

BASIC AMERICAN FOODS

TM

2999 Oak Road, Ste. 800, Walnut Creek, CA 94597 • 925.472.4100 • 800.227.4050 • baffoodservice.com

Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 10169

Potato Pearls® Nature's Own Mashed 10/29.3oz 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	10.19	g	20.37	g
Calories	40	kcal	80	kcal
Total Fat	0.5	g	1.5	g
Saturated Fat	0	g	0.5	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	0	mg
Sodium	120	mg	240	mg
Total Carbohydrate	7	g	15	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	0.1	mcg
Calcium	10	mg	20	mg
Iron	0.1	mg	0.2	mg
Potassium	120	mg	250	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
2.05	1/4 Vegetable/Starchy	81.49	814.90
4.11	1/2 Vegetable/Starchy	40.75	407.46

Ingredients

INGREDIENTS: POTATOES, SALT, BUTTER (CREAM, SALT), CONTAINS 2% OR LESS OF: BUTTERMILK, CANOLA OIL, CREAM, MONO AND DIGLYCERIDES, MALTODEXTRIN, NONFAT MILK, NATURAL FLAVOR (MILK), WHEY, SUNFLOWER LECITHIN, 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 4" deep half-size steamtable pan. 2: Add all potatoes, stir for 15-20 seconds. 3: Let stand for 5 minutes, stir and serve.

Nutrition Claims

KOSHER DAIRY; 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

08/26/2022

Formula Version

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