

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 05-29-07)

Visit us at www.fns.usda.gov/fdd

B095 - MILK, INSTANT, NONFAT, DRY, 25.6 OZ

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> U.S. Extra Grade instant nonfat dry milk made by removing water from pasteurized skim milk with no added preservative.
PACK/YIELD	<ul style="list-style-type: none"> 12/25.6 oz pkgs per case. One 25.6 oz pkg AP yields about 10$\frac{2}{3}$ cups instant nonfat dry milk powder and provides about 32.0 1-cup servings (2 gal) reconstituted milk. One lb AP yields about 6$\frac{2}{3}$ cups instant nonfat dry milk powder and provides about 20.0 1-cup servings (1 gal 1 qt) reconstituted milk. CN Crediting: Reconstituted nonfat dry milk may not be used to meet the fluid milk requirement for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Store nonfat dry milk in a cool, dry place. When exposed to the air and moisture, it becomes lumpy and the flavor changes. Store opened nonfat dry milk in tightly covered and labeled containers and use in recipes within 3 to 5 days. After mixing with water, cover milk and refrigerate. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Milk Group
Get your calcium-rich foods
MyPyramid.gov

Nutrition Information

Milk, instant, nonfat, dry, nonfortified

	1/3 cup dry milk (makes 1 cup milk) (23 g)
Calories	82
Protein	8.07 g
Carbohydrate	12.00 g
Dietary Fiber	0 g
Sugars	12.00 g
Total Fat	0.17 g
Saturated Fat	0.11 g
Trans Fat	0 g
Cholesterol	4 mg
Iron	0.07 mg
Calcium	283 mg
Sodium	126 mg
Magnesium	27 mg
Potassium	392 mg
Vitamin A	3 IU
Vitamin A	1 RAE
Vitamin C	1.3 mg
Vitamin E	0 mg

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<p>PREPARATION/ COOKING INSTRUCTIONS</p>	<ul style="list-style-type: none"> • To reconstitute one cup nonfat dry milk, combine 1/3 cup (0.8 oz) instant nonfat dry milk powder with 1 cup water and mix well. • To reconstitute one quart nonfat dry milk, combine 1 1/3 cups (3.2 oz) instant nonfat dry milk powder with 3 3/4 cups water and mix well. • To reconstitute one gallon nonfat milk, combine 5 1/3 cups (12.8 oz) instant nonfat dry milk powder with 3 qt 3 cups water and mix well. • Use nonfat dry milk as directed in recipes requiring dry or reconstituted milk or as a substitute in a cooked product when fresh milk is specified. • When nonfat dry milk is specified in recipes such as bread, biscuits, muffins, and cakes that contain large portions of dry ingredients, the nonfat dry milk may be mixed with the other dry ingredients. The water for reconstitution may be added to the liquid ingredients.
<p>USES AND TIPS</p>	<ul style="list-style-type: none"> • Use reconstituted nonfat dry milk in place of fresh milk in recipes such as breads, cakes, soups, gravies, sauces, mashed potatoes, and custards. Try adding one tablespoon nonfat dry milk to smoothies for a creamy treat with added protein.
<p>FOOD SAFETY INFORMATION</p>	<ul style="list-style-type: none"> • Visually inspect for presence of foreign substances, insects, or molds before use. • For reconstituted nonfat milk, if not used immediately, cover and refrigerate.
<p>BEST IF USED BY GUIDANCE</p>	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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B090 - MILK, INSTANT, NONFAT, DRY, 4 LB

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> U.S. Extra Grade instant nonfat dry milk made by removing water from pasteurized skim milk with no added preservative.
PACK/YIELD	<ul style="list-style-type: none"> 6/4 lb pkgs per case. One 4 lb pkg AP yields about 26²/₃ cups instant nonfat dry milk powder and provides about 80.0 1-cup servings (5 gal) reconstituted milk. One lb AP yields about 6²/₃ cups instant nonfat dry milk powder and provides about 20.0 1-cup servings (1 gal 1 qt) reconstituted milk. CN Crediting: Reconstituted nonfat dry milk may not be used to meet the fluid milk requirement for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Store nonfat dry milk in a cool, dry place. When exposed to the air and moisture, it becomes lumpy and the flavor changes. Store opened nonfat dry milk in tightly covered and labeled containers and use in recipes within 3 to 5 days. After mixing with water, cover milk and refrigerate. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Milk Group
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MyPyramid.gov

Nutrition Information

Milk, instant, nonfat, dry, nonfortified

	1/3 cup dry milk (makes 1 cup milk) (23 g)
Calories	82
Protein	8.07 g
Carbohydrate	12.00 g
Dietary Fiber	0 g
Sugars	12.00 g
Total Fat	0.17 g
Saturated Fat	0.11 g
Trans Fat	0 g
Cholesterol	4 mg
Iron	0.07 mg
Calcium	283 mg
Sodium	126 mg
Magnesium	27 mg
Potassium	392 mg
Vitamin A	3 IU
Vitamin A	1 RAE
Vitamin C	1.3 mg
Vitamin E	0 mg

