



Yuca Steak Cut Fries

INGREDIENT INFORMATION

Cassava, Vegetable oil (Palm Oil), salt

Contains: No allergens

UPC: 50057 00708 – Non-Commodity

Unopened Shelf Life: 24 months from production date

Product Appearance: Sliced yuca fries

Product Handling/Storage: Temp: 0°F +/- 10° through distribution

Day Code Format: Julian Date

Recommended Preparation Instructions

****Keep Frozen Until Use*****

Oven instructions:

Pre-heat oven to 400 °F. Grease bottom of baking sheet generously with vegetable oil. Arrange frozen yuca fries in a single layer. Bake to a light golden brown, approximately for 20 minutes. Season to taste.

Nutrition Facts	
Serving size	2 pieces (68g)
Amount per Serving	
Calories	130
	% Daily Value*
Total Fat 4g	6%
Saturated fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 23g	9%
Dietary Fiber 2g	7%
Total Sugars <1g	
Includes 0g Added Sugars	0%
Protein <1g	
Vitamin D 0mcg	0%
Calcium 11mg	0%
Iron 0mg	0%
Potassium 240mg	5%

* The % Daily Value (DV) tells how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutritional advice.

Child Nutrition Meal Pattern Requirements

Each ¼ c. serving of starchy vegetable contains two yuca fries.

PRODUCT INFORMATION

Product Code	Case Pack	Case Weight (LBS)	Case Cube	Case Dimensions	Cases Per Pallet	Case Yield
470620 – Non-Commodity	4x6 Lb. Bags	24.00 Net 25.00 Gross	0.84	L = 15.43" W = 11.57" H = 8.11"	Ti 10 Hi 8 80	192 – 2 oz serving



Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Yuca Steak Cut Fries Code: 470620
 Manufacturer: Comida Vida Serving Size: 192 - 2.00 oz. servings

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)	
Yuca Fries	Starchy	2.0000	X	8.01 / 16.00	1.00125	
			X			
			X			
Total Creditable Vegetable Amount:					1.00125	
<ul style="list-style-type: none"> ▪ ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. ▪ Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG. ▪ At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. ▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. ▪ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. ▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors ▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	
					Total Cups Starchy	1/4
					Total Cups Other	

I certify the above information is true and correct and that 2.00 ounce serving of the above product contains 1/4 cup(s) of Starchy vegetables.
 (vegetable subgroup)



II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount ¹ (quarter cups)
		X		
		X		
		X		
Total Creditable Fruit Amount:				
<ul style="list-style-type: none"> ▪ ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. ▪ Fruits and fruit purees credit on volume served. ▪ At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component. ▪ Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit). 				

I certify the above information is true and correct and that _____ ounce serving of the above product contains _____ cup(s) of fruit.

<u>Quarter Cup to Cup Conversions*</u>
0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups = 1/2 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup



 Signature

President

 Title

Lincoln Yee

 Printed Name

8-21-17

 Date

216-926-8857

 Phone Number