

## Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 10056

Potato Pearls® EXCEL® Original Butter Mashed 40 lb bag

### 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
<b>Total Creditable Vegetable Amount:</b>	-	<b>1.00 / 2.00</b>	-	<b>Total Cups:</b>	<b>0.25 / 0.50</b>

### Nutrition Information

USDA Vegetable	1/4 cup	-	1/2 cup	-
Contribution Equivalent	9.99	g	19.98	g
Calories	35	kcal	70	kcal
Total Fat	0	g	1	g
Saturated Fat	0	g	0	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	0	mg
Sodium	170	mg	340	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
1.93	1/4 Vegetable/Starchy	1816.57	1816.57
3.85	1/2 Vegetable/Starchy	908.28	908.28

**Ingredients**  
 INGREDIENTS: POTATOES, CANOLA OIL, SALT, CONTAINS 2% OR LESS OF: ARTIFICIAL COLOR, MONO AND DIGLYCERIDES, NATURAL AND ARTIFICIAL FLAVOR (MILK), FRESHNESS PRESEVED WITH: SODIUM BISULFITE, SODIUM ACID PYROPHOSPHATE, CITRIC ACID, BHT. CONTAINS: MILK

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

**Preparation and Cooking Instructions**  
 1: Pour 22 gallons of hot water (170 -190°F) into industrial size mixing bowl. 2: Pour entire bag of potatoes into mixing bowl while mixer is on low speed. Mix for 30 - 60 seconds. 3: Let potatoes sit for 5 minutes. 4: Mix on low speed for 2 minutes & serve. Do not mix on high speed.

**Nutrition Claims**  
 KOSHER DAIRY; GLUTEN FREE

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



Jim Thomas, Senior Regulatory Operations Manager

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