

Fryersaver Battered Zucchini Sticks
USDA School Lunch Meal Planning Nutrition Facts
Product Code: 80008455

NUTRITION FACTS			
Serving Size 2.86 oz. (81g) (5 sticks) FROZEN *			
Servings: 1/4 c vegetable serving			
Amount per Serving			
Calories 170		Calories from Fat 72	
% Daily Value*			
Total Fat 8g			12%
Saturated Fat 1g			5%
<i>Trans</i> Fat 0g			
Cholesterol 0mg			0%
Sodium 630mg			26%
Total Carbohydrate 21g			7%
Dietary Fiber 1g			4%
Sugars 1g			
Protein 2g			
Vitamin A 2%		Vitamin C 6%	
Calcium 0%		Iron 4%	
INGREDIENTS: Zucchini, Bleached Wheat Flour, Vegetable Oil (Soybean And/Or Canola), Yellow Corn Flour, Water, Potato Starch, Salt. Contains 2% or less of Blue 1, Calcium Caseinate, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Mono & Diglycerides, Natural and Artificial Flavors, Oleoresin Paprika, Paprika Oleoresin Color, Partially Hydrogenated Soybean Oil, Red 40, Sodium Alginate, Spices, Spice Extractive, Sugar, Whey, Yellow 5.			

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Dec. 2007 Update)			
Product: Squash, summer, fresh, zucchini whole (pg. 2-76)			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	11.9	1/4 cup raw vegetable sticks	8.5

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	11.20	1/4 cup raw vegetable sticks	8.93

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
12 Pounds (6bags per case)	67.20	1/4 cup raw vegetable sticks	1.49

Vegetable Servings:

* Per FBG, 1/4 cup vegetable serving equals 2.86oz (81g), 5 zucchini sticks

I certify that this information is true and correct.

3/12/2012

Date

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Research and Development