

## Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10056 Potato Pearls® EXCEL® Original Butter Mashed 1/40lb bag

**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 Commodity	Starchy	0.31683	X	3.1563	1.00
Potatoes, dehydrated, Granules Low moisture Includes USDA Commodity	Starchy	0.63366	X	3.1563	2.00
<b>Total Creditable Vegetable Amount:</b>		<b>1.00 / 2.00</b>		<b>Total Cups Starchy:</b>	<b>0.25 / 0.50</b>



Nutrition Information			
USDA Vegetable	1/4 cup	1/2 cup	
Contribution Equivalent	9.95 g	19.90 g	
Calories	35	70	
Protein	< 1g	2 g	
Carbohydrate	7 g	14 g	
Dietary Fiber	< 1g	1 g	
Total Sugars	0 g	0 g	
Added Sugars	0 g	0 g	
Total Fat	0 g	1 g	
Trans Fat	0 g	0 g	
Saturated Fat	0 g	0 g	
Cholesterol	0 mg	0 mg	
Iron	0.1 mg	0.3 mg	
Calcium	0 mg	10 mg	
Sodium	170 mg	340 mg	
Potassium	160 mg	320 mg	
Vitamin D	0 mcg	0 mcg	

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
1.92 oz.	1/4C Vegetable/Starchy	1823.26	1823.26
3.84 oz.	1/2C Vegetable/Starchy	911.63	911.63

**Ingredients:** Potatoes, Canola Oil, Salt, Contains 2% or Less of: Artificial Color, Mono and Diglycerides, Natural and Artificial Flavor (Milk), Freshness Preserved with: Sodium Bisulfite, Sodium Acid Pyrophosphate, Citric Acid, BHT. Contains: Milk.

**Packaging and Storage Information:** Store cool dry (less than 80 degree F); 270 Days.

**Preparation and Cooking Instructions:**

1: Pour 22 gallons of hot water (170 -190°F) into industrial size mixing bowl. 2: Pour entire bag of potatoes into mixing bowl while mixer is on low speed. Mix for 30 - 60 seconds. 3: Let potatoes sit for 5 minutes. 4: Mix on low speed for 2 minutes & serve. Do not mix on high speed.

**Nutrition Claims:** Gluten Free, Kosher Dairy

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

**Joe E. Bailey, Senior Technical Services Manager**

**11/8/2019  
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