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B090 - MILK, INSTANT, NONFAT, DRY, 4 LB

<p>PREPARATION/ COOKING INSTRUCTIONS</p>	<ul style="list-style-type: none"> • To reconstitute one cup nonfat dry milk, combine 1/3 cup (0.8 oz) instant nonfat dry milk powder with 1 cup water and mix well. • To reconstitute one quart nonfat dry milk, combine 1 1/3 cups (3.2 oz) instant nonfat dry milk powder with 3 3/4 cups water and mix well. • To reconstitute one gallon nonfat milk, combine 5 1/3 cups (12.8 oz) instant nonfat dry milk powder with 3 qt 3 cups water and mix well. • Use nonfat dry milk as directed in recipes requiring dry or reconstituted milk or as a substitute in a cooked product when fresh milk is specified. • When nonfat dry milk is specified in recipes such as bread, biscuits, muffins, and cakes that contain large portions of dry ingredients, the nonfat dry milk may be mixed with the other dry ingredients. The water for reconstitution may be added to the liquid ingredients.
<p>USES AND TIPS</p>	<ul style="list-style-type: none"> • Use reconstituted nonfat dry milk in place of fresh milk in recipes such as breads, cakes, soups, gravies, sauces, mashed potatoes, and custards. Try adding one tablespoon nonfat dry milk to smoothies for a creamy treat with added protein.
<p>FOOD SAFETY INFORMATION</p>	<ul style="list-style-type: none"> • Visually inspect for presence of foreign substances, insects, or molds before use. • For reconstituted nonfat milk, if not used immediately, cover and refrigerate.
<p>BEST IF USED BY GUIDANCE</p>	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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B131 - MILK, INSTANT, NONFAT, DRY, 55 LB

CATEGORY	<ul style="list-style-type: none"> • Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> • U.S. Extra Grade instant nonfat dry milk made by removing water from pasteurized skim milk with no added preservative.
PACK/YIELD	<ul style="list-style-type: none"> • 55 lb bag. • One 55 lb bag AP yields about 366½ cups instant nonfat dry milk powder and provides about 1100.0 1-cup servings (68 gal 3 qt) reconstituted milk. • One lb AP yields about 6½ cups instant nonfat dry milk powder and provides about 20.0 1-cup servings (1 gal 1 qt) reconstituted milk. • CN Crediting: Reconstituted nonfat dry milk may not be used to meet the fluid milk requirement for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> • Store nonfat dry milk in a cool, dry place. When exposed to the air and moisture, it becomes lumpy and the flavor changes. • Store opened nonfat dry milk in tightly covered and labeled containers and use in recipes within 3 to 5 days. • After mixing with water, cover milk and refrigerate. • Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Milk, instant, nonfat, dry, nonfortified

	½ cup dry milk (makes 1 cup milk) (23 g)
Calories	82
Protein	8.07 g
Carbohydrate	12.00 g
Dietary Fiber	0 g
Sugars	12.00 g
Total Fat	0.17 g
Saturated Fat	0.11 g
Trans Fat	0 g
Cholesterol	4 mg
Iron	0.07 mg
Calcium	283 mg
Sodium	126 mg
Magnesium	27 mg
Potassium	392 mg
Vitamin A	3 IU
Vitamin A	1 RAE
Vitamin C	1.3 mg
Vitamin E	0 mg

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B131 - MILK, INSTANT, NONFAT, DRY, 55 LB

<p>PREPARATION/ COOKING INSTRUCTIONS</p>	<ul style="list-style-type: none"> • To reconstitute one cup nonfat dry milk, combine 1/3 cup (0.8 oz) instant nonfat dry milk powder with 1 cup water and mix well. • To reconstitute one quart nonfat dry milk, combine 1 1/3 cups (3.2 oz) instant nonfat dry milk powder with 3 3/4 cups water and mix well. • To reconstitute one gallon nonfat milk, combine 5 1/3 cups (12.8 oz) instant nonfat dry milk powder with 3 qt 3 cups water and mix well. • Use nonfat dry milk as directed in recipes requiring dry or reconstituted milk or as a substitute in a cooked product when fresh milk is specified. • When nonfat dry milk is specified in recipes such as bread, biscuits, muffins, and cakes which contain large portions of dry ingredients, the nonfat dry milk may be mixed with the other dry ingredients. The water for reconstitution may be added to the liquid ingredients.
<p>USES AND TIPS</p>	<ul style="list-style-type: none"> • Use reconstituted nonfat dry milk in place of fresh milk in recipes such as breads, cakes, soups, gravies, sauces, mashed potatoes, and custards. Try adding one tablespoon nonfat dry milk to smoothies for a creamy treat with added protein.
<p>FOOD SAFETY INFORMATION</p>	<ul style="list-style-type: none"> • Visually inspect for presence of foreign substances, insects, or molds before use. • For reconstituted nonfat milk, if not used immediately, cover and refrigerate.
<p>BEST IF USED BY GUIDANCE</p>	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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B114 - MILK, REGULAR (NONINSTANT), NONFAT, DRY, 55 LB

