetable oil. Oven-ready or deep fry preparation. **PACK SIZE**: 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.62 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.87	49.35	6.10	2.1
3.23 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.95	24.75	3.50	4.1

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201: Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**46**	**92**
Calories (kcal)	80	160
Calories from fat (kcal)	35	70
Fat (g)	4	8
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	180	360
Potassium (mg)	180	360
Carbohydrates (g)	10	19
Dietary Fibers (g)	2	3
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.44	2.87
Calcium (mg)	2.68	5.35
Iron (mg)	0.31	0.62

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb anola, Palm, Corn, and/or Sunflower), Bleached Flour, Modified Cornstarch, Salt, Rice Flour, G owder, Onion Powder, Spices, Dextrose, Color (Extra of Paprika and Turmeric), Yellow Corn Flour, se Gum, Spice Extractive, Disodium Dihydro ophosphate (To Maintain Natural Color).

ALLERGEN INFORMATION

CONTAINS: WHEAT.

FOOD SENSITIVITY INFOR N:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Place product in single layer on sheet pan. Cook fo minutes.
STANDARD OVEN:	Preheat oven to 450°F. Place product in single layer on sheet pan. Cook fo minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.25"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and corre f September 11, 2013.

Shawanda Brown

Shawanda Brown, Regu fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw 83606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot seasonedCRISP® Sour Crean** ve Wedge / SKU **10071179478027.** Packed to U.S. Grade A Standards. Battered, seasoned, wedge, processed in vegetable oil. Oven-ready or deep fry preparation. **PACK SIZE:** 6/5 LB bags e.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.65 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.69	48.45	0.70	2.1
3.30 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.84	24.20	5.20	4.2

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201* *Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**47**	**94**
Calories (kcal)	70	140
Calories from fat (kcal)	25	50
Fat (g)	3	6
Saturated Fat (g)	0	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	190	390
Potassium (mg)	190	380
Carbohydrates (g)	10	21
Dietary Fibers (g)	2	3
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.32	2.64
Calcium (mg)	0	0
Iron (mg)	0.39	0.77

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb anola, Corn and/or Sunflower) Wheat Flour, Foo -Modified, Salt, Onion Powder, Garlic Powde ning (Sodium Acid Pyrophosphate, Sodium Bica), Spice, Lactic Acid, Natural and Artificial Flavors, cid, Sour Cream (Cream, Cultures, Nonfat Mill Gum, Chives, Dextrose, Disodium Dihydrog phosphate (to Maintain Natural Color).

ALLERGEN INFORMATION

CONTAINS: WHEAT, MILK.

FOOD SENSITIVITY INFOR N:

N/A

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Place product in single layer on cooking pan or she	k for 12-15 minutes.
STANDARD OVEN:	Preheat oven to 450°F. Place product in single layer on cooking pan or she	k for 25-30 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.5"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and c s of October 14, 2013.

Shawanda Brown

Shawanda Brown, Regu fairs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw 33606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot seasonedCRISP™ Savory 8-C ge / SKU 10071179478089.** U.S. Grade A. Savory Batter 8-cut wedge. Prepared in ve oil. Oven-ready or deep fry preparation. **PACK SIZE**: 6/5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	Servings per LB	Servings per Bag	s per e	Bags for 100 Servings
1.66 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.63	48.15	90	2.1
3.32 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.81	24.05	30	4.2

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**47**	**94**
Calories (kcal)	70	150
Calories from fat (kcal)	30	60
Fat (g)	3	6
Saturated Fat (g)	0	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	170	330
Potassium (mg)	190	380
Carbohydrates (g)	10	20
Dietary Fibers (g)	2	3
Total Sugars (g)	0	0
Protein (g)	1	3
Vitamin A (IU)	0	0
Vitamin C (mg)	1.5	3.01
Calcium (mg)	2.8	5.61
Iron (mg)	0.33	0.65

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soybe ola, Cottonseed, and/or Sunflower), Bleached W lour, Modified Cornstarch, Salt, Rice Flour, Ga vder, Onion Powder, Spices, Dextrose, Extractives o a and Turmeric, Yellow Corn Flour, Cellulose Gu e Extractive, Disodium Dihydrogen Pyropho (To Maintain Natural Color).

