

Battered Classic Sweet French Toast
USDA School Lunch Meal Planning Nutrition Facts
Product Code: 96110844

NUTRITION FACTS			
Serving Size 1.90 oz. (54g) FROZEN *			
2 pieces			
Amount per Serving			
Calories 140		Calories from Fat 35	
% Daily Value*			
Total Fat 4g			6%
Saturated Fat 0.5g			3%
Trans Fat 0g			
Cholesterol < 5mg			1%
Sodium 110mg			5%
Total Carbohydrate 23g			8%
Dietary Fiber 2g			8%
Sugars 4g			
Protein 3g			
Vitamin A 0%		Vitamin C 0%	
Calcium 2%		Iron 11%	
INGREDIENTS: Bread [Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, High Fructose Corn Syrup, Salt, Yeast, Spices, Sodium Stearoyl Lactylate, Calcium Propionate (To Preserve Freshness), Soybean Oil], Water, Enriched Bleached Wheat Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vegetable Oil (Soybean And/Or Canola), Sugar, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid). Contains 2% or less of Artificial Flavor, Dextrose, Dried Yeast, Dried Whole Egg, Ferric Orthophosphate, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Milk Protein Concentrate, Modified Food Starch, Modified Wheat Starch, Natural Flavors, Salt, Wheat Starch, Whey, White Whole Wheat Flour.			

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Dec. 2007 Update)
Product: 14.75g of enriched or whole grain-meal and /or flour, bran, and/or germ per 1 grain/bread serving (pg. 3-8)

McCain Equivalent per Bag			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
2 Pounds	16.80	1 grain/bread	6

McCain Equivalent per Case			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
10 Pounds (5 bags per case)	84.00	1 grain/bread	1.2

Grain/Bread Servings

* Per FBG, 2 French Toast Sticks (1.9oz) equals 1 grain/bread serving

I certify that this information is true and correct.

2/1/2011
Date

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