

Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10349 Potato Pearls® EXCEL® Redskin Mashed 8/32.5oz 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	10.55 g	21.09 g	
Calories	40	80	
Protein	<1 g	2 g	
Carbohydrate	7 g	15 g	
Dietary Fiber	<1 g	1 g	
Total Sugars	0 g	<1 g	
Added Sugars	0 g	0 g	
Total Fat	1 g	1.5 g	
Trans Fat	0 g	0 g	
Saturated Fat	0 g	0 g	
Cholesterol	0 mg	0 mg	
Iron	0.3 mg	0.6 mg	
Calcium	0 mg	10 mg	
Sodium	170 mg	350 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
1.94 oz.	1/4C Vegetable/Starchy	87.37	698.96
3.89 oz.	1/2C Vegetable/Starchy	43.68	349.44

Ingredients: Red Skinned Potatoes, Potatoes, Canola Oil, Salt, Creamer (Corn Syrup Solids, Canola Oil, Mono and Diglycerides, Milk Protein Concentrate), Contains 2% or Less of: Mono and Diglycerides, Whey, Artificial Color, Butter (Cream, Salt), Annatto Extract (Color), Natural Flavors, Freshness Preserved With: Sodium Bisulfite, Mixed Tocopherols, 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 4 liters (about 1 gallon plus 1 cup) hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 30 seconds. 3: 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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