ALLERGEN INFORMATION:

CONTAINS: WHEAT.

FOOD SENSITIVITY INFORM N:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Arrange fries in a single layer on sheet pans. Bake fc minutes.
STANDARD OVEN:	Preheat oven to 450°F. Arrange fries in a single layer on sheet pans. Bake fc minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 9.5"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and co s of October 4, 2013.

Shawanda Brown

Shawanda Brown, Regula irs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw 3606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot seasonedCRISP® Savory Latt** **KU 10071179479024.** Product packed to U.S. Grade A Standards; battered; seasoned; processed i able oil; oven-ready or deep fry preparation. **PACK SIZE:** 6/4.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.61 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.93	44.68	.08	2.3
3.22 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.96	22.32	.92	4.5

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**46**	**91**
Calories (kcal)	100	190
Calories from fat (kcal)	40	80
Fat (g)	4.5	9
Saturated Fat (g)	0.5	1.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	270	550
Potassium (mg)	150	300
Carbohydrates (g)	13	25
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.32	2.65
Calcium (mg)	5.93	11.87
Iron (mg)	0.46	0.91

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb nola, Cottonseed, and/or Sunflower), Bleached V Flour, Modified Cornstarch, Salt, Rice Flour, G wder, Onion Powder, Spices, Dextrose, Extractives C ka And Turmeric, Yellow Corn Flour, Cellulose G ice Extractive, Disodium Dihydrogen Pyroph (to maintain natural color).

ALLERGEN INFORMATION

CONTAINS: WHEAT

FOOD SENSITIVITY INFORM N:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 400°F. Place product in single layer on sheet pan. Cook for inutes.
STANDARD OVEN:	Preheat oven to 450°F. Place product in single layer on sheet pan. Cook for minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 12.875" x 12.875"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	29.00

I certify that the above information is true and co of October 17, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw 3606-1059

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot NaturalCrisp® Lattice Cut / S** **71179479147.** Product is packed to U.S. Grade A Standards; thick batter; prepared in veget l; oven-ready or deep fry preparation. **PACK SIZE:** 6/4.5 LB Bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.65 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.69	43.60	.60	2.3
3.29 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.86	21.87	.22	4.6

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**47**	**93**
Calories (kcal)	90	180
Calories from fat (kcal)	40	80
Fat (g)	4.5	9
Saturated Fat (g)	0.5	1.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	200	400
Potassium (mg)	-	-
Carbohydrates (g)	11	22
Dietary Fibers (g)	2	4
Total Sugars (g)	0	0
Protein (g)	1	3
Vitamin A (IU)	0	0
Vitamin C (mg)	1.77	3.53
Calcium (mg)	0	0
Iron (mg)	0.27	0.53

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soybe nola, Corn and/or Sunflower), Enriched Bleachec Wheat Flour, Niacin, Reduced Iron, Thiamin Monor Riboflavin, Folic Acid), Food Starch-Modified, F ur, Dextrin, Salt, Cornstarch, Leavening (Sodiur Pyrophosphate, Sodium Bicarbonate), Guar Gu trose, Disodium Dihydrogen Pyrophosphate (t ain natural color).

ALLERGEN INFORMATION:

CONTAINS: WHEAT

FOOD SENSITIVITY INFORM N:

Vegan.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 400°F. Place product in single layer on sheet pan. Cook for inutes.
STANDARD OVEN:	Preheat oven to 450°F. Place product in single layer on sheet pan. Cook for minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 12.875" x 12.875"	**Pallet (TI/HI):**	9 x 7
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	29.00

I certify that the above information is true and co of October 17, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot JR Buffalos® Slices / SKU 100 79208.** U.S. Grade A; Spicy flavor; 1/4" Crinkle Cut Slice. Prepared in vegetable oil. Oven-ready p fry preparation. **PACK SIZE:** 6/4 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With Skin Cooked*	Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.66 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	9.63	38.52	.12	2.6
3.32 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	4.81	19.24	.44	5.2

