



Individuals with food allergies, sensitivities, or intolerances, must avoid specific foods and ingredients containing allergens as an important practice within their daily personal health management program. Cavendish Farms complies with federal allergen labeling regulations that require the disclosure of allergen containing ingredients within the ingredient listing as well as a “contains” statement following the list of ingredients. Cavendish Farms encourages everyone to carefully read the ingredient declaration of all pre-packaged foods as formulations and recipes may change over time. Cavendish Farms manufacturing facilities produce a wide range of products, some with and many without allergen ingredients. Where allergens are in a recipe, we have integrated practices, policies, and procedures that ensure our facility control measures meet and exceed internal, customer, and regulatory requirements for allergen control. For example, products containing allergens are always scheduled following nonallergen containing products.

Cavendish Farms does not currently make allergen free claims, due to the additional control measures and third-party certifications required to state with certainty our products are allergen free, per the federal regulatory definitions.

Respectfully,

Peter Johnston
Vice President Quality Assurance
Cavendish Farms



Re: Allergen Statement

To: Whom it may concern

Cavendish Farms has a policy to control the opportunity for cross-contamination of allergenic and non-allergenic products as part of our company's commitment to allergen control. Our manufacturing facilities produce a wide range of products, some with and many without allergen ingredients. We have integrated practices, policies, and procedures that ensure our facility control measures meet and exceed internal and regulatory requirements for allergen control.

The following have been identified by FDA as requiring mandatory labelling. Cavendish Farms addresses these in its allergen program:

- **Milk**
- **Eggs**
- **Fish**
- **Crustacean Shellfish**
- **Tree nuts**
- **Peanuts**
- **Wheat**
- **Soybeans**
- **Sesame**
- **Sulphites > 10ppm (21 CFR 130.9)**

<https://www.fda.gov/food/food-labeling-nutrition/food-allergies>

Cavendish Farms products do not contain peanuts in the formulation nor are they processed on the same equipment used for products containing peanuts.



In accordance with Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998, Cavendish Farms Inc. certifies that our products listed below are processed in our facility in Jamestown, North Dakota USA using only potatoes (100%) grown domestically and that the components used in the products far exceed the 50% requirement of originating from the US.

Product Code	Product Description	Minimun % US Components
14869 30216	Prairie Select 1/2"Oven Crinkle Cut	80
56210 04101-2	Cavendish Oven Nugget	80
56210 05301-2	Clear Coat 3/8" Regular Cut	80
56210 05307	Clear Coat Low Sodium 3/8" Regular Cut	80
56210 05311-2	Clear Coat Shoestring	80
56210 05361	CrispToGo 3/8" SC	80
56210 05501-2	Fine Coat Shoestring	80
56210 05502-2	Fine Coat Regular 3/8" SC	80
56210 05503-2	Fine Coat 5/16" SC	80
56210 05505-2	Fine Coat Thin Straight Cut Skin-On	80
56210 35101-2	Flavor Crisp Select Spicy 3/8" Straight Cut	80
56210 34500-2	Foodservice Hash Brown Patty	80
56210 05222-2	Flavor Crisp Seasoned Diced	80

August 18, 2025

Mike Lawson, Director of Operations
Cavendish Farms Inc.
5855 3rd Street SE
Jamestown, North Dakota 58401
701-252-5222

Date



Revised 7/16/2025

NPA Summary End Product Data Schedule

Information Certified as Accurate by USDA

School Year	Processor Name	Product Status*	End Product Code	End Product Description	Net Weight per Case (pound)	Servings per Case	Net Weight per Serving (ounces)	WBSCM USDA Foods Material Code	WBSCM USDA Foods Material Description	USDA Foods Inventory Drawdown per Case	USDA Foods Value per Pound	USDA Foods Value per Case	USDA Approval Date
SY26	Cavendish Farms	R	14869 30216	Prairie Select 1/2" Oven Crinkle Cut	30.00	242.00	1.98	100506	Potato Bulk for Process FRZ	54.55	\$0.1708	\$9.32	2025-07-16
SY26	Cavendish Farms	R	56210 04101-2	Cavendish Oven Golden Nuggets	30.00	190.00	2.52	100506	Potato Bulk for Process FRZ	54.55	\$0.1708	\$9.32	2025-07-16
SY26	Cavendish Farms	R	56210 05222-2	Flavor Crisp Seasoned Diced	30.00	154.00	3.01	100506	Potato Bulk for Process FRZ	54.55	\$0.1708	\$9.32	2025-07-16
SY26	Cavendish Farms	R	56210 05301-2	Clear Coat 3/8" Straight Cut	27.00	187.00	2.30	100506	Potato Bulk for Process FRZ	49.09	\$0.1708	\$8.38	2025-07-16
SY26	Cavendish Farms	R	56210 05307	Clear Coat 3/8" Low Sodium Straight Cut	30.00	208.00	2.30	100506	Potato Bulk for Process FRZ	54.55	\$0.1708	\$9.32	2025-07-16
SY26	Cavendish Farms	R	56210 05311-2	Clear Coat 1/4" Shoestring	27.00	187.00	2.30	100506	Potato Bulk for Process FRZ	49.09	\$0.1708	\$8.38	2025-07-16
SY26	Cavendish Farms	R	56210 05361	CrispToGo 3/8" Straight Cut	27.00	187.00	2.30	100506	Potato Bulk for Process FRZ	49.09	\$0.1708	\$8.38	2025-07-08
SY26	Cavendish Farms	R	56210 05501-2	Fine Coat 1/4" Shoestring	27.00	187.00	2.30	100506	Potato Bulk for Process FRZ	49.09	\$0.1708	\$8.38	2025-07-16
SY26	Cavendish Farms	R	56210 05502-2	Fine Coat 3/8" Straight Cut	30.00	208.00	2.30	100506	Potato Bulk for Process FRZ	54.55	\$0.1708	\$9.32	2025-07-16
SY26	Cavendish Farms	R	56210 05503-2	Fine Coat 5/16" Thin Straight Cut	30.00	208.00	2.30	100506	Potato Bulk for Process FRZ	54.55	\$0.1708	\$9.32	2025-07-16
SY26	Cavendish Farms	R	56210 05505-2	Fine Coat 5/16" Skin-On Straight Cut	30.00	208.00	2.30	100506	Potato Bulk for Process FRZ	54.55	\$0.1708	\$9.32	2025-07-16
SY26	Cavendish Farms	R	56210 34500-2	Cavendish Foodservice Hash Brown Patties	30.00	97.00	4.90	100506	Potato Bulk for Process FRZ	54.55	\$0.1708	\$9.32	2025-07-16
SY26	Cavendish Farms	R	56210 35101-2	Flavor Crisp Select Spicy 3/8" Straight Cut	27.00	187.00	2.30	100506	Potato Bulk for Process FRZ	49.09	\$0.1708	\$8.38	2025-07-08

