

## Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10215

### BAF Mashed Potato Granules, Non-Dairy w/Vit C- 6/5.31 lb Safe-T-Can

**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	9.04 g	18.09 g	
Calories	35	70	
Protein	<1 g	2 g	
Carbohydrate	7 g	14 g	
Dietary Fiber	<1 g	1 g	
Total Sugars	0 g	0 g	
Added 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	0.1 mg	0.3 mg	
Calcium	0 mg	10 mg	
Sodium	5 mg	15 mg	
Potassium	150 mg	300 mg	
Vitamin D	0 mcg	0 mcg	
Vitamin C	16 mg	31 mg	

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER CAN	EQUIVALENT SERVINGS PER CASE
1.80 oz.	1/4C Vegetable/Starchy	266.31	1597.86
3.60 oz.	1/2C Vegetable/Starchy	133.15	798.90

**Ingredients:** Potatoes, Contains 2% or Less of: Ascorbic Acid (Vitamin C), Mono and Diglycerides, Calcium Stearoyl-2-Lactylate, Natural Flavor, Freshness Preserved with: Sodium Bisulfite, BHT.

**Packaging and Storage Information:** Store cool dry (less than 80 degree F); 365 Days.

**Preparation and Cooking Instructions:**

1: Pour 12 quarts boiling water in mixer bowl. (Optional: add unsalted margarine and salt). 2: Mix on low and slowly add all potatoes for one minute. 3: Scrape bowl and whip on high speed until fluffy for two minutes, hold until ready to serve.

**Nutrition Claims:** Gluten Free, Kosher Pareve, Non-Dairy as Packaged

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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