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**47**	**94**
Calories (kcal)	80	170
Calories from fat (kcal)	35	70
Fat (g)	4	8
Saturated Fat (g)	0.5	1
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	220	430
Potassium (mg)	-	-
Carbohydrates (g)	12	23
Dietary Fibers (g)	2	3
Total Sugars (g)	0	0
Protein (g)	2	3
Vitamin A (IU)	4.71	9.41
Vitamin C (mg)	0	0
Calcium (mg)	0	0
Iron (mg)	0.19	0.38

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb nola, and/or Cottonseed), Rice Flour, Bleac eat Flour, Modified Potato Starch, Salt, Corn Starc es, Yellow Corn Flour, Tapioca Dextrin, Garlic Powde n Powder, Paprika, Leavening (Sodium Acid Pyrop te, Sodium Bicarbonate), Natural Flavors, um, Extractives of Paprika, Annatto and Turmeri ose, Disodium Dihydrogen Pyrophosphate (T tain Natural Color).

ALLERGEN INFORMATION:

CONTAINS: WHEAT.

FOOD SENSITIVITY INFORMATION:

Vegan.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Preheat oven to 400°F. Arrange fries in single layer on sheet pans. Bake for utes.
COMBI OVEN:	Preheat to 400°F. Set Fan to 100% and Steam to 50%. Arrange fries in a sin r on sheet pans. Bake for 10-13 minutes.
DEEP FRY:	Preheat fryer to 345°F. Fill fryer basket no more than half full. Deep fry for utes.

CASE PACK:

Dimensions (LxWxH):	16.00" X 12.875" X 8.875"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	26.00

I certify that the above information is true and co of October 15, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot.

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Conquest® Shoestring Fries** , **0071179479987.** U.S. Grade A, ultra-thin batter, ¼" straight cut, extra long fancy. Prepared i able oil. Oven-ready or deep fry preparation. **PACK SIZE:** 6/4.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Shoestring Straight Cut Low Moisture*	Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.26 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.69	57.10	.60	1.8
2.51 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.37	28.66	.96	3.5

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**36**	**71**
Calories (kcal)	60	120
Calories from fat (kcal)	20	35
Fat (g)	2	4
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	125	250
Potassium (mg)	150	290
Carbohydrates (g)	10	19
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.32	2.63
Calcium (mg)	3.21	6.4
Iron (mg)	0.25	0.5

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soyb nola, Corn and/or Sunflower), Food Starch-Modi ce Flour, Dextrin, Salt, Leavening (Sodium Acid F osphate, Sodium Bicarbonate), Sugar, Corn Syru s, Xanthan Gum, Dextrose, Disodium Dihydroge phosphate (to maintain natural color).

ALLERGEN INFORMATION:

N/A

FOOD SENSITIVITY INFORM N:

Gluten-free.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Place product in single layer on sheet pan. Cook for inutes.
STANDARD OVEN:	Preheat oven to 400°F. Place product in single layer on sheet pan. Cook for minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 10.5"	**Pallet (TI/HI):**	9 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	29.00

I certify that the above information is true and corre September 27, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: Simplot Conquest® Thin Cuts / SKU 10 479994.** Packed to U.S. Grade A Standards, ultra-thin batter, 5/16" straight cut, extra ncy. Prepared in vegetable oil. Oven-ready or deep fry preparation. **PACK SIZE:** 6/5 LB bags se.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potatoes, French Fries, frozen *Shoestring Straight Cut Low Moisture*	Servings per LB	Servings per Bag	Serv	Bags for 100 Servings
1.24 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	12.90	64.50	38	1.6
2.48 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	6.45	32.25	19	3.2

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**35**	**70**
Calories (kcal)	60	110
Calories from fat (kcal)	15	30
Fat (g)	1.5	3.5
Saturated Fat (g)	0	0.5
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	125	250
Potassium (mg)	110	220
Carbohydrates (g)	9	17
Dietary Fibers (g)	1	2
Total Sugars (g)	0	0
Protein (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	1.76	3.52
Calcium (mg)	2.81	5.62
Iron (mg)	0.25	0.49

INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soybear la, Corn and/or Sunflower), Food Starch d, Rice Flour, Dextrin, Salt, Leavening (Sodium rophosphate, Sodium Bicarbonate), Sugar, Cor Solids, Xanthan Gum, Dextrose, Disodiu drogen Pyrophosphate (to maintain natu or).