*Product Status: A=Approved N=New R=Revised X=Expired



PRAIRIE SELECT 1/2" CRINKLE CUT

14869 30216 | 6 x 5 lb Pack / 30 lbs per Case

Product of the USA	Amount Per 1/2 Cup Serving	% Daily Value
Serving Size	1.98 oz (56 g)	
Pieces Per 1/2 Cup	10	
Calories	70	
Calories from Fat	18	
Total Fat	2 g	2%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	15 mg	1%
Total Carbohydrate	13 g	5%
Dietary Fiber	1 g	5%
Sugars	0 g	
Added Sugars	0 g	0%
Protein	1 g	
Vitamin D	0 mcg	0%
Vitamin A (IU)	0	0%
Vitamin C	1.5 mg	2%
Calcium	5 mg	0%
Iron	0.3 mg	2%
Potassium	185 mg	4%

GTIN 14: 106 14869 30216 7 | GTIN 12: 6 14869 30216 0

1/2 cup serving = 1 vegetable
1/2 cup servings/case = 242



Cut Size	1/2"
Grade	Long Fancy
Net Weight (LB)	30
Gross Weight (LB)	31.75
Pallet Pattern (ti x hi)	10 x 7
Case Cube (ft ³)	1.35
Case Dimensions (in)	16L x 12W x 10.50H
Shelf Life	24 months
Allergen	No
Gluten Free	No
Kosher	Yes ^U

INGREDIENTS

Potatoes, Vegetable Oil (Contains one or more of the following: Canola Oil, Soybean Oil, Palm Oil, Hydrogenated Cottonseed Oil), Dextrose, Disodium Dihydrogen Pyrophosphate (to promote color retention).

Reconstituted Method (s)	Temperature	Time
Oven	450°F	24 minutes
Convection Oven	425°F	12 - 14 minutes
Fry Method	350°F	3 1/4 minutes

Jeanette Erickson
August 18, 2025

Cavendish Farms Inc.
Contact: Jeanette Erickson
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CAVENDISH FARMS OVEN GOLDEN NUGGETS

56210 04101-2 | 6 x 5 lb Pack / 30 lbs per Case

	Amount Per 1/2 Cup Serving	% Daily Value
Serving Size	2.52 oz (71 g)	
Pieces Per 1/2 Cup	8	
Calories	130	
Calories from Fat	54	
Total Fat	6.5 g	8%
Saturated Fat	0.5 g	2%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	250 mg	11%
Total Carbohydrate	17 g	6%
Dietary Fiber	2 g	4%
Sugars	0 g	
Added Sugars	0 g	0%
Protein	2 g	
Vitamin D	0 mcg	0%
Vitamin A (IU)	0	0%
Vitamin C	1 mg	2%
Calcium	5 mg	0%
Iron	0.3 mg	2%
Potassium	215 mg	4%

GTIN 14: 100 56210 04101 9 | GTIN 12: 0 56210 04101 2

1/2 cup serving = 1 vegetable
1/2 cup servings/case = 190



Grade	Grade A
Net Weight (LB)	30
Gross Weight (LB)	31.75
Pallet Pattern (ti x hi)	10 x 6
Case Cube (ft³)	1.31
Case Dimensions (in)	15 5/8L x 11 3/4W x 10 1/2H
Shelf Life	24 months
Allergen	No
Gluten Free	No
Kosher	Yes ®
Halal	Yes

INGREDIENTS

Potatoes, Vegetable Oil (Contains one or more of the following: Canola Oil, Soybean Oil, Palm Oil, Hydrogenated Cottonseed Oil), Salt, Dextrose, Disodium Dihydrogen Pyrophosphate (to promote color retention).

Reconstituted Method (s)	Temperature	Time
Oven	425°F	20 - 25 minutes
Convection Oven	400°F	11 - 13 minutes
Fry Method	350°F	2 3/4 - 3 minutes

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FLAVOR CRISP SEASONED DICED

56210 05222-2 | 6 x 5 lb Pack / 30 lbs per Case

	Amount Per 1 Serving*	% Daily Value
Serving Size	3.1 oz (88 g)	
Pieces Per Serving	About 20	
Calories	130	
Calories from Fat	36	
Total Fat	4 g	5%
Saturated Fat	0.5 g	3%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	470 mg	20%
Total Carbohydrate	21 g	8%
Dietary Fiber	2 g	7%
Sugars	0 g	
Added Sugars	0 g	0%
Protein	2 g	

Vitamin D	0 mcg	0%
Calcium	14 mg	2%
Iron	1 mg	4%
Potassium	317 mg	6%

*Per Food Buying Guide 1 Serving portion (1/2 cup cooked vegetable) equals 3.1 oz of product

