



MCX03602: McCain® POTATO SKINS REGULAR 4X4.25 LBS

Description:
Pre-baked and quick frozen for fast, easy and reliable preparation. Consistent, uniform size gives effective portion costs and control

Customer Segments: Bar/Tavern;Casual Dining;College & University;Deli/Sandwich Shop;In-Store Deli;Quickserve Restaurant;Theme Restaurant/Specialty Rest;Family Dining;Hotel/Resort

Piece Cost:
0.30 per 2 pieces

Best used by: 12 months

Count per pound: N/A

Suggested Quantity per Serving: Approx. 2 pieces 2.72 oz (76 g)

Packaging:
4/4.25 LB PRE-PRINTED POLYKRAFT BAGS IN A PRINTED MASTER CASE.

(Case Dimensions)
15 1/2 x 11 1/2 x 10 5/8

Case Config	Dimensions	Pallet info	Bar Codes
Net weight inner pkg: N/A	Width: 11.875 in	Cases per layer: N/A	UPC: 10072714036023
Inner packs per case: 4	Length: 15.875 in	Layers per pallet: N/A	SCC: 100-72714-03602-3
Net weight case: 17.00	Depth: 11.125 in	Cases per pallet: 0	
Gross weight case: 18.66			
Case cube size: 1.214 cu. ft.			

NUTRITION

Ingredients:
Potatoes

Nutrition Facts
Serving size: Approx. 2 pieces 2.72 oz (76 g)
Servings per container: 100 (approx)

Amount per Serving:
Calories: 80 Calories from fat: 0

	% of daily value
Total Fat: 0g	0%
Saturated Fat: 0g	0%
TransFat: 0.0g	N/A%
Cholesterol: 0mg	0%
Sodium: 5mg	0%
Potassium: 450mg	13%
Total Carbohydrate: 18g	6%
Dietary fiber: 2g	10%
Sugars: 0g	
Protein: 2g	

Vitamin A: 0% Vitamin C: 0%
Calcium: 0% Iron: 6%

PREPARATION

General Cautions: FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. **ALWAYS COOK TO A LIGHT GOLDEN COLOR. DO NOT OVERCOOK.** WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.

Deep Fry: 1/2 basket (1 1/2 lbs.)at 350°F for 2 1/2 to 3 minutes.

Convection Oven: Bake while frozen at 425°F for 6-8 minutes.

ALLERGENS

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

SERVING SUGGESTIONS

Stuff with cheese and bacon bits and bake until golden brown.

Fill with scrambled eggs, top with melted cheese and bacon bits.

McCain® REGULAR POTATO SKINS
USDA School Lunch Meal Planning Nutrition Facts
MCX03602

NUTRITION FACTS			
Serving Size 2.89 oz. (82g) FROZEN *			
Amount per Serving			
Calories	90	Calories from Fat	0
% Daily Value*			
Total Fat	0g		0%
Saturated Fat	0g		0%
Trans Fat	0g		
Polyunsaturated Fat	0g		
Monounsaturated Fat	0g		
Cholesterol	0mg		0%
Sodium	5mg		0%
Potassium	490mg		14%
Total Carbohydrate	19g		6%
Dietary Fiber	3g		10%
Sugars	0g		
Protein	2g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	6%
INGREDIENTS: POTATOES.			

* Per FBG, one serving portion (1/2 cup baked vegetable) equals 2.89 oz of McCain potatoes.

I certify that this information is true and correct.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Dec. 2007 Update)			
Product: Potatoes, frozen, Shells (pg. 2-68)			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	11.1	1/4 cup baked vegetable	9.1

McCain Equivalent per Bag			
Product: Potatoes, frozen, Shells (pg. 2-68)			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
4.25 Pounds	23.59	1/2 cup baked vegetable	4.24

McCain Equivalent per Case			
Product: Potatoes, frozen, Shells (pg. 2-68)			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
17 Pounds (4 Bags per Case)	94.35	1/2 cup baked vegetable	1.06

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable	Multiply	FBG Yield /Servings	Creditable Amount*
Potatoes, Frozen, Shells	2.89 oz by weight	X	11.1 / 16	2.004
A. Total Creditable Amount				2.004

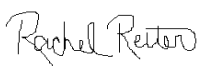
* Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

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

Quarter Cup to Cup Conversion:

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

2/1/2012
Date


Rachel Reiter, Research and Development