ALLERGEN INFORMATION:

N/A

FOOD SENSITIVITY INFORMA

Gluten-free.

PREPARATION INSTRUCTIONS *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Place product in single layer on sheet pan. Cook for 1 inutes.
STANDARD OVEN:	Preheat oven to 400°F. Place product in single layer on sheet pan. Cook for 2 inutes.

CASE PACK:

Dimensions (LxWxH):	16" x 13" x 11.25"	**Pallet (TI/HI):**	9 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	32.00

I certify that the above information is true and correct a ober 10, 2013.

Shawanda Brown, Regulatory Af Nutrition Manager

J.R. Simplot Company / Food Group Technical Center

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / RED & YELLOW / FLAME-ROASTED, FROZEN: Simplot RoastW** **oasted Yukon Gold & Redskin Potatoes / SKU 10071179751663.** U.S. Grade A, hearty chunks f **asted skin-on** potatoes consisting of 48.1% Yukon gold and 48.1% Redskin with a herb an **seasoning. PACK SIZE**: 6/2.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With skin Cooked*	Servings per LB	Servings per Bag	**ngs per ase**	Bags for 100 Servings
1.57 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	10.19	25.47	2.82	4.0
3.14 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.09	12.72	5.32	7.9

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**45**	**89**
Calories (kcal)	50	100
Calories from fat (kcal)	10	15
Fat (g)	1	1.5
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	120	240
Potassium (mg)	120	240
Carbohydrates (g)	10	20
Dietary Fibers (g)	1	2
Total Sugars (g)	0	1
Protein (g)	1	2
Vitamin A (IU)	8.74	17.48
Vitamin C (mg)	0.64	1.28
Calcium (mg)	5.02	10.04
Iron (mg)	0.22	0.43

INGREDIENT STATEMENT:

Potatoes, Soybean Oil, Maltoc **Salt, Potato Flour,** Onion And Garlic Powder, Ma **. Chicken Broth,** Natural Flavors.

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR N:

Gluten-free.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Preheat oven to 375°F. Spray baking pan with non-stick cooking spray. Arr **otatoes in a single** layer on pan. Bake for 15-20 minutes. For extra crispness drizzle with 2 oz. **efore baking.**
STANDARD OVEN:	Preheat oven to 450°F. Spray baking pan with non-stick cooking spray. Arr **otatoes in a single** layer on pan. Bake for 25-30 minutes. For extra crispness drizzle with 2 oz. **efore baking.**

CASE PACK:

Dimensions (LxWxH):	13.375" x 9.625" x 7.625"	**Pallet (TI/HI):**	15 x 10
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	16.25

I certify that the above information is true and cc **s of October 22, 2013.**

Shawanda Brown

Shawanda Brown, Regu **fairs and Nutrition Manager**

J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldw **33606-1059**

Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	POTATOES / RED / FLAME-ROASTED, FROZEN: Simplot RoastWorks® Rose Roasted Redskins / SKU 10071179757672. U.S. Grade A, flame-roasted, skin-on redskin potatc s, seasoned with rosemary. PACK SIZE: 6/2.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With skin Cooked*	FBG Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.60 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	10.00	25.00	).00	4.0
3.20 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.00	12.50	.00	8.0

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**45**	**91**
Calories (kcal)	60	120
Calories from fat (kcal)	15	30
Fat (g)	1.5	3
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	110	220
Potassium (mg)	170	340
Carbohydrates (g)	10	20
Dietary Fibers (g)	1	2
Total Sugars (g)	1	1
Protein (g)	1	2
Vitamin A (IU)	14.99	29.99
Vitamin C (mg)	0.11	0.22
Calcium (mg)	9.71	19.43
Iron (mg)	0.39	0.79

INGREDIENT STATEMENT:

Potatoes, Soybean Oil, Maltoc Salt, Sugar, Spices, Dehydrated Onion, Modified I Starch, Yeast Extract, Natural Flavors, Dried Chicker Dehydrated Garlic, Wine Powder (Maltodextrin, I d Corn Starch, Sherry Wine Solids, Corn Syrup, Mali Sorbic Acid), Citric Acid, Extractives of Turmeric, ives of Paprika.

