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## Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10426 Potato Pearls® Smart Servings™ Mashed Potatoes 12/26.5oz pouches

## **Product Formulation Sheet:**

Description of Credible Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount (Quarter Cups)
Potatoes, dehydrated, Granules Low moisture Includes USDA Commodity	Starchy	0.3168	X	3.1563	1.00
Potatoes, dehydrated, Granules Low moisture Includes USDA Commodity	Starchy	0.6337	Х	3.1563	2.00
Total Creditable Vegetable Amount:		1.00 / 2.00		Total Cups Starchy:	0.25 / 0.50



Nutri	Tr. Co.		T.C.	
USDA Vegetable	1/4 cup		1/2 cup	
Contribution Equivalent	9.42	g	18.85	g
Calories*	35	g	70	g
Protein*	less than 1g		1	g
Carbohydrate*	7	g	15	g
Dietary Fiber*	less than 1g		1	g
Sugars*	0	g	less than 1g	
Total Fat*	0	g	0.5	g
Trans Fat*	0	g	0	g
Saturated Fat*	0	g	0	g
Cholesterol*	0	mg	0	mg
Iron	0.09	mg	0.19	mg
Calcium	3.54	mg	7.08	mg
Sodium*	45	mg	90	mg
Potassium*	60	mg	120	mg
Vitamin A	0.95	IU	1.90	IU
Vitamin C	12.61	mg	25.24	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.06 oz	1/4C Vegetable/Starchy	79.73	956.76
4.12 oz	1/2C Vegetable/Starchy	39.86	478.32

**Ingredients**: Potato (Dry), Canola Oil (Preserved with Citric Acid and BHT), Contains 2% or Less of: Salt, Mono and Diglycerides, Ascorbic Acid (Vitamin C) Natural and Artificial Flavor, Artificial Color. Freshness Preserved with Sodium Bisulfite and BHT. Contains Sulfite. May Contain Milk.

Packaging and Storage Information: Store cool dry (less than 80 degree F); 270 Days (minimum).

## **Preparation and Cooking Instructions:**

1: Pour: Pour one gallon (3.8 L) and one cup water (170-190°F) into 6" deep half steamtable pan. 2: Add potatoes & stir: Stirring rapidly with a slotted spoon quickly pour entire pouch of potatoes into water. Continue to stir for 15-20 seconds making sure to cover all four corners. 3: Sit: Allow potatoes to sit for 5 minutes. 4: Stir well: Serve.

Nutrition Claims: Gluten Free, Low Sodium, Kosher Dairy

I certify that the above information is true and correct when prepared according to directions.

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