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Nonfat dry milk (noninstant) obtained by the removal of water from pasteurized skim milk.
PACK/YIELD	<ul style="list-style-type: none"> 55 lb bag. One 55 lb bag AP yields about 207 cups noninstant nonfat dry milk powder and provides about 1100.0 1-cup servings (68 gal 3 qt) reconstituted milk. One lb AP yields about 3¾ cups noninstant nonfat dry milk powder and provides about 20.0 1-cup servings (1 gal 1 qt) reconstituted milk. CN Crediting: Reconstituted nonfat dry milk may not be used to meet the fluid milk requirement for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Store nonfat dry milk in a cool, dry place. When exposed to the air and moisture, it becomes lumpy and the flavor changes. Store opened nonfat dry milk in tightly covered and labeled containers and use in recipes within 3 to 5 days. After mixing with water, cover milk and refrigerate. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Milk, regular, nonfat, dry, nonfortified

	3 Tbsp dry milk (makes 1 cup milk) (23 g)
Calories	81
Protein	8.14 g
Carbohydrate	11.70 g
Dietary Fiber	0 g
Sugars	11.70 g
Total Fat	0.17 g
Saturated Fat	0.11 g
Trans Fat	0 g
Cholesterol	4 mg
Iron	0.07 mg
Calcium	283 mg
Sodium	120 mg
Magnesium	25 mg
Potassium	404 mg
Vitamin A	5 IU
Vitamin A	1 RAE
Vitamin C	1.5 mg
Vitamin E	0 mg

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B114 - MILK, REGULAR (NONINSTANT), NONFAT, DRY, 55 LB

<p>PREPARATION/ COOKING INSTRUCTIONS</p>	<ul style="list-style-type: none"> • To reconstitute one cup nonfat milk, sprinkle 3 Tbsp (0.8 oz) noninstant dry milk powder on top of 1 cup water at room temperature. Beat with wire whip until dissolved. • To reconstitute one quart nonfat milk, sprinkle ¾ cup (3.2 oz) noninstant dry milk powder on top of 3¾ cups water at room temperature. Beat with mixer, rotary beater or wire whip until dissolved. • To reconstitute one gallon nonfat milk, sprinkle 3 cups (12.8 oz) noninstant dry milk powder on top of 3 qt 3 cups water at room temperature. Beat with mixer, rotary beater, or wire whip until dissolved. • To prepare one gallon sour milk, use one cup vinegar in place of one cup water in recipe above for nonfat milk. • When nonfat dry milk is specified in recipes such as bread, biscuits, muffins and cakes which contain large portions of dry ingredients, the nonfat dry milk may be mixed with the other dry ingredients. The water for reconstitution may be added to the liquid ingredients. • Use nonfat dry milk as directed in recipes requiring dry or reconstituted milk or as a substitute in a cooked product when fresh milk is specified. In recipes specifying both weight and volume measurements for dry milk, using the weight will give more consistent results.
<p>USES AND TIPS</p>	<ul style="list-style-type: none"> • Use reconstituted nonfat dry milk in place of fresh milk in recipes such as breads, cakes, soups, gravies, sauces, mashed potatoes, and custards.
<p>FOOD SAFETY INFORMATION</p>	<ul style="list-style-type: none"> • Visually inspect for presence of foreign substances, insects, or molds before use. • For reconstituted nonfat milk, if not used immediately, cover and refrigerate.
<p>BEST IF USED BY GUIDANCE</p>	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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B664 – OIL, SOYBEAN, LOW SATURATED FAT, 1 GAL



Nutrition Information

Oil, vegetable, low saturated fat

CATEGORY	<ul style="list-style-type: none"> • Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> • Refined, bleached, and deodorized soybean oil, containing one gram of saturated fat per serving (50% less than regular soybean oil). This soybean oil retains the benefits and properties of traditional soybean oil. Soybean oil may be partially hydrogenated.
PACK/YIELD	<ul style="list-style-type: none"> • 6/1 gallon plastic bottles per case. • One 1 gallon bottle AP yields 16 cups oil and provides 256 1-Tbsp servings oil. • CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> • Store bottles of oil in a cool, dry place. • Carefully clean spout; replace and screw cap tightly after each use. When held below 32 °F, oil may form solid material that disappears when the oil is warmed. • Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