GTIN 14: 56210 05222 0 | GTIN 12: 0 56210 05222 3

1/2 cup serving = 1 vegetable
1/2 cup servings/case = Approx. 154



Cut Size	3/4" x 1/2" x 1"
Net Weight (LB)	30
Gross Weight (LB)	31.75
Pallet Pattern (ti x hi)	10 x 7
Case Cube (ft³)	0.96
Case Dimensions (in)	16L x 12W x 10 5/16H
Shelf Life	24 months
Allergen	WHEAT
Gluten Free	No
Kosher	Yes ®
Halal	Yes

INGREDIENTS

Potatoes, Vegetable Oil (Contains one or more of the following: Canola Oil, Soybean Oil, Palm Oil, Hydrogenated Cottonseed Oil), Enriched Wheat Flour, (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Rice Flour, Yellow Corn Meal, Salt, Modified Corn Starch, Garlic Powder, Onion Powder, Spices, Flavor (Autolyzed Yeast Extract, Dried Torula Yeast, Thiamine Hydrochloride, Corn Syrup Solids), Dehydrated Parsley, Guar Gum, Dextrose, Disodium Dihydrogen Pyrophosphate (to promote color retention). **CONTAINS: WHEAT**

Reconstituted Method (s)	Temperature	Time
Oven	425°F	20 - 22 minutes
Convection Oven	400°F	15 minutes
Fry Method	350°F	2 3/4 minutes

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CLEAR COAT 3/8" STRAIGHT CUT

56210 05301-2 | 6 x 4.5 lb Pack / 27 lbs per Case

	Amount Per 1/2 Cup Serving	% Daily Value
Serving Size	2.3 oz (64 g)	
Pieces Per 1/2 Cup	12	
Calories	110	
Calories from Fat	36	
Total Fat	4 g	5%
Saturated Fat	0.5 g	3%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	340 mg	15%
Total Carbohydrate	17 g	6%
Dietary Fiber	1.5 g	5%
Sugars	0 g	
Added Sugars	0 g	0%
Protein	2 g	

Vitamin D	0 mcg	0%
Vitamin A (IU)	0	0%
Vitamin C	2.5 mg	4%
Calcium	10 mg	0%
Iron	0.5 mg	2%
Potassium	240 mg	5%

GTIN 14: 100 56210 05301 2 | GTIN 12: 0 56210 05301 5

1/2 cup serving = 1 vegetable
1/2 cup servings/case = 187



Grade	Long Fancy
Net Weight (LB)	27
Gross Weight (LB)	28.5
Pallet Pattern (ti x hi)	10 x 7
Case Cube (ft ³)	1.16
Case Dimensions (in)	16L x 12W x 10 1/2H
Shelf Life	24 months
Allergen	WHEAT
Gluten Free	No
Kosher	Yes ®
Halal	Yes

INGREDIENTS

Potatoes, Vegetable Oil (Contains one or more of the following: Canola Oil, Soybean Oil, Palm Oil, Hydrogenated Cottonseed Oil), Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Modified Corn Starch, Rice Flour, Salt, Yellow Corn Meal, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Malted Barley Flour, Guar Gum, Dextrose, Disodium Dihydrogen Pyrophosphate (to promote color retention). **CONTAINS: WHEAT**

Reconstituted Method (s)	Temperature	Time
Oven	450°F	17 - 22 minutes
Convection Oven	400°F	11 minutes
Fry Method	350°F	2 3/4 minutes

Jeanette Erickson
August 18, 2025

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CLEAR COAT LOW SODIUM 3/8" STRAIGHT CUT

56210 05307 | 6 x 5 lb Pack / 30 lbs per Case

	Amount Per 1/2 Cup Serving	% Daily Value
Serving Size	2.3 oz (64 g)	
Pieces Per 1/2 Cup	12	
Calories	120	
Calories from Fat	60	
Total Fat	6 g	8%
Saturated Fat	1 g	5%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	120 mg	5%
Total Carbohydrate	15 g	5%
Dietary Fiber	1 g	5%
Sugars	0 g	
Added Sugars	0 g	0%
Protein	1 g	
Vitamin D	0 mcg	0%
Vitamin A (IU)	0	0%
Vitamin C	0 mg	0%
Calcium	18 mg	2%
Iron	0.4 mg	2%
Potassium	240 mg	6%

GTIN 14: 100 56210 05307 4 | GTIN 12: 0 56210 05307 7

1/2 cup serving = 1 vegetable
1/2 cup servings/case = 208



Grade	Long Fancy
Net Weight (LB)	30
Gross Weight (LB)	31.75
Pallet Pattern (ti x hi)	10 x 7
Case Cube (ft³)	1.125
Case Dimensions (in)	16L x 12W x 10 15/16H
Shelf Life	24 months
Allergen	WHEAT
Gluten Free	No
Kosher	Yes ®
Halal	Yes

INGREDIENTS

Potatoes, Vegetable Oil (Contains one or more of the following: Canola Oil, Soybean Oil, Palm Oil, Hydrogenated Cottonseed Oil), Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Modified Corn Starch, Rice Flour, Sea Salt, Yellow Corn Flour, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Malted Barley Flour, Guar Gum, Dextrose, Disodium Dihydrogen Pyrophosphate (to promote color retention). **CONTAINS: WHEAT**

Reconstituted Method (s)	Temperature	Time
Oven	450°F	17 - 22 minutes
Convection Oven	400°F	11 minutes
Fry Method	350°F	2 3/4 minutes

Jeanette Erickson

August 18, 2025

For best results in the oven, be sure to flip/stir product halfway through cooking.

