



JIF00215A: Ore-Ida® Tater Tots® Product

Best if used before 540 days from date of manufacture, when stored at 0°F or below

Ingredients:

Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Dextrose, Natural Flavor, Salt, Sodium Acid Pyrophosphate Added To Maintain Natural Color.

Count per pound: 47 to 53

Cut size: Formed

Suggested Quantity per Serving: 9 pieces (82g)

Skin On: No

Packaging: 6/5.00 LB CLEAR POLY BAGS IN A PRINTED MASTER CASE.

Case Config

Dimensions

Net weight inner pkg:

Width: 12in

Inner packs per case:

Length: 11.63in

Net weight case: 30lbs

Depth: 16in

Gross weight case: 31.72lbs

Case cube size: 1.29cu. ft.

Bar Codes

UPC: 072714002151

GTIN (Unit): 00072714002151

GTIN (Case): 10072714002158

GTIN (Pallet): 10072714002158

Napa #: 891501E099452

Nutrition Facts

Serving size: 82g

Servings per container: 166.00

Amount per Serving:

Calories: 150 Calories from fat: 60

	% of daily value
Total Fat: 7g	11%
Saturated Fat: 1g	5%
TransFat: 0g g	
MonoUnsaturatedFat: 3.5g	
PolyUnsaturatedFat: 2g	
Cholesterol: 0mg	
Sodium: 360mg	15%
Potassium: 230mg	7%
Total Carbohydrate: 19g	6%
Dietary fiber: 2g	8%
Sugars: 0g	
Protein: 2g	

Vitamin A: 0%

Vitamin C: 6%

Calcium: 0%

Iron: 2%

ALLERGENS

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

PREPARATION FROM FROZEN

Convection: Temp (°F): 425 Cook Time (min): 8 to 12

Deep Fry: Temp (°F): 350 Cook Time (min): 2-1/2 to 3

SERVING SUGGESTIONS

9 pieces

Convection Oven From Frozen:

Instructions: CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

ORE-IDA® TATOR TOTS® SHAPED POTATOES
USDA School Lunch Meal Planning Nutrition Facts
OIF00215A

NUTRITION FACTS	
Serving Size 2.52 oz. (71g) FROZEN * about 8 pieces	
Amount per Serving	Calories from Fat 50
Calories 130	% Daily Value*
Total Fat 6g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 3g	
Cholesterol 0mg	0%
Sodium 310mg	13%
Potassium 200mg	6%
Total Carbohydrate 16g	5%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 2g	
Vitamin A 0%	Vitamin C 6%
Calcium 1%	Iron less than 2%
INGREDIENTS: Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn), Contains 2% or less of Dextrose, Natural Flavor, Salt, Sodium Acid Pyrophosphate Added To Maintain Natural Color.	

* Per FBG, one serving portion (1/2 cup cooked vegetable) equals 2.52 oz of McCain tots.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Jan. 2013 Update)			
Product: Potato Products, frozen, Rounds, Regular Size, Includes USDA Commodity (pg. 2-50)			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100
1 Pound	12.7	1/4 cup cooked vegetable	7.9

McCain Equivalent per Bag			
Product: Potato Products, frozen, Rounds, Regular Size, Includes USDA Commodity (pg. 2-50)			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100
5 Pounds	31.75	1/2 cup cooked vegetable	3.15

McCain Equivalent per Case			
Product: Potato Products, frozen, Rounds, Regular Size, Includes USDA Commodity (pg. 2-50)			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100
30 Pounds (6 Bags per Case)	190.50	1/2 cup cooked vegetable	0.52

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient**	Multiply	FBG Yield /Servings per Unit	Creditable Amount*
Potato Products, Frozen,	2.52 oz by weight	X	12.7 / 16	2.000
A. Total Creditable Amount				2.000

* Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield information.

Using the quarter cup to cup conversion chart below to calculate the quarter cup creditable amount.

Quarter Cup to Cup Conversion:	1.5 Quarter Cups = 3/8 Cup	2.5 Quarter Cups = 5/8 Cup
0.5 Quarter Cups = 1/8 Cup	1.0 Quarter Cups = 1/4 Cup	2.0 Quarter Cups = 1/2 Cup
1.0 Quarter Cups = 1/4 Cup	2.0 Quarter Cups = 1/2 Cup	3.0 Quarter Cups = 3/4 Cup

I certify that this information is true and correct.

Nicole L. Bartz

3/23/2016
Date

Nicole L. Bartz
Research and Development