ALLERGEN INFORMATION:

N/A

FOOD SENSITIVITY INFORMATION:

Gluten-free.

PREPARATION INSTRUCTIONS: *See www.simplotfoods.com for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Spray baking pan with non-stick cooking spray. Arra tatoes in a single layer on pan. Bake for 12-17 minutes. For extra crispness, drizzle with 2 oz. efore baking.
STANDARD OVEN:	Preheat oven to 450°F. Spray baking pan with non-stick cooking spray. Arra tatoes in a single layer on pan. Bake for 25-30 minutes. For extra crispness, drizzle with 2 oz. efore baking.

CASE PACK:

Dimensions (LxWxH):	13.375" x 9.625" x 8.125"	**Pallet (TI/HI):**	15 x 9
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	16.25

I certify that the above information is true and c s of October 4, 2013.

Shawanda Brown

Shawanda Brown, Regula irs and Nutrition Manager

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / RED / FLAME-ROASTED, FROZEN: Simplot RoastWorks® Ros Roasted Redskin Halves / SKU 10071179776772.** U.S. Grade A, flame-roasted, skin-on reds ato halves, seasoned with rosemary. **PACK SIZE**: 6/2.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With skin Cooked*	Servings per LB	Servings per Bag	ings per Case	Bags for 100 Servings
1.59 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	10.06	25.15	50.90	4.0
3.18 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.03	12.57	5.42	8.0

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201 Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**45**	**90**
Calories (kcal)	60	110
Calories from fat (kcal)	15	30
Fat (g)	1.5	3
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	100	200
Potassium (mg)	170	340
Carbohydrates (g)	10	19
Dietary Fibers (g)	1	2
Total Sugars (g)	1	1
Protein (g)	1	2
Vitamin A (IU)	14.04	28.07
Vitamin C (mg)	0.09	0.18
Calcium (mg)	9.22	18.44
Iron (mg)	0.38	0.77

INGREDIENT STATEMENT

Potatoes, Soybean Oil, Malto , Salt, Sugar, Spices, Dehydrated Onion, Modified Starch, Yeast Extract, Natural Flavors, Dried Chicke , Dehydrated Garlic, Wine Powder (Maltodextrin, ed Corn Starch, Sherry Wine Solids, Corn Syru ic Acid, Sorbic Acid), Citric Acid, Extractives Of Tur Extractives Of Paprika.

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Preheat oven to 375°F. Spray baking pan with non-stick cooking spray. Arr otatoes in a single layer on pan. Bake for 15-20 minutes.
STANDARD OVEN:	Preheat oven to 450°F. Spray baking pan with non-stick cooking spray. Arr otatoes in a single layer on pan. Bake for 22-30 minutes.

CASE PACK:

Dimensions (LxWxH):	16" x 10" x 6.625"	**Pallet (Tl/Hl):**	12 x 12
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	16.25

I certify that the above information is true and co s of October 22, 2013.

Shawanda Brown

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	POTATOES / RED / FLAME-ROASTED, FROZEN: Simplot RoastWorks® Roa: ıseasoned Redskins / SKU 10071179777663. U.S. Grade A, flame-roasted, skin-on redskin potat ‹s. PACK SIZE: 6/2.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With skin Cooked*	FBG Servings per LB	Servings per Bag	ngs per ase	Bags for 100 Servings
1.51 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	10.60	26.50	9.00	3.8
3.02 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.30	13.25	9.50	7.6

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

**Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 201. . Servings are approximate.*

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**43**	**86**
Calories (kcal)	45	90
Calories from fat (kcal)	0	5
Fat (g)	0	0
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	15	30
Potassium (mg)	170	330
Carbohydrates (g)	9	18
Dietary Fibers (g)	1	2
Total Sugars (g)	0	1
Protein (g)	1	2
Vitamin A (IU)	10.36	20.72
Vitamin C (mg)	0	0
Calcium (mg)	7.32	14.64
Iron (mg)	0.34	0.68

INGREDIENT STATEMENT

Roasted Potatoes, Disodium ıgen Pyrophosphate (To Maintain Natural Color).