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CAVENDISH FARMS CLEAR COAT SHOESTRING

56210 05311-2 | 6 x 4.5 lb Pack / 27 lbs per Case

	Amount Per 1/2 Cup Serving	% Daily Value
Serving Size	2.3 oz (64 g)	
Pieces Per 1/2 Cup	24	
Calories	110	
Calories from Fat	41	
Total Fat	5 g	6%
Saturated Fat	1 g	4%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	360 mg	16%
Total Carbohydrate	16 g	6%
Dietary Fiber	1 g	4%
Sugars	0 g	
Added Sugars	0 g	0%
Protein	2 g	
Vitamin D	0 mcg	0%
Vitamin A (IU)	0	0%
Vitamin C	1.7 mg	2%
Calcium	10 mg	0%
Iron	0.5 mg	2%
Potassium	225 mg	5%

GTIN 14: 100 56210 05311 1 | GTIN 12: 0 56210 05311 4

1/2 cup serving = 1 vegetable
1/2 cup servings/case = 187



Cut Size	1/4"
Grade	Long Fancy
Net Weight (LB)	27
Gross Weight (LB)	28.5
Pallet Pattern (ti x hi)	10 x 6
Case Cube (ft³)	1.26
Case Dimensions (in)	16L x 12W x 11 3/4H
Shelf Life	24 months
Allergen	WHEAT
Gluten Free	No
Kosher	Yes ①
Halal	Yes

INGREDIENTS

Potatoes, Vegetable Oil (Contains one or more of the following: Canola Oil, Soybean Oil, Palm Oil, Hydrogenated Cottonseed Oil), Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Modified Corn Starch, Rice Flour, Salt, Yellow Corn Meal, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Malted Barley Flour, Guar Gum, Dextrose, Disodium Dihydrogen Pyrophosphate (to promote color retention). **CONTAINS: WHEAT**

Reconstituted Method (s)	Temperature	Time
Oven	450°F	16 minutes
Convection Oven	400°F	10 minutes
Fry Method	350°F	2 1/2 minutes

Jeanette Erickson
August 18, 2025

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CRISPTOGO 3/8" STRAIGHT CUT

56210 05361 | 6 x 4.5 lb Pack / 27 lbs per Case

	Amount Per 1/2 Cup Serving	% Daily Value
Serving Size	2.30 oz (65 g)	
Pieces Per 1/2 Cup	About 8	
Calories	110	
Total Fat	4.5 g	7%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	360 mg	15%
Potassium	190 mg	5%
Total Carbohydrate	17 g	6%
Dietary Fiber	1 g	4%
Sugars	0 g	0%
Protein	1 g	

Vitamin A	0 mcg	0%
Vitamin C	0 mcg	4%
Calcium	13 mg	2%
Iron	0.4 mg	2%

GTIN 14: 100 56210 05361 6 | GTIN 12: 0 56210 05361 9

1/2 cup serving = 1 vegetable
1/2 cup servings/case = 187



Cut Size	3/8"
Grade	Long Fancy
Coated	Yes
Net Weight (LB)	27
Gross Weight (LB)	28.5
Pallet Pattern (ti x hi)	10 x 7
Case Cube (ft³)	1.22 ft. 3
Case Dimensions (in)	16L x 12W x 11H
Pack Size	6 x 4.5 lb
Packaging Type (Case)	Oyster
Packaging Type (Bag)	Paper
Shelf Life	730
Allergen	No
Gluten Free	No
Kosher	Yes ®
Halal	Yes

INGREDIENTS

Potatoes, Vegetable Oil (Contains one or more of the following: Canola Oil, Soybean Oil, Palm Oil, Hydrogenated Cottonseed Oil), Modified Potato Starch, Rice Flour, Tapioca Dextrin, Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Calcium Lactate, Color Added, Soy Lecithin, Xanthan Gum, Dextrose, Disodium Dihydrogen Pyrophosphate (to promote color retention).

Reconstituted Method (s)	Temperature	Time
Oven	450°F	15 - 20 minutes
Convection Oven	400°F	12 - 14 minutes
Fry Method	350°F	4 - 4 1/4 minutes

Jeanette Erickson

August 18, 2025

For best results in the oven, be sure to flip/stir product halfway through cooking.

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FINE COAT SHOESTRING

56210 05501-2 | 6 x 4.5 lb Pack / 27 lbs per Case

	Amount Per 1/2 Cup Serving	% Daily Value
Serving Size	2.3 oz (64 g)	
Pieces Per 1/2 Cup	18	
Calories	100	
Calories From Fat	32	
Total Fat	3 g	4%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	200 mg	9%
Potassium	250 mg	6%
Total Carbohydrate	18 g	7%
Dietary Fiber	2 g	7%
Sugars	0 g	
Protein	2 g	
Vitamin A	0 mcg	0%
Vitamin C	0 mcg	0%
Calcium	6 mg	0%
Iron	0.4 mg	2%

GTIN 14: 100 56210 05501 6 | GTIN 12: 0 56210 05501 9

1/2 cup serving = 1 vegetable
1/2 cup servings/case = 187



Cut Size	1/4"
Grade	XLF
Net Weight (LB)	27
Gross Weight (LB)	28.5
Pallet Pattern (ti x hi)	9 x 7
Case Cube (ft³)	1.43
Case Dimensions (in)	16L x 12 3/4W x 12 1/4H
Shelf Life	24 months
Allergen	No
Gluten Free	No
Kosher	Yes ①
Halal	No

INGREDIENTS

Potatoes, Vegetable Oil (Contains one or more of the following: Canola Oil, Soybean Oil, Palm Oil, Hydrogenated Cottonseed Oil), Modified Potato Starch, Rice Flour, Corn Starch, Tapioca Dextrin, Potato Dextrin, Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Dextrose, Xanthan Gum, Disodium Dihydrogen Pyrophosphate (to Promote Color Retention).

