

Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10040

Potato Pearls® EXCEL® Creamy Butter Mashed Potatoes with Skins, 12/27.16oz 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 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	10.30 g	20.61 g
Calories*	40	80
Protein*	< 1g	2 g
Carbohydrate*	7 g	14 g
Dietary Fiber*	< 1g	1 g
Sugars*	0 g	0 g
Total Fat*	0.5 g	1 g
Trans Fat*	0 g	0 g
Saturated Fat*	0 g	0 g
Cholesterol*	0 mg	0 mg
Iron	0.13 mg	0.25 mg
Calcium	4.36 mg	8.72 mg
Sodium*	220 mg	450 mg
Potassium*	160 mg	320 mg
Vitamin A	1.17 IU	2.34 IU
Vitamin C	3.19 mg	6.37 mg

* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.10 oz.	1/4C Vegetable/Starchy	74.73	896.76
4.21 oz.	1/2C Vegetable/Starchy	37.37	448.44

Ingredients: Potatoes, Canola Oil, Salt, Contains 2% or less of: Natural and Artificial Flavor (Milk), Mono and Diglycerides, Artificial Color. 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 1 gallon (3.8 L) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and 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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