	1 Tbsp (14 g)	1 cup (218 g)
Calories	120	1927
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Dietary Fiber	0 g	0 g
Sugars	0 g	0 g
Total Fat	13.60 g	218.00 g
Saturated Fat	1.01 g	16.20 g
Trans Fat	0.35 g	5.62 g
Cholesterol	0 mg	0 mg
Iron	0 mg	0.04 mg
Calcium	0 mg	0 mg
Sodium	0 mg	0 mg
Magnesium	0 mg	0 mg
Potassium	0 mg	0 mg
Vitamin A	0 IU	0 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0 mg	0 mg
Vitamin E	1.25 mg	20.08 mg

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B664 – OIL, SOYBEAN, LOW SATURATED FAT, 1 GAL

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Use as directed in recipes specifying oil, salad oil, or vegetable oil. • For general use, vegetable oil and hydrogenated shortening are interchangeable by weight, but not by volume.
USES AND TIPS	<ul style="list-style-type: none"> • Use in recipes specifying oil, melted fat, or hydrogenated shortening such as biscuits, cornbread, muffins, rolls, pie dough, and quick bread recipes. Oil can also be used for deep fat frying, pan greasing, oiling baked potatoes, and in salad dressing.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Store properly and use as soon as possible to prevent rancidity.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

B670 – OIL, VEGETABLE, 1 GAL



Nutrition Information

Oil, vegetable, soybean, refined

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Refined, bleached and deodorized canola, corn, cottonseed, olive, safflower, sesame, soybean or sunflower oil or a combination. Vegetable oil may have been "winterized." The term "winterized" means that the oil has received special processing so that if used for salad dressing or mayonnaise, it will not solidify or separate at refrigerator temperatures.
PACK/YIELD	<ul style="list-style-type: none"> 6/1 gallon plastic bottles per case. One 1 gallon bottle AP yields 16 cups oil and provides 256 1-Tbsp servings oil. CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Store bottles of oil in a cool, dry place. Carefully clean spout; replace, and screw cap tightly after each use. When held below 32 °F oil may form solid material which will disappear when the oil is warmed. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

	1 Tbsp (14 g)	1 cup (218 g)
Calories	120	1927
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Dietary Fiber	0 g	0 g
Sugars	0 g	0 g
Total Fat	13.60 g	218.00 g
Saturated Fat	2.14 g	33.25 g
Trans Fat	0.09 g	1.48 g
Cholesterol	0 mg	0 mg
Iron	0 mg	0.04 mg
Calcium	0 mg	0 mg
Sodium	0 mg	0 mg
Magnesium	0 mg	0 mg
Potassium	0 mg	0 mg
Vitamin A	0 IU	0 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0 mg	0 mg
Vitamin E	1.25 mg	20.08 mg



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B670 – OIL, VEGETABLE, 1 GAL

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Use as directed in recipes specifying oil, salad oil, or vegetable oil. • For general use, vegetable oil and hydrogenated shortening are interchangeable by weight but not by volume.
USES AND TIPS	<ul style="list-style-type: none"> • Use in recipes specifying oil, melted fat, or hydrogenated shortening such as biscuits, cornbread, muffins, rolls, pie dough, and quick bread recipes. Oil can also be used for deep fat frying, pan greasing, oiling baked potatoes, and in salad dressing.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Store properly and use as soon as possible to prevent rancidity.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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B665 – OIL, VEGETABLE, 48 FL OZ

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Refined, bleached and deodorized canola, corn, cottonseed, olive, safflower, sesame, soybean or sunflower oil or a combination. Vegetable oil may have been "winterized." The term "winterized" means that the oil has received special processing so that if used for salad dressing or mayonnaise, it will not solidify or separate at refrigerator temperatures.
PACK/YIELD	<ul style="list-style-type: none"> 9/48 fl oz plastic bottles per case. One 48 fl oz bottle AP yields 6 cups oil and provides 96 1-Tbsp servings oil. CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Store bottles of oil in a cool, dry place. Carefully clean spout; replace, and screw cap tightly after each use. When held below 32 °F oil may form solid material which will disappear when the oil is warmed. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Oil, vegetable, soybean, refined

	1 Tbsp (14 g)	1 cup (218 g)
Calories	120	1927
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Dietary Fiber	0 g	0 g
Sugars	0 g	0 g
Total Fat	13.60 g	218.00 g
Saturated Fat	2.14 g	33.25 g
Trans Fat	0.09 g	1.48 g
Cholesterol	0 mg	0 mg
Iron	0 mg	0.04 mg
Calcium	0 mg	0 mg
Sodium	0 mg	0 mg
Magnesium	0 mg	0 mg
Potassium	0 mg	0 mg
Vitamin A	0 IU	0 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0 mg	0 mg
Vitamin E	1.25 mg	20.08 mg



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B665 – OIL, VEGETABLE, 48 FL OZ

