

### USDA National School Lunch Product Fact Sheet

<b>PRODUCT SPECIFICATION:</b>	<b>POTATOES / FRENCH FRIES, FROZEN: 10071179032168 Simplot Sidewinders™ Fries Original Cut SIDEWINDERS™ Fries Conquest® Brand, 6/4 LB.</b> To be packed to U.S. Grade A standard. Clear-coated.
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SERVING INFORMATION			
Serving Size (as purchased)	Contribution Equivalent	Equivalent Servings Per Bag	Equivalent Servings Per Case
2.11 oz. (about 4 pieces)	½ cup cooked vegetable	30.33	181.99

PRODUCT FORMULATION CREDITS					
Food Buying Guide Description of Creditable Ingredient	FBG Subgroup	Oz. / Raw Portion of Creditable Ingredient	Mult.	FBG Yield / Purchase Unit	Creditable Amt. (quarter cup)
Potatoes, French Fries, frozen Curly (1/3-inch width)	Starchy	1.98	x	16.20 / 16	2.01
Each 2.11 ounce serving of the product above contains 1/2 cup Starchy vegetable.					

INGREDIENT STATEMENT	NUTRITION INFORMATION																																								
Potatoes, Vegetable Oil (Soybean, Canola, Cottonseed, and/or Sunflower), Food Starch-Modified, Contains less than 2% of Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Rice Flour, Salt, Xanthan Gum, Disodium Dihydrogen Pyrophosphate (to maintain natural color).	<table border="1"> <tr> <th colspan="2">Nutrition Facts</th> </tr> <tr> <td>Serving size</td> <td>2.11 oz (60g)</td> </tr> <tr> <td>Amount per serving</td> <td></td> </tr> <tr> <td><b>Calories</b></td> <td><b>90</b></td> </tr> <tr> <td></td> <td style="text-align: right;">% Daily Value*</td> </tr> <tr> <td>Total Fat 3.5g</td> <td style="text-align: right;">4%</td> </tr> <tr> <td>  Saturated Fat 0.5g</td> <td style="text-align: right;">3%</td> </tr> <tr> <td>  Trans Fat 0g</td> <td></td> </tr> <tr> <td>Cholesterol 0mg</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Sodium 260mg</td> <td style="text-align: right;">11%</td> </tr> <tr> <td>Total Carbohydrate 14g</td> <td style="text-align: right;">5%</td> </tr> <tr> <td>  Dietary Fiber 1g</td> <td style="text-align: right;">4%</td> </tr> <tr> <td>  Total Sugars 0g</td> <td></td> </tr> <tr> <td>    Includes 0g Added Sugars</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Protein 1g</td> <td></td> </tr> <tr> <td>Vitamin D 0mcg</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Calcium 0mg</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Iron 0mg</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Potassium 159mg</td> <td style="text-align: right;">4%</td> </tr> <tr> <td colspan="2"><small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.</small></td> </tr> </table>	Nutrition Facts		Serving size	2.11 oz (60g)	Amount per serving		<b>Calories</b>	<b>90</b>		% Daily Value*	Total Fat 3.5g	4%	Saturated Fat 0.5g	3%	Trans Fat 0g		Cholesterol 0mg	0%	Sodium 260mg	11%	Total Carbohydrate 14g	5%	Dietary Fiber 1g	4%	Total Sugars 0g		Includes 0g Added Sugars	0%	Protein 1g		Vitamin D 0mcg	0%	Calcium 0mg	0%	Iron 0mg	0%	Potassium 159mg	4%	<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.</small>	
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<b>ADDITIONAL INFORMATION</b>	<b>COUNTRY OF ORIGIN</b>																																								
<input checked="" type="checkbox"/> Gluten Free <input type="checkbox"/> Lacto-Ovo Vegetarian <input checked="" type="checkbox"/> Vegan <input type="checkbox"/> Kosher <input checked="" type="checkbox"/> Halal <input type="checkbox"/> Smart Snack Compliant <input checked="" type="checkbox"/> Meets Buy America Provision	Product of USA																																								

COOKING INSTRUCTIONS	
<b>Deep Fry</b>	Preheat fryer to 345°F. Fill fryer basket half way full (about 1.5 lbs.). Fry for 3½ - 4 minutes.
<b>Convection Oven</b>	Preheat oven to 425°F. Arrange fries in a single layer on sheet pans. Bake for 10 minutes.
<b>Standard Oven</b>	Preheat oven to 450°F. Arrange fries in a single layer on sheet pans. Bake for 30 minutes.
<b>Combi Oven</b>	Preheat oven to 425°F. Set fan speed to 100% and steam to 0%. Arrange fries in a single layer on sheet pans. Bake for 8 minutes.

CASE PACK AND SHELF LIFE (stored at 0°F or below)				<small>*Information may vary slightly by production facility</small>	
<b>Gross Weight</b>	26.00 LB	<b>Case Cube (ft.<sup>3</sup>)*</b>	1.13	<b>Pallet TI / HI*</b>	9 / 8
<b>Outer Case Dimensions (L x W x H)*</b>	16" x 13" x 9.375"			<b>Shelf-Life</b>	24 months

For questions, please contact the Bid Department at 208-334-8000.

I certify that the information provided is true and correct:

*Kelsey Farley*  
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Research Technologist