

Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 10217

BAF Mashed Potatoes w/VitC- L/S 6/5.75 lb Safe-T-Can®

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	9.03	g	18.07	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	17	mg	33	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
1.92	1/4 Vegetable/Starchy	288.64	1731.84
3.85	1/2 Vegetable/Starchy	144.32	865.92


Ingredients
 INGREDIENTS: POTATOES, MONO AND DIGLYCERIDES, ASCORBIC ACID (VITAMIN C), CALCIUM STEAROYL-2-LACTYLATE, 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: Measure and combine 12 quarts of water and 2 quarts of 2% milk*. Bring to a boil. 2: Remove from heat and pour into mixer bowl. Mix on low and slowly add potatoes for 1 minute. 3: Whip on high until fluffy for 3 minutes, hold until ready to serve. Dry Milk Recipe: for each full-size container add 2 cups powdered milk to dry potato mix before mixing with water. increase water amount by 2 quarts and follow above directions. Tips: For thicker mashed potatoes add more potatoes. For thinner mashed potatoes add more boiling water. For varying quantities add 1 part potatoes to 2 parts boiling water. *2% milk can be replaced with non-dairy milk substitute.

Nutrition Claims
 KOSHER PAREVE; GLUTEN FREE GLUTEN FREE; NON-DAIRY AS PACKAGED

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



Jim Thomas, Senior Regulatory Operations Manager

Date

09/08/2022