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none">• Use as directed in recipes specifying oil, salad oil, or vegetable oil.• For general use, vegetable oil and hydrogenated shortening are interchangeable by weight but not by volume.
USES AND TIPS	<ul style="list-style-type: none">• Use in recipes specifying oil, melted fat, or hydrogenated shortening such as biscuits, cornbread, muffins, rolls, pie dough, and quick breads recipes. Oil can also be used for deep fat frying, pan greasing, oiling baked potatoes, and in salad dressing.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none">• Store properly and use as soon as possible to prevent rancidity.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none">• For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm.• For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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B666 – OIL, VEGETABLE, 48 FL OZ

CATEGORY	<ul style="list-style-type: none"> • Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> • Refined, bleached and deodorized canola, corn, cottonseed, olive, safflower, sesame, soybean or sunflower oil or a combination. Vegetable oil may have been "winterized." The term "winterized" means that the oil has received special processing so that if used for salad dressing or mayonnaise, it will not solidify or separate at refrigerator temperatures.
PACK/YIELD	<ul style="list-style-type: none"> • 8/48 fl oz plastic bottles per case. • One 48 fl oz bottle AP yields 6 cups oil and provides 96 1-Tbsp servings oil. • CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> • Store bottles of oil in a cool, dry place. • Carefully clean spout; replace, and screw cap tightly after each use. When held below 32 °F oil may form solid material which will disappear when the oil is warmed. • Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Oil, vegetable, soybean, refined

	1 Tbsp (14 g)	1 cup (218 g)
Calories	120	1927
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Dietary Fiber	0 g	0 g
Sugars	0 g	0 g
Total Fat	13.60 g	218.00 g
Saturated Fat	2.14 g	33.25 g
<i>Trans</i> Fat	0.09 g	1.48 g
Cholesterol	0 mg	0 mg
Iron	0 mg	0.04 mg
Calcium	0 mg	0 mg
Sodium	0 mg	0 mg
Magnesium	0 mg	0 mg
Potassium	0 mg	0 mg
Vitamin A	0 IU	0 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0 mg	0 mg
Vitamin E	1.25 mg	20.08 mg



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(last updated, 07-27-07)

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B666 – OIL, VEGETABLE, 48 FL OZ

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Use as directed in recipes specifying oil, salad oil, or vegetable oil. • For general use, vegetable oil and hydrogenated shortening are interchangeable by weight but not by volume.
USES AND TIPS	<ul style="list-style-type: none"> • Use in recipes specifying oil, melted fat, or hydrogenated shortening such as biscuits, cornbread, muffins, rolls, pie dough, and quick bread recipes. Oil can also be used for deep fat frying, pan greasing, oiling baked potatoes, and in salad dressing.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Store properly and use as soon as possible to prevent rancidity.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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(last updated, 05-11-07)

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**B883 – PUDDING, CANS, 50% CHOCOLATE & VANILLA,
SINGLE SERVE, 3.25 OZ**



Nutrition Information

Pudding, cans, chocolate & vanilla

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> 50% chocolate and vanilla pudding is shelf stable and packaged in a 3.25 oz ready-to-eat can with aluminum pull-tab tops.
PACK/YIELD	<ul style="list-style-type: none"> 48/3.25 oz units per case. Each individual unit provides 3.25 oz (by weight) of pudding. CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Store unopened pudding cans in a cool, dry place off the floor. For best quality, do not refrigerate or freeze or expose to direct sunlight. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

	3.25 oz can (92 g)
Calories	124
Protein	2.30 g
Carbohydrate	20.73 g
Dietary Fiber	0.4 g
Sugars	17.53 g
Total Fat	3.5 g
Saturated Fat	1.02 g
<i>Trans</i> Fat	N/A
Cholesterol	5 mg
Iron	0.29 mg
Calcium	82 mg
Sodium	121 mg
Magnesium	13 mg
Potassium	135 mg
Vitamin A	26 IU
Vitamin A	7 RAE
Vitamin C	0.80 mg
Vitamin E	0.13 mg

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(last updated, 05-11-07)

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B883 – PUDDING, CANS, 50% CHOCOLATE & VANILLA, SINGLE SERVE, 3.25 OZ

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Pudding is ready to eat once can (unit) is opened.
USES AND TIPS	<ul style="list-style-type: none"> • Pudding may be used as a snack or dessert.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Consume pudding upon opening.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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(last updated, 05-11-07)

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B885 – PUDDING, CANS, CHOCOLATE, SINGLE SERVE, 3.25 OZ

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Chocolate pudding is shelf stable and packaged in a 3.25 oz ready-to-eat, single serve can with aluminum pull-tab tops.
PACK/YIELD	<ul style="list-style-type: none"> 48/3.25 oz units per case. Each individual unit provides 3.25 oz (by weight) of pudding. CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Store unopened pudding in a cool, dry place off the floor. For best quality, do not refrigerate or freeze or expose to direct sunlight. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Pudding, cans, chocolate

