

Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 10040

Potato Pearls® EXCEL® Crm Butter Mashed w/Skn 12/27.16oz pch

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 FOODS	Starchy	0.31683	X	3.1563	1.00
POTATOES, DEHYDRATED, GRANULES LOW MOISTURE INCLUDES USDA FOODS	Starchy	0.63366	X	3.1563	2.00
Total Creditable Vegetable Amount:	-	1.00 / 2.00	-	Total Cups:	0.25 / 0.50

Nutrition Information

USDA Vegetable	1/4 cup	-	1/2 cup	-
Contribution Equivalent	10.31	g	20.61	g
Calories	40	kcal	80	kcal
Total Fat	0.5	g	1	g
Saturated Fat	0	g	0	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	0	mg
Sodium	200	mg	410	mg
Total Carbohydrate	7	g	14	g
Dietary Fiber	1	g	1	g
Total Sugars	0	g	0	g
Added Sugars	0	g	0	g
Protein	1	g	2	g
Vitamin D	0	mcg	0	mcg
Calcium	0	mg	10	mg
Iron	0.1	mg	0.3	mg
Potassium	160	mg	320	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
2.10	1/4 Vegetable/Starchy	74.84	898.08
4.20	1/2 Vegetable/Starchy	37.42	449.02

Ingredients
 INGREDIENTS: POTATOES, VEGETABLE OILS (CANOLA OIL, PALM OIL, AND/OR SUNFLOWER OIL), SALT, CONTAINS 2% OR LESS OF: BROWN POTATO PEEL, MONO AND DIGLYCERIDES, MALTODEXTRIN, COLORS (TITANIUM DIOXIDE, RIBOFLAVIN), NATURAL AND ARTIFICIAL FLAVORS (MILK), WHEY, BUTTEROIL, FRESHNESS PRESERVED WITH (SODIUM BISULFITE, BHT, SODIUM ACID PYROPHOSPHATE, CITRIC ACID).
 CONTAINS: MILK

Packaging and Storage Information
 STORE COOL DRY (LESS THAN 80 DEGREE F); 270 DAYS.

Preparation and Cooking Instructions
 1: Pour 1 gallon (3.8L) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve. Tip: Mix by hand or prepare in a mixer.

Nutrition Claims
 KOSHER DAIRY; GLUTEN FREE

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



Jim Thomas, Senior Manager, Regulatory & Technical Support

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