

Quest Food Management

001214 - potato-hashbrown casserole : nslp	Components	Attributes
HACCP Process: #2 Same Day Service Number of Portions: 50 Size of Portion: 3/4 cup	Meat/Alt: 0.25 oz Grains: Fruit: Vegetable: 0.75 cup Milk:	

Ingredients	Measures	Instructions
990133 potato tater tot 233404.....	15 lbs + 10 ozs	2 bags per 4" hotels pan. slightly defrost the tator tots, gently chop them. be sure to spray the pan before adding potatoes, sprinkle 1.5 lbs of shredded cheddar ontop and lightly toss into potatoes. each 4" pan should yield 48 (3/4 cup) servings. bake at 350 for 30 minutes or until internal is 165.
990095 cheese cheddar shredded gfs 776831...	5 lbs	
000379R soup - cream of celery.....	3 qts + 3 cups	

*Nutrients are based upon 1 Portion Size (3/4 cup)

Calories	650 kcal	Cholesterol	48 mg	Sugars	*0.4* g	Calcium	347.08 mg	60.62%	Calories from Total Fat
Total Fat	43.80 g	Sodium	1182 mg	Protein	20.55 g	Iron	1.74 mg	20.57%	Calories from Saturated Fat
Saturated Fat	14.86 g	Carbohydrates	41.09 g	Vitamin A	915.5 IU	Water ¹	*16.31* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	5.99 g	Vitamin C	3.0 mg	Ash ¹	*0.46* g	25.27%	Calories from Carbohydrates
								12.64%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
 * - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.



USDA School Lunch Equivalent For: **Lamb's Supreme® Tater Puffs® H30**

Formed Product - Regular

Ingredient Statement:

Potatoes, Vegetable Oil (Contains One or More of the Following: Canola Oil, Corn Oil, Cottonseed Oil, Palm Oil, Soybean Oil, Sunflower Oil), Salt, Corn Flour, Dehydrated Potato, Disodium Dihydrogen Pyrophosphate (to promote color retention), Dextrose.

Food Allergens: None

Nutrition Facts	
Serving Size 2.52 oz (71g/about 8 pieces)	
Amount Per Serving	
Calories 140	Calories from Fat 60
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Potassium 270mg	8%
Total Carbohydrate 16g	5%
Dietary Fiber 2g	8%
Sugars <1g	
Protein 2g	
Vitamin A 0%	Vitamin C 4%
Calcium 0%	Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

USDA FOOD BUYING GUIDE FOR CHILD NUTRITION (March 2013 update)			
PRODUCT: (pg. 2-70)			
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
1LB	12.7	1/4 cup cooked vegetable	7.9

LAMB WESTON EQUIVALENT PER BAG PRODUCT			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
5 LB	31.75	1/2 cup cooked vegetable	3.15

LAMB WESTON EQUIVALENT PER CASE PRODUCT			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
30 LB	190.48	1/2 cup cooked vegetable	0.525

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchased Unit	Creditable Amount (quarter cup)
Potato Products, frozen Rounds Regular Size	Starchy	2.52 oz.	X	12.7/16	2.00

I certify the above information is true and correct and that a 2.52 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

Cooking Instructions

Conventional Oven: Pre-heat oven to 400°F. Minimum cook weight 1 lb. Arrange product in a single layer.

Bake 20-25 minutes or until light golden in color.

Convection Oven: Pre-heat oven to 400°F. Minimum cook weight 1 lb. Arrange product in a single layer.

Bake 10-12 minutes or until light golden in color.

Storage and Shelf Life

Keep Frozen until used.

Frozen Shelf Life: 18 months.

Approved by: 

Sr. Nutritionist Date: June 1, 2014

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