	3.25 oz can (92 g)
Calories	128
Protein	2.49 g
Carbohydrate	21.19 g
Dietary Fiber	0.9 g
Sugars	16.45 g
Total Fat	3.69 g
Saturated Fat	0.65 g
Trans Fat	N/A
Cholesterol	3 mg
Iron	0.47 mg
Calcium	83 mg
Sodium	119 mg
Magnesium	19 mg
Potassium	166 mg
Vitamin A	33 IU
Vitamin A	9 RAE
Vitamin C	1.7 mg
Vitamin E	0.27 mg

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(last updated, 05-11-07)

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B885 – PUDDING, CANS, CHOCOLATE, SINGLE SERVE, 3.25 OZ

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Pudding is ready to eat once can (unit) is opened.
USES AND TIPS	<ul style="list-style-type: none"> • Pudding may be used as a snack or dessert.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Consume pudding upon opening.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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B884 – PUDDING, CANS, VANILLA, SINGLE SERVE, 3.25 OZ

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Vanilla pudding is shelf stable and packaged in a 3.25 oz ready-to-eat, single serve can (unit) with aluminum pull-tab tops.
PACK/YIELD	<ul style="list-style-type: none"> 48/3.25 oz units per case. Each individual unit provides 3.25 oz (by weight) of pudding. CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Store unopened pudding cans in a cool, dry place off the floor. For best quality, do not refrigerate or freeze or expose to direct sunlight. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Pudding, cans, vanilla

	3.25 oz can (92 g)
Calories	120
Protein	2.12 g
Carbohydrate	20.27 g
Dietary Fiber	0 g
Sugars	18.61 g
Total Fat	3.32 g
Saturated Fat	1.39 g
Trans Fat	N/A
Cholesterol	6 mg
Iron	0.12 mg
Calcium	81 mg
Sodium	124 mg
Magnesium	7 mg
Potassium	104 mg
Vitamin A	19 IU
Vitamin A	6 RAE
Vitamin C	0 mg
Vitamin E	0 mg

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(last updated, 05-11-07)

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B884 – PUDDING, CANS, VANILLA, SINGLE SERVE, 3.25 OZ

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Pudding is ready to eat once can (unit) is opened.
USES AND TIPS	<ul style="list-style-type: none"> • Pudding may be used as a snack or dessert.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Consume pudding upon opening.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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**B882 – PUDDING, CUPS, 50% CHOCOLATE & VANILLA,
SINGLE SERVE, 3.5 OZ**

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> 50% chocolate and vanilla pudding is shelf stable and packaged in a 3.5 oz ready-to-eat, single serve cup.
PACK/YIELD	<ul style="list-style-type: none"> 48/3.5 oz units per case. Each individual unit provides 3.5 oz (by weight) of pudding. CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Store unopened pudding in a cool, dry place off the floor. For best quality, do not refrigerate or freeze or expose to direct sunlight. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



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Nutrition Information

Pudding cups, chocolate & vanilla

	3.5 oz cup (99 g)
Calories	134
Protein	2.48 g
Carbohydrate	22.32 g
Dietary Fiber	0.50 g
Sugars	18.87 g
Total Fat	3.77 g
Saturated Fat	1.10 g
Trans Fat	N/A
Cholesterol	5 mg
Iron	0.32 mg
Calcium	88 mg
Sodium	131 mg
Magnesium	14 mg
Potassium	145 mg
Vitamin A	28 IU
Vitamin A	8 RAE
Vitamin C	0.90 mg
Vitamin E	0.14 mg

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B882 – PUDDING, CUPS, 50% CHOCOLATE & VANILLA, SINGLE SERVE, 3.5 OZ

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Pudding is ready to eat once cup (unit) is opened.
USES AND TIPS	<ul style="list-style-type: none"> • Pudding may be used as a snack or dessert.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Consume pudding upon opening.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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B881 – PUDDING, CUPS, CHOCOLATE, SINGLE SERVE, 3.5 OZ



Nutrition Information

Pudding cups, chocolate

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Chocolate pudding is shelf stable and packaged in a 3.5 oz ready-to-eat, single serve cup.
PACK/YIELD	<ul style="list-style-type: none"> 48/3.5 oz units per case. Each individual unit provides 3.5 oz (by weight) of pudding. CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Store unopened pudding in a cool, dry place off the floor. For best quality, do not refrigerate or freeze or expose to direct sunlight. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

	3.5 oz cup (99 g)
Calories	138
Protein	2.68 g
Carbohydrate	22.82 g
Dietary Fiber	1.0 g
Sugars	17.71 g
Total Fat	3.97 g
Saturated Fat	0.70 g
Trans Fat	N/A
Cholesterol	3 mg
Iron	0.51 mg
Calcium	89 mg
Sodium	128 mg
Magnesium	21 mg
Potassium	179 mg
Vitamin A	36 IU
Vitamin A	10 RAE
Vitamin C	1.8 mg
Vitamin E	0.29 mg

