Moore's Moor-Ring[®] Breaded Onion Ring USDA School Lunch Meal Planning Nutrition Facts Product Code: 40010017

NUTRITION FACTS Serving Size 2.22 oz. (63g) (5 pieces) FROZEN *						
0	c vegetable s					
Oct Viligo. 1/4	e vegetable e					
Amount per	Serving					
Calories 140		Calories from Fat 60				
		% Da	ily Value*			
Total Fat 7g			11%			
Saturated F Trans Fat 0	0		5%			
Cholesterol	0 mg		0%			
Sodium 160	mg		7%			
Total Carbol	nydrate 18g		6%			
Dietary Fibe Sugars 3g	er 1g		4%			
Protein 2g						
Vitamin A	0%	Vitamin C	4%			
Calcium	0%	Iron	2%			

INGREDIENTS: Diced Onions, Bleached Wheat Flour, Vegetable Oil (Soybean And/Or Canola), Corn Starch, Wheat Flour, Modified Food Starch. Contains 2% or less of Calcium Chloride, Dextrose, Dried Whole Egg, Guar Gum, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Natural Flavors, Nonfat Milk, Oleoresin Paprika, Salt, Sodium Alginate, Soy Flour, Spices, Sugar, Water, Whey, Yellow Corn Flour.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Dec. 2007 Update)						
Product: Onions, mature, fresh, diced ready-to-use (pg. 2-51)						
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings			
1 Pound	12.6	1/4 cup diced, raw vegetable	8.0			

McCain Equivalent per Bag						
FBG serving adjusted to accommodate coating system; not part of vegetable serving						
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings			
2 Pounds	14.40	1/4 cup diced, raw vegetable	6.94			

McCain Equivalent per Case						
FBG serving adjusted to accommodate coating system; not part of vegetable serving						
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings			
24 Pounds (12 bags per case)	172.80	1/4 cup diced, raw vegetable	0.58			

Vegetable Servings:

* Per FBG, 1/4 cup vegetable serving equals 2.22oz (63g, 5 pieces) of onion rings

I certify that this information is true and correct.

8/1/2009

Date

Research and Development

Rachel Reiter