Reconstituted Method (s)	Temperature	Time
Oven	425°F	16 minutes
Convection Oven	400°F	10 minutes
Fry Method	350°F	2 1/2 minutes

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August 18, 2025

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FINE COAT 3/8" STRAIGHT CUT

56210 05502-2 | 6 x 5 lb Pack / 30 lbs per Case

	Amount Per 1/2 Cup Serving	% Daily Value
Serving Size	2.3 oz (64 g)	
Pieces Per 1/2 Cup	12	
Calories	90	
Calories From Fat	23	
Total Fat	2.5 g	3%
Saturated Fat	0.5 g	2%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	305 mg	13%
Potassium	230 mg	5%
Total Carbohydrate	15 g	5%
Dietary Fiber	1 g	4%
Sugars	0 g	
Protein	1 g	
Vitamin A	0 mcg	0%
Vitamin C	0 mcg	0%
Calcium	10 mg	0%
Iron	0.3 mg	2%

GTIN 14: 100 56210 05502 3 | GTIN 12: 0 56210 05502 6

1/2 cup serving = 1 vegetable
1/2 cup servings/case = 208



Grade	XLF
Net Weight (LB)	30
Gross Weight (LB)	31.75
Pallet Pattern (ti x hi)	10 x 7
Case Cube (ft³)	1.27
Case Dimensions (in)	16L x 12 W x 11 1/2H
Shelf Life	24 months
Allergen	No
Gluten Free	No
Kosher	Yes ®
Halal	Yes

INGREDIENTS

Potatoes, Vegetable Oil (Contains one or more of the following: Canola Oil, Soybean Oil, Palm Oil, Hydrogenated Cottonseed Oil), Modified Food Starch (Potato and/or Corn), Rice Flour, Corn Starch, Dextrin (Tapioca and/or Potato and/or Corn), Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Dextrose, Xanthan Gum, Disodium Dihydrogen Pyrophosphate (to promote color retention).

Reconstituted Method (s)	Temperature	Time
Oven	425°F	18 minutes
Convection Oven	400°F	10 - 12 minutes
Fry Method	350°F	3 - 3 1/4 minutes

Jeanette Erickson
August 18, 2025

Cavendish Farms Inc.
Contact: Jeanette Erickson
Phone: 701-320-9120

Correspondence:
PO Box 1980
Jamestown, ND 58402-1980

Courier Address:
5855 3rd Street Southeast
Jamestown, ND 58401





FINE COAT 5/16" THIN STRAIGHT CUT

56210 05503-2 | 6 x 5 lb Pack / 30 lbs per Case

	Amount Per 1/2 Cup Serving	% Daily Value
Serving Size	2.3 oz (64 g)	
Pieces Per 1/2 Cup	12	
Calories	100	
Calories From Fat	27	
Total Fat	3 g	4%
Saturated Fat	0.5 g	3%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	325 mg	14%
Potassium	200 mg	4%
Total Carbohydrate	16 g	6%
Dietary Fiber	1 g	4%
Sugars	0 g	
Protein	1 g	
Vitamin A (IU)	0 mcg	0%
Vitamin C	0 mcg	0%
Calcium	10 mg	0%
Iron	0.3 mg	2%

GTIN 14: 100 56210 05503 0 | GTIN 12: 0 56210 05503 3

1/2 cup serving = 1 vegetable
1/2 cup servings/case = 208



Grade	XLF
Net Weight (LB)	30
Gross Weight (LB)	31.75
Pallet Pattern (ti x hi)	10 x 6
Case Cube (ft³)	1.34
Case Dimensions (in)	16L x 12 W x 12.125H
Shelf Life	24 months
Allergen	No
Gluten Free	No
Kosher	Yes ®
Halal	Yes

INGREDIENTS

Potatoes, Vegetable Oil (Contains one or more of the following: Canola Oil, Soybean Oil, Palm Oil, Hydrogenated Cottonseed Oil), Modified Food Starch (Potato and/or Corn), Rice Flour, Corn Starch, Dextrin (Tapioca and/or Potato and/or Corn), Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Dextrose, Xanthan Gum, Disodium Dihydrogen Pyrophosphate (to promote color retention).

Reconstituted Method (s)	Temperature	Time
Oven	425°F	17 - 22 minutes
Convection Oven	400°F	9 - 11 minutes
Fry Method	350°F	3 - 3 1/4 minutes

Jeanette Erickson
August 18, 2025

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Jamestown, ND 58401





FINE COAT THIN STRAIGHT CUT SKIN-ON

56210 05505-2 | 6 x 5 lb Pack / 30 lbs per Case

GTIN 14: 100 56210 05505 4 | GTIN 12: 0 56210 05505 7

1/2 cup serving = 1 vegetable
1/2 cup servings/case = 208



Cut Size	5/16"
Grade	XLF
Net Weight (LB)	30
Gross Weight (LB)	31.75
Pallet Pattern (ti x hi)	10 x 6
Case Cube (ft ³)	1.29
Case Dimensions (in)	16L x 12W x 11 11/16H
Shelf Life	24 months
Allergen	No
Gluten Free	No
Kosher	Yes ®
Halal	No

	Amount Per 1/2 Cup Serving	% Daily Value
Serving Size	2.3 oz (64 g)	
Pieces Per 1/2 Cup	12	
Calories	100	
Calories from Fat	27	
Total Fat	3 g	4%
Saturated Fat	0.5 g	3%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	325 mg	14%
Total Carbohydrate	16 g	6%
Dietary Fiber	1 g	4%
Sugars	0 g	
Added Sugars	0 g	0%
Protein	1 g	
Vitamin D	0 mcg	0%
Vitamin A (IU)	0	0%
Vitamin C	2.2 mg	2%
Calcium	10 mg	0%
Iron	0.3 mg	2%
Potassium	200 mg	4%

INGREDIENTS

Potatoes, Vegetable Oil (Contains one or more of the following: Canola Oil, Soybean Oil, Palm Oil, Hydrogenated Cottonseed Oil), Modified Potato Starch, Rice Flour, Corn Starch, Tapioca Dextrin, Potato Dextrin, Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Dextrose, Xanthan Gum, Disodium Dihydrogen Pyrophosphate (to promote color retention).