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(last updated, 05-11-07)

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B881 – PUDDING, CUPS, CHOCOLATE, SINGLE SERVE, 3.5 OZ

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Pudding is ready to eat once cup (unit) is opened.
USES AND TIPS	<ul style="list-style-type: none"> • Pudding may be used as a snack or dessert.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Consume pudding upon opening.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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B880 – PUDDING, CUPS, VANILLA, SINGLE SERVE, 3.5 OZ

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Vanilla pudding is shelf stable and packaged in a 3.5 oz ready-to-eat, single serve cup.
PACK/YIELD	<ul style="list-style-type: none"> 48/3.5 oz units per case. Each individual unit provides 3.5 oz (by weight) of pudding. CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Store unopened pudding cups (units) in a cool, dry place off the floor. For best quality, do not refrigerate or freeze or expose to direct sunlight. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Pudding cups, vanilla

	3.5 oz cup (99 g)
Calories	129
Protein	2.28 g
Carbohydrate	21.83 g
Dietary Fiber	0 g
Sugars	20.04 g
Total Fat	3.57 g
Saturated Fat	1.50 g
Trans Fat	N/A
Cholesterol	7 mg
Iron	0.13 mg
Calcium	87 mg
Sodium	134 mg
Magnesium	8 mg
Potassium	112 mg
Vitamin A	21 IU
Vitamin A	6 RAE
Vitamin C	0 mg
Vitamin E	0 mg

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B880 – PUDDING, CUPS, VANILLA, SINGLE SERVE, 3.5 OZ

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Pudding is ready to eat once cup (unit) is opened.
USES AND TIPS	<ul style="list-style-type: none"> • Pudding may be used as a snack or dessert.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Consume pudding upon opening.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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(last updated, 05-29-07)

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B682 – SALAD DRESSING, REDUCED CALORIE, 1 GAL

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Reduced calorie mayonnaise based salad dressing is made from the same ingredients and has the same characteristics as regular salad dressing. It is formulated to contain at least 25% less salad oil than regular commodity salad dressing. The final fat content of the reduced calorie salad dressing shall not exceed 22.5%.
PACK/YIELD	<ul style="list-style-type: none"> 4/1 gallon plastic bottles per case. One gallon AP yields about 16 cups salad dressing and provides about 256 1-Tbsp (15g) servings. CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Salad dressings are best stored unopened at a temperature of 50 °F or below. Store opened salad dressing containers covered and labeled and under refrigeration. Do not freeze salad dressing. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Salad dressing, mayonnaise and mayonnaise-type, low calorie

	1 Tbsp (15 g)	1 cup (240 g)
Calories	38	610
Protein	0.13 g	2.09 g
Carbohydrate	3.47 g	55.45 g
Dietary Fiber	0 g	0 g
Sugars	0.63 g	10.07 g
Total Fat	2.75 g	44.08 g
Saturated Fat	0.43 g	6.87 g
Trans Fat	N/A	N/A
Cholesterol	4 mg	60 mg
Iron	0.04 mg	0.60 mg
Calcium	2 mg	32 mg
Sodium	100 mg	1603 mg
Magnesium	0 mg	5 mg
Potassium	3 mg	56 mg
Vitamin A	32 IU	510 IU
Vitamin A	3 RAE	49 RAE
Vitamin C	0 mg	0 mg
Vitamin E	0.45 mg	7.12 mg

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(last updated, 05-29-07)

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B682 – SALAD DRESSING, REDUCED CALORIE, 1 GAL

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Serve with salads or vegetables or as recipe ingredient.
USES AND TIPS	<ul style="list-style-type: none"> • Use reduced calorie salad dressing on green salads, coleslaw, and other prepared salads. Also suitable to use as a marinade for meats or as a dipping sauce for fresh vegetables and other finger foods.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Store properly and use as soon as possible to prevent rancidity.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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B720 – SHORTENING, VEGETABLE, CANNED, 3 LB

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> The vegetable shortening contains partially hydrogenated deodorized vegetable oil or blends of vegetable oils with no added antioxidants or antifoaming agents.
PACK/YIELD	<ul style="list-style-type: none"> 12/3 lb cans per case. One 3 lb can AP yields about 6¾ cups vegetable shortening. One lb AP yields about 2¼ cups vegetable shortening. CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Store shortening in a cool, dry place. If held above 90 °F it may lose its creaming ability. Store opened shortening by wrapping and covering tightly. Shortening will lose quality when exposed to air. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Shortening, all purpose, soybean (partially hydrogenated) and cottonseed

