

Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 10084

Golden Grill® Russet Hashbrowns 6/40.5oz ctn

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, SHRED, LOW MOISTURE, INCLUDES USDA FOODS	Starchy	0.66390	X	1.5063	1.00
POTATOES, DEHYDRATED, SHRED, LOW MOISTURE, INCLUDES USDA FOODS	Starchy	1.32780	X	1.5063	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	20.15	g	40.29	g
Calories	70	kcal	140	kcal
Total Fat	0	g	0	g
Saturated Fat	0	g	0	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	0	mg
Sodium	310	mg	620	mg
Total Carbohydrate	16	g	31	g
Dietary Fiber	1	g	2	g
Total Sugars	< 1	g	1	g
Added Sugars	0	g	< 1	g
Protein	2	g	3	g
Vitamin D	0	mcg	0	mcg
Calcium	10	mg	20	mg
Iron	0.2	mg	0.5	mg
Potassium	220	mg	440	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
3.19	1/4 Vegetable/Starchy	56.97	341.82
6.38	1/2 Vegetable/Starchy	28.48	170.91

Ingredients
 INGREDIENTS: POTATOES, SALT, CONTAINS 2% OR LESS OF: DEXTROSE, MONO AND DIGLYCERIDES, FRESHNESS PRESERVED WITH (SODIUM BISULFITE).

Packaging and Storage Information
 STORE COOL DRY (LESS THAN 80 DEGREE F); 365 DAYS.

Preparation and Cooking Instructions
 1: Add hot water (140-150°F) to fill line (about 1 1/3 gallons). Close carton. 2: Allow refresh of 10 minutes. Transfer to holding pan, cover (refrigerate if not grilled immediately). 3: On well-oiled grill at 375°F, cook on one side for 2-4 minutes or until edges are golden brown. [Alternate] Overnight Refresh Option: (Leave 1" space between cartons.) Add water to fill line, close and refrigerate overnight.

Nutrition Claims
 KOSHER PAREVE; GLUTEN FREE; FREE FROM ARTIFICIAL COLOR; FREE FROM ARTIFICIAL FLAVOR

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



Jim Thomas, Senior Regulatory Operations Manager

Date 10/07/2021

Formula Version 208534\008