Reconstituted Method (s)	Temperature	Time
Oven	450°F	17 - 22 minutes
Convection Oven	400°F	10 minutes
Fry Method	350°F	2 3/4 minutes

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August 18, 2025

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Jamestown, ND 58401





CAVENDISH FARMS HASH BROWN PATTIES

56210 34500-2 | 6 x 5 lb Pack / 30 lbs per Case

	Amount Per 1/2 Cup Serving*	% Daily Value
Serving Size	4.9 oz	
Pieces Per Serving	2	
Calories	270	
Calories from Fat	108	
Total Fat	13 g	17%
Saturated Fat	1 g	5%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	420 mg	18%
Total Carbohydrate	35 g	13%
Dietary Fiber	3 g	11%
Sugars	0 g	
Protein	3 g	

Vitamin D	0 mcg	0%
Vitamin C	0 mg	0%
Calcium	10 mg	1%
Iron	0.6 mg	4%
Potassium	400 mg	9%

*Per Food Buying Guide one serving portion (1/2 cup cooked vegetable) equals 4.6 oz (2 patties)

GTIN 14: 100 56210 34500 1 | GTIN 12: 0 56210 34500 4

1 serving = 2 patties = 1/2 cup
1/2 cup servings /case = Approx. 90-97



Cut Size	3.5" x 2.25"
Pack Size	6 x 5 LB
Net Weight (LB)	30
Gross Weight (LB)	31.75
Pallet Pattern (ti x hi)	9 x 6
Case Cube (ft ³)	1.38
Case Dimensions (in)	19 1/8L x 10 7/8W x 11 1/2H
Shelf Life	24 months
Allergen	No
Gluten Free	No
Kosher	Yes ①
Halal	No

INGREDIENTS

Potatoes, Vegetable Oil (Contains one or more of the following: Canola Oil, Soybean Oil), Salt, Yellow Corn Flour, Dextrose, Disodium Dihydrogen Pyrophosphate (to Promote Color Retention).

Reconstituted Method (s)	Temperature	Time
Oven	450°F	15 - 20 minutes
Convection Oven	400°F	10 - 12 minutes
Fry Method	350°F	2 1/2 - 3 minutes

Jeanette Erickson
August 18, 2025

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FLAVOR CRISP SELECT SPICY 3/8" STRAIGHT CUT

56210 35101-2 | 6 x 4.5 lb Pack / 27 lbs per Case

	Amount Per 1/2 Cup Serving	% Daily Value
Serving Size	2.3 oz (64g)	
Pieces Per 1/2 Cup	12	
Calories	100	
Calories from Fat	27	
Total Fat	3 g	4%
Saturated Fat	0.5 g	3%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	300 mg	13%
Total Carbohydrate	17 g	6%
Dietary Fiber	1 g	4%
Sugars	0 g	
Added Sugars	0 g	0%
Protein	2 g	

Vitamin D	0 mcg	0%
Vitamin A (IU)	4.2	2%
Vitamin C	1.5 mg	2%
Calcium	10 mg	0%
Iron	0.5 mg	2%
Potassium	250 mg	6%

GTIN 14: 100 56210 35101 9 | GTIN 12: 0 56210 35101 2

1/2 cup serving = 1 vegetable
1/2 cup servings/case = 187



Grade	XLF
Net Weight (LB)	27
Gross Weight (LB)	28.5
Pallet Pattern (ti x hi)	10 x 7
Case Cube (ft³)	1.19
Case Dimensions (in)	16L x 12W x 10 3/4H
Shelf Life	24 months
Allergen	WHEAT
Gluten Free	No
Kosher	Yes ®

INGREDIENTS

Potatoes, Vegetable Oil (Contains one or more of the following: Canola Oil, Soybean Oil, Palm Oil, Hydrogenated Cottonseed Oil), Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Yellow Corn Meal, Salt, Modified Corn Starch, Spices, Garlic Powder, Onion Powder, Extractive of Paprika (Color), Dextrose, Guar Gum, Disodium Dihydrogen Pyrophosphate (to promote color retention).

CONTAINS: WHEAT

Reconstituted Method (s)	Temperature	Time
Oven	450°F	17 - 22 minutes
Convection Oven	400°F	10 minutes
Fry Method	350°F	2 3/4 minutes

Jeanette Erickson
August 18, 2025

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5855 3rd Street Southeast
Jamestown, ND 58401





Product Name: Prairie Select 1/2" Oven Crinkle Cut Fries	Product Code: 14869 30216
Serving Size: 1.98 oz.	Date: 8/18/2025

Vegetables

Description of Creditable Ingredients per FBG	Vegetable Subgroup	Vegetable Subgroup Raw Portion of Creditable (A)	FBG Yield (B)	Purchase Unit (C)	Creditable Amount (AxB/ C)
Potatoes, French Fries, frozen, Crinkle cut, Low moisture, Ovenable, cooked vegetable	Starchy Vegetables	1.98 oz	16.20	16.00 oz	2.0047 1/4 cups
Total Cups Starchy Vegetables:	0.5012 cups				

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **1.98 oz.** ounce serving of the above product (ready for serving) provides ½ cup(s) of Starchy vegetables when prepared according to directions.


