

## Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10169 Potato Pearls® Nature's Own Mashed 10/29.3oz 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
<b>Total Creditable Vegetable Amount:</b>		<b>1.00 / 2.00</b>		<b>Total Cups Starchy:</b>	<b>0.25 / 0.50</b>



USDA Vegetable	1/4 cup	1/2 cup
Contribution Equivalent	10.12 g	20.24 g
Calories	40	80
Protein	<1 g	2 g
Carbohydrate	7 g	15 g
Dietary Fiber	<1 g	1 g
Total Sugars	0 g	0 g
Added Sugars	0 g	0 g
Total Fat	0.5 g	1.5 g
Trans Fat	0 g	0 g
Saturated Fat	0 g	0.5 g
Cholesterol	0 mg	<5 mg
Iron	0.1 mg	0.2 mg
Calcium	10 mg	20 mg
Sodium	125 mg	250 mg
Potassium	120 mg	240 mg
Vitamin D	0 mcg	0 mcg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
1.94 oz.	1/4C Vegetable/Starchy	82.08	820.80
3.88 oz.	1/2C Vegetable/Starchy	41.04	410.40

**Ingredients:** Potatoes, Salt, Butter (Cream, Salt), Contains 2% or Less of: Buttermilk, Canola Oil, Cream, Natural Flavor (Milk), Mono and Diglycerides, Nonfat Milk, Sunflower Lecithin, Freshness Preserved with: Sodium Bisulfite, BHT, Sodium Acid Pyrophosphate, Citric Acid. 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 15-20 seconds. 3: Let stand for 5 minutes, stir and serve.

**Nutrition Claims:** Gluten Free, Kosher Dairy, No Artificial Colors or Flavors.

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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