

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 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
Total Creditable Vegetable Amount:		1.00 / 2.00		Total Cups Starchy:	0.25 / 0.50



Nutrition Information			
USDA Vegetable	1/4 cup	1/2 cup	
Contribution Equivalent	9.83 g	19.66 g	
Calories*	35	70	
Protein*	< 1g	2 g	
Carbohydrate*	7 g	15 g	
Dietary Fiber*	< 1g	1 g	
Sugars*	0 g	0 g	
Total Fat*	0 g	0 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0 g	
Cholesterol*	0 mg	0 mg	
Iron	0.12 mg	0.23 mg	
Calcium	5.13 mg	10.27 mg	
Sodium*	160 mg	330 mg	
Potassium*	120 mg	240 mg	
Vitamin A	0.95 IU	1.90 IU	
Vitamin C	3.19 mg	6.38 mg	
* calculated using FDA Nutrition Facts rounding rules			

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER CARTON	EQUIVALENT SERVINGS PER CASE
1.85 oz.	1/4C Vegetable/Starchy	170.74	1024.44
3.69 oz.	1/2C Vegetable/Starchy	85.37	512.22

Ingredients: Potatoes, Salt, Maltodextrin, Contains 2% or Less of: Sunflower Oil, Mono and Diglycerides, Natural and Artificial Flavor, Artificial Color, 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

Pour 2 gallons boiling water (212°F) in mixing bowl. HAND MIX: Add all potatoes while stirring. Let stand for 1 minute, stir well and serve. MACHINE MIX: Using whip attachment, mix on low and slowly add all potatoes. Whip on high until fluffy for 2 minutes, hold until ready to serve.

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

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