	1 Tbsp (13 g)	1 cup (205 g)
Calories	115	1812
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Dietary Fiber	0 g	0 g
Sugars	0 g	0 g
Total Fat	12.80 g	205.00 g
Saturated Fat	2.98 g	47.65 g
Trans Fat	4.28 g	68.50 g
Cholesterol	0 mg	0 mg
Iron	0 mg	0 mg
Calcium	0 mg	0 mg
Sodium	0 mg	0 mg
Magnesium	0 mg	0 mg
Potassium	0 mg	0 mg
Vitamin A	0 IU	0 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0 mg	0 mg
Vitamin E	0.10 mg	1.64 mg

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(last updated, 05-29-07)

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B720 – SHORTENING, VEGETABLE, CANNED, 3 LB

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Use in recipes specifying shortening. • For general use, vegetable oil and hydrogenated shortening are interchangeable by weight but not by volume.
USES AND TIPS	<ul style="list-style-type: none"> • Use shortening in breads, pie crusts, cakes, cookies, and other baked items. Shortening may be used for pan frying meat, poultry, and for greasing pans.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Store properly and use as soon as possible to prevent rancidity.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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(last updated, 05-29-07)

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B730 – SHORTENING, VEGETABLE, 50 LB

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> The vegetable shortening contains partially hydrogenated deodorized vegetable oil or blends of vegetable oils with no added antioxidants or antifoaming agents.
PACK/YIELD	<ul style="list-style-type: none"> 50 lb cube. One 50 lb cube AP yields about 110$\frac{2}{3}$ cups vegetable shortening. One lb AP yields about 2$\frac{1}{4}$ cups vegetable shortening. CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Store shortening in a cool, dry place. If held above 90 °F it may lose its creaming ability. Store opened shortening by wrapping and covering tightly. Shortening will lose quality when exposed to air. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Shortening, all purpose, soybean (partially hydrogenated) and cottonseed

	1 Tbsp (13 g)	1 cup (205 g)
Calories	115	1812
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Dietary Fiber	0 g	0 g
Sugars	0 g	0 g
Total Fat	12.80 g	205.00 g
Saturated Fat	2.98 g	47.65 g
Trans Fat	4.28 g	68.50 g
Cholesterol	0 mg	0 mg
Iron	0 mg	0 mg
Calcium	0 mg	0 mg
Sodium	0 mg	0 mg
Magnesium	0 mg	0 mg
Potassium	0 mg	0 mg
Vitamin A	0 IU	0 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0 mg	0 mg
Vitamin E	0.10 mg	1.64 mg

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 05-29-07)

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B730 – SHORTENING, VEGETABLE, 50 LB

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Use in recipes specifying shortening. • For general use, vegetable oil and hydrogenated shortening are interchangeable by weight but not by volume.
USES AND TIPS	<ul style="list-style-type: none"> • Use shortening in breads, pie crusts, cakes, cookies, and other baked items. Shortening may be used for pan frying meat, poultry, and for greasing pans.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Store properly and use as soon as possible to prevent rancidity.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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B685 – SHORTENING, VEGETABLE, LIQUID, 1 GAL

CATEGORY	<ul style="list-style-type: none"> • Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> • Liquid shortening (deep-fry cooking) consists of deodorized vegetable fats and oils, or blends of vegetable oils. The fats and oils are processed by hydrogenation. The liquid shortening contains antifoaming agents and may contain antioxidants.
PACK/YIELD	<ul style="list-style-type: none"> • 6/1 gallon plastic bottles per case. • One 1 gallon bottle AP yields 16 cups vegetable shortening and provides 256 1-Tbsp servings vegetable shortening. • CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> • Store shortening in a cool, dry place. • Carefully clean spout; replace, and screw cap tightly after each use. When held below 32 °F oil may form solid material which will disappear when the oil is warmed. • Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Shortening, creamy liquid, soybean and partially hydrogenated soybean

	1 Tbsp (13 g)	1 cup (205 g)
Calories	113	1812
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Dietary Fiber	0 g	0 g
Sugars	0 g	0 g
Total Fat	12.80 g	205.00 g
Saturated Fat	2.19 g	35.14 g
Trans Fat	1.36 g	21.76 g
Cholesterol	0 mg	0 mg
Iron	0 mg	0 mg
Calcium	0 mg	0 mg
Sodium	0 mg	0 mg
Magnesium	0 mg	0 mg
Potassium	0 mg	0 mg
Vitamin A	0 IU	0 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0 mg	0 mg
Vitamin E	0.10 mg	1.64 mg

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 05-29-07)

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PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Use as directed in recipes specifying oil, salad oil, or vegetable oil. • For general use, vegetable oil and hydrogenated shortening are interchangeable by weight but not by volume.
USES AND TIPS	<ul style="list-style-type: none"> • Use in recipes specifying oil, melted fat, or hydrogenated shortening such as biscuits, cornbread, muffins, rolls, pie dough, and quick bread recipes. Oil can also be used for deep fat frying, pan greasing, oiling baked potatoes, and in salad dressing.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Store properly and use as soon as possible to prevent rancidity.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.