

**Child Nutrition Meal Pattern Contribution**

**Basic American Foods SKU 10630**

**Brilliant Beginnings® Mashed 6/26oz 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
<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	9.12	g	18.25	g
Calories	30	kcal	60	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	55	mg	110	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	0.3	mg	0.5	mg
Potassium	150	mg	300	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
1.50	1/4 Vegetable/Starchy	81.03	486.18
3.01	1/2 Vegetable/Starchy	40.52	243.10

**Ingredients**  
 INGREDIENTS: POTATOES, SALT, FRESHNESS PRESERVED WITH (SODIUM BISULFITE).

**Packaging and Storage Information**  
 STORE COOL DRY (LESS THAN 80 DEGREE F); 180 DAYS.

**Preparation and Cooking Instructions**  
 1: Pour 3 quarts (2.8L) boiling water (212°F) into a large mixing bowl or 6" deep half-size steamtable pan. 2: Add potatoes and stir. 3: Cover and let stand for 12 minutes, until fully combined. 4: Ready to use in your recipe

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

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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