

## Child Nutrition Meal Pattern Contribution

### Basic American Foods SKU 14110

### Potato Pearls® Golden Extra Rich Mashed 6/3.7lb ctn

#### Product Formulation Sheet

Description of Credible Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Credible 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	9.89	g	19.77	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	170	mg	330	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	mcg
Calcium	10	mg	10	mg
Iron	0.1	mg	0.2	mg
Potassium	120	mg	240	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
1.86	1/4 Vegetable/Starchy	169.78	1018.68
3.71	1/2 Vegetable/Starchy	84.89	509.35

**Ingredients**  
 INGREDIENTS: POTATOES, SALT, MALTODEXTRIN, CONTAINS 2% OR LESS OF: SUNFLOWER OIL, MONO AND DIGLYCERIDES, COLORS (TITANIUM DIOXIDE, RIBOFLAVIN), NATURAL AND ARTIFICIAL FLAVORS, MODIFIED FOOD STARCH, FRESHNESS PRESERVED WITH (SODIUM BISULFITE, BHT).  
 MADE ON EQUIPMENT THAT ALSO PROCESSES MILK.

**Packaging and Storage Information**  
 STORE COOL DRY (LESS THAN 80 DEGREE F); 270 DAYS.

**Preparation and Cooking Instructions**  
 1: Pour 2 gallons boiling water (212°F) in mixing bowl. 2: HAND MIX: Add all potatoes while stirring. Let stand for 1 minute, stir well and serve. Tip: Add more boiling water to make potatoes thinner or more potatoes to make thicker.

**Nutrition Claims**  
 KOSHER DAIRY; GLUTEN FREE

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



Jim Thomas, Senior Manager, Regulatory & Technical Support

Date

11/10/2023

Formula Version

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