Signature

Jeanette Erickson
Printed Name

School & Commodity Program Administrator
Title

701-320-9120
Phone Number



Product Name: Cavendish Farms Oven Golden Nuggets	Product Code: 56210 04101-2
Serving Size: 2.52 oz.	Date: 8/18/2025

Vegetables

Description of Creditable Ingredients per FBG	Vegetable Subgroup	Vegetable Subgroup Raw Portion of Creditable (A)	FBG Yield (B)	Purchase Unit (C)	Creditable Amount (Ax B/ C)
Potato Products, frozen, Rounds (approx. 3/4 to 1 inch diameter by 1 to 1-1/4 inch length), Regular Size, cooked vegetable (about 4 pieces)	Starchy Vegetables	2.52 oz	12.70	16.00 oz	2.0002 1/4 cups
Total Cups Starchy Vegetables:	0.5001 cups				

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **2.52 oz.** ounce serving of the above product (ready for serving) provides ½ cup(s) of Starchy vegetables when prepared according to directions.


Signature

Jeanette Erickson
Printed Name

School & Commodity Program Administrator
Title

701-320-9120
Phone Number



Product Name: Flavor Crisp Seasoned Diced Potatoes	Product Code: 56210 05222-2
Serving Size: 3.1 oz.	Date: 8/18/2025

Vegetables

Description of Creditable Ingredients per FBG	Vegetable Subgroup	Vegetable Subgroup Raw Portion of Creditable (A)	FBG Yield (B)	Purchase Unit (C)	Creditable Amount (AxB/ C)
Potato Products, frozen, Skins or Pieces or Wedges, etc., With skin, Cooked, heated vegetable	Starchy Vegetables	3.10 oz	10.60	16.00 oz	2.0537 1/4 cups
Total Cups Starchy Vegetables:	0.5134 cups				

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **3.1oz.** ounce serving of the above product (ready for serving) provides ½ cup(s) of Starchy vegetables when prepared according to directions.


Signature

Jeanette Erickson
Printed Name

School & Commodity Program Administrator
Title

701-320-9120
Phone Number



Product Name: Clear Coat 3/8" Straight Cut Fries	Product Code: 56210 05301-2
Serving Size: 2.3 oz.	Date: 8/18/2025

Vegetables

Description of Creditable Ingredients per FBG	Vegetable Subgroup	Vegetable Subgroup Raw Portion of Creditable (A)	FBG Yield (B)	Purchase Unit (C)	Creditable Amount (AxB/ C)
Potatoes, French Fries, frozen, Straight cut, Regular moisture, Ovenable, Includes USDA Foods, cooked vegetable	Starchy Vegetables	2.30 oz	14.00	16.00 oz	2.0125 1/4 cups
Total Cups Starchy Vegetables:	0.5031 cups				

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **2.3 oz.** ounce serving of the above product (ready for serving) provides ½ cup(s) of Starchy vegetables when prepared according to directions.


Signature

Jeanette Erickson
Printed Name

School & Commodity Program Administrator
Title

701-320-9120
Phone Number



Product Name: Clear Coat Low Sodium 3/8" Straight Cut Fries	Product Code: 56210 05307
Serving Size: 2.3 oz.	Date: 8/18/2025

Vegetables

Description of Creditable Ingredients per FBG	Vegetable Subgroup	Vegetable Subgroup Raw Portion of Creditable (A)	FBG Yield (B)	Purchase Unit (C)	Creditable Amount (AxB/ C)
Potatoes, French Fries, frozen, Straight cut, Regular moisture, Ovenable, Includes USDA Foods, cooked vegetable	Starchy Vegetables	2.30 oz	14.00	16.00 oz	2.0125 1/4 cups
Total Cups Starchy Vegetables:	0.5031 cups				

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **2.3 oz.** ounce serving of the above product (ready for serving) provides ½ cup(s) of Starchy vegetables when prepared according to directions.


Signature

Jeanette Erickson
Printed Name

School & Commodity Program Administrator
Title

701-320-9120
Phone Number



Product Name: Clear Coat Shoestring Fries	Product Code: 56210 05311-2
Serving Size: 2.3 oz.	Date: 8/18/2025

Vegetables

Description of Creditable Ingredients per FBG	Vegetable Subgroup	Vegetable Subgroup Raw Portion of Creditable (A)	FBG Yield (B)	Purchase Unit (C)	Creditable Amount (AxB/ C)
Potatoes, French Fries, frozen, Shoestring, Straight cut, Low moisture, cooked vegetable	Starchy Vegetables	2.30 oz	14.20	16.00 oz	2.0412 1/4 cups
Total Cups Starchy Vegetables:	0.5103 cups				

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **2.3 oz.** ounce serving of the above product (ready for serving) provides ½ cup(s) of Starchy vegetables when prepared according to directions.


Signature

Jeanette Erickson
Printed Name

School & Commodity Program Administrator
Title

701-320-9120
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Product Name: Crisp ToGo 3/8" Straight Cut Fries	Product Code: 56210 05361
Serving Size: 2.3 oz.	Date: 8/18/2025

Vegetables

Description of Creditable Ingredients per FBG	Vegetable Subgroup	Vegetable Subgroup Raw Portion of Creditable (A)	FBG Yield (B)	Purchase Unit (C)	Creditable Amount (AxB/ C)
Potatoes, French Fries, frozen, Straight Cut, Regular moisture, Ovenable, Includes USDA Foods, cooked vegetable	Starchy Vegetables	2.30 oz	14.00	16.00 oz	2.0125 1/4 cups
Total Cups Starchy Vegetables:	0.5031 cups				

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **2.3 oz.** ounce serving of the above product (ready for serving) provides ½ cup(s) of Starchy vegetables when prepared according to directions.


