

# BASIC AMERICAN FOODS

TM

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## Child Nutrition Meal Pattern Contribution / Product Formulation Sheet

Basic American Foods SKU 10215

BAF Mashed Potatoes Complete w/ VitC-L/S 6/5.311b Safe-T-Can®

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	9.05	g	18.09	g
Calories	35	kcal	70	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	5	mg	10	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	150	mg	300	mg
Vitamin C	16	mg	31	mg

PREPARED SERVING SIZE (OZ)	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
1.80	1/4 Vegetable/Starchy	266.28	1597.68
3.60	1/2 Vegetable/Starchy	133.14	798.84

### Ingredient Statement

INGREDIENTS: POTATOES, CONTAINS 2% OR LESS OF: ASCORBIC ACID (VITAMIN C), MONO AND DIGLYCERIDES, CALCIUM STEAROYL LACTYLATE, NATURAL FLAVOR, FRESHNESS PRESERVED WITH: SODIUM BISULFITE, BHT.

### Packaging and Storage Information

STORE COOL DRY (LESS THAN 80 DEGREE F); 365 DAYS.

### Preparation and Cooking Instructions

- 1: Pour 12 quarts boiling water into mixer bowl (Optional: add unsalted margarine and salt).
- 2: Mix on low and slowly add potatoes for 1 minute.
- 3: Scrape bowl and whip on high until fluffy for 2 minutes, hold until ready to serve.

Tips: If desired add additional ingredients in step 1. Add more boiling water to make potatoes thinner or more potatoes to make thicker. For varying quantities add 1 part potatoes to 2 parts boiling water.

### Nutrition Claims

NON-DAIRY AS PACKAGED; GLUTEN FREE; KOSHER PAREVE

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



Jim Thomas, Senior Manager, Regulatory & Technical Support

Date 10/01/2024

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