ALLERGEN INFORMATION

N/A

FOOD SENSITIVITY INFOR ON:

Gluten-free. Vegan.

PREPARATION INSTRUCTIONS:

CONVECTION OVEN:	Preheat oven to 375°F. Spray baking pan with non-stick cooking spray. Arr ɔtatoes in a single layer on pan. Bake for 15 to 20 minutes For extra crispness drizzle with 2 c l before baking.
STANDARD OVEN:	Preheat oven to 450°F. Spray baking pan with non-stick cooking spray. Arr ɔtatoes in a single layer on pan. Bake for 25 to 30 minutes. For extra crispness drizzle with 2 il before baking.

CASE PACK:

Dimensions (LxWxH):	13.375" x 9.625" x 9.375"	**Pallet (TI/HI):**	15 x 8
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	16.25

I certify that the above information is true and cc s of October 15, 2013.

Shawana Brown

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Simplot

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:	**POTATOES / WHITE / ROASTED, FROZEN: Simplot RoastWorks® Herb & Ga** **asted Russets / SKU 10071179977773.** To be packed with U.S. Grade A, flame-roasted, skin-on r otato chunks, seasoned with garlic and herbs. **PACK SIZE:** 6/2.5 LB bags per case.

NATIONAL SCHOOL MEAL PROGRAM YIELD AND CREDIT INFORMATION*

Serving sizes adjusted to reflect weight needed to attain vegetable credit. Non-creditable ingredients excluded.

FBG: Potato Products, frozen *Skins or Pieces or Wedges, etc. With skin Cooked*	FBG Servings per LB	Servings per Bag	gs per se	Bags for 100 Servings
1.60 oz AP (frozen) provides one - ¼ cup serving of creditable vegetable	10.00	25.00	.00	4.0
3.20 oz AP (frozen) provides one - ½ cup serving of creditable vegetable	5.00	12.50	00	8.0

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

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

NUTRITION INFORMATION	¼ cup	½ cup
Gram Weight (g)	**45**	**91**
Calories (kcal)	60	120
Calories from fat (kcal)	15	30
Fat (g)	1.5	3
Saturated Fat (g)	0	0
Trans Fat (g)	0	0
Cholesterol (mg)	0	0
Sodium (mg)	100	200
Potassium (mg)	85	170
Carbohydrates (g)	10	20
Dietary Fibers (g)	0	1
Total Sugars (g)	1	1
Protein (g)	1	3
Vitamin A (IU)	2.84	5.69
Vitamin C (mg)	1.22	2.43
Calcium (mg)	0.89	1.78
Iron (mg)	0.50	1.00

INGREDIENT STATEMENT:

Potatoes, Soybean Oil, Dehydr arlic, Maltodextrin, Sugar, Salt, Corn Starch, Spices drated Onion, Canola Oil, Natural Flavors, Yeast, Citr

ALLERGEN INFORMATION:

N/A

FOOD SENSITIVITY INFORM N:

Gluten-free.

PREPARATION INSTRUCTIONS: *See product packaging for additional preparation instructions.*

CONVECTION OVEN:	Preheat oven to 375°F. Spray baking pan with non-stick cooking spray. Arra zen potatoes in a single layer on pan. Bake for 12-18 minutes.
STANDARD OVEN:	Preheat oven to 450°F. Spray baking pan with non-stick cooking spray. Arra zen potatoes in a single layer on pan. Bake for 15-20 minutes.
STOVETOP:	Heat 1/4 cup oil in a frying or sauté pan over medium-high heat. Add potat ot pan and oil. Cook for 7-10 minutes, stirring frequently for even heating.

CASE PACK:

Dimensions (LxWxH):	13.375" x 9.625" x 8.125"	**Pallet (TI/HI):**	12 x 11
Shelf Life (days):	540 @ 0°F	**Gross Weight (LB):**	16.25

I certify that the above information is true and co of October 22, 2013.

Shawanda Brown

Shawanda Brown, Regul airs and Nutrition Manager

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