Signature

School & Commodity Program Administrator

Title

Jeanette Erickson

Printed Name

701-320-9120

Phone Number



Product Name: Fine Coat Shoestring Fries	Product Code: 56210 05501-2
Serving Size: 2.3 oz.	Date: 8/18/2025

Vegetables

Description of Creditable Ingredients per FBG	Vegetable Subgroup	Vegetable Subgroup Raw Portion of Creditable (A)	FBG Yield (B)	Purchase Unit (C)	Creditable Amount (AxB/ C)
Potatoes, French Fries, frozen, Shoestring, Straight cut, Low moisture, cooked vegetable	Starchy Vegetables	2.30 oz	14.20	16.00 oz	2.0412 1/4 cups
Total Cups Starchy Vegetables:	0.5031 cups				

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **2.3 oz.** ounce serving of the above product (ready for serving) provides ½ cup(s) of Starchy vegetables when prepared according to directions.


Signature

Jeanette Erickson
Printed Name

School & Commodity Program Administrator
Title

701-320-9120
Phone Number



Product Name: Fine Coat 3/8" Straight Cut Fries	Product Code: 56210 05502 -2
Serving Size: 2.3 oz.	Date: 8/18/2025

Vegetables

Description of Creditable Ingredients per FBG	Vegetable Subgroup	Vegetable Subgroup Raw Portion of Creditable (A)	FBG Yield (B)	Purchase Unit (C)	Creditable Amount (AxB/ C)
Potatoes, French Fries, frozen, Straight cut, Regular moisture, Ovenable, Includes USDA Foods cooked vegetables	Starchy Vegetables	2.30 oz	14.00	16.00 oz	2.0125 1/4 cups
Total Cups Starchy Vegetables:	0.5031 cups				

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **2.3 oz.** ounce serving of the above product (ready for serving) provides ½ cup(s) of Starchy vegetables when prepared according to directions.


Signature

Jeanette Erickson
Printed Name

School & Commodity Program Administrator
Title

701-320-9120
Phone Number



Product Name: Fine Coat 5/16" Thin Straight Cut Fries	Product Code: 56210 05503-2
Serving Size: 2.3 oz.	Date: 8/18/2025

Vegetables

Description of Creditable Ingredients per FBG	Vegetable Subgroup	Vegetable Subgroup Raw Portion of Creditable (A)	FBG Yield (B)	Purchase Unit (C)	Creditable Amount (AxB/ C)
Potatoes, French Fries, frozen, Straight cut, Regular moisture, Ovenable, Includes USDA Foods, cooked vegetable	Starchy Vegetables	2.30 oz	14.00	16.00 oz	2.0125 1/4 cups
Total Cups Starchy Vegetables:	0.5031 cups				

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **2.3 oz.** ounce serving of the above product (ready for serving) provides ½ cup(s) of Starchy vegetables when prepared according to directions.


Signature

Jeanette Erickson
Printed Name

School & Commodity Program Administrator
Title

701-320-9120
Phone Number



Product Name: Fine Coat 5/16" Thin Straight Cut Skin-On Fries	Product Code: 56210 05505-2
Serving Size: 2.3 oz.	Date: 8/18/2025

Vegetables

Description of Creditable Ingredients per FBG	Vegetable Subgroup	Vegetable Subgroup Raw Portion of Creditable (A)	FBG Yield (B)	Purchase Unit (C)	Creditable Amount (AxB/ C)
Potatoes, French Fries, frozen, Straight cut, Regular moisture, Ovenable, Includes USDA Foods, cooked vegetable	Starchy Vegetables	2.30 oz	14.00	16.00 oz	2.0125 1/4 cups
Total Cups Starchy Vegetables:	0.5031 cups				

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **2.3 oz.** ounce serving of the above product (ready for serving) provides ½ cup(s) of Starchy vegetables when prepared according to directions.


Signature

Jeanette Erickson
Printed Name

School & Commodity Program Administrator
Title

701-320-9120
Phone Number



Product Name: Cavendish Farms Hash Brown Patties	Product Code: 56210 34500-2
Serving Size: 4.6 oz.	Date: 8/18/2025

Vegetables

Description of Creditable Ingredients per FBG	Vegetable Subgroup	Vegetable Subgroup Raw Portion of Creditable (A)	FBG Yield (B)	Purchase Unit (C)	Creditable Amount (AxB/ C)
Potato Products, frozen, frozen, Hashed patty, Pre-browned, 2.25 oz each, cooked patty (about 1/4 cup cooked vegetable)	Starchy Vegetables	4.60 oz	711	16.00 oz	2.04411/4 cups
Total Cups Starchy Vegetables:	0.5110 cups				

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **4.6 oz.** ounce serving of the above product (ready for serving) provides ½ cup(s) of Starchy vegetables when prepared according to directions.


Signature

Jeanette Erickson
Printed Name

School & Commodity Program Administrator
Title

701-320-9120
Phone Number



Product Name: Flavor Crisp Select Spicy 3/8" Straight Cut Fries	Product Code: 56210 35101-2
Serving Size: 2.3 oz.	Date: 8/18/2025

Vegetables

Description of Creditable Ingredients per FBG	Vegetable Subgroup	Vegetable Subgroup Raw Portion of Creditable (A)	FBG Yield (B)	Purchase Unit (C)	Creditable Amount (AxB/ C)
Potato Products, frozen, frozen, Straight cut, Regular moisture, Ovenable, Includes USDA Foods, cooked vegetable	Starchy Vegetables	2.30 oz	14.00	16.00 oz	2.0125 1/4 cups
Total Cups Starchy Vegetables:	0.5031 cups				

Meal Pattern Contribution Statement

I certify that the above information is true and correct and that a **2.3 oz.** ounce serving of the above product (ready for serving) provides ½ cup(s) of Starchy vegetables when prepared according to directions.


Signature

School & Commodity Program Administrator

Title

Jeanette Erickson

Printed Name

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Phone Number