

BASIC AMERICAN FOODS

TM

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Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 81056

Potato Pearls® Country Style Mashed 12/30.7 oz 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 FOODS	Starchy	0.31683	X	3.1563	1.00
POTATOES, DEHYDRATED, GRANULES LOW MOISTURE INCLUDES USDA FOODS	Starchy	0.63366	X	3.1563	2.00
Total Creditable Vegetable Amount:	-	1.00 / 2.00	-	Total Cups:	0.25 / 0.50

Nutrition Information

USDA Vegetable	1/4 cup	-	1/2 cup	-
Contribution Equivalent	10.42	g	20.85	g
Calories	40	kcal	80	kcal
Total Fat	0	g	1	g
Saturated Fat	0	g	0	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	0	mg
Sodium	150	mg	310	mg
Total Carbohydrate	8	g	15	g
Dietary Fiber	1	g	1	g
Total Sugars	0	g	0	g
Added Sugars	0	g	0	g
Protein	1	g	2	g
Vitamin D	0	mcg	0.1	mcg
Calcium	0	mg	10	mg
Iron	0.1	mg	0.2	mg
Potassium	150	mg	310	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
1.90	1/4 Vegetable/Starchy	83.56	1002.72
3.80	1/2 Vegetable/Starchy	41.78	501.37

Ingredients

INGREDIENTS: POTATOES, MALTODEXTRIN, SALT, PALM OIL, CONTAINS 2% OR LESS OF: MONO AND DIGLYCERIDES, CORN SYRUP SOLIDS, COLOR (TITANIUM DIOXIDE), NATURAL AND ARTIFICIAL FLAVORS (MILK), SODIUM CASEINATE, SPICE, WHEY, DIPOTASSIUM PHOSPHATE, MODIFIED FOOD STARCH, FRESHNESS PRESERVED WITH (SODIUM BISULFITE, 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 of boiling water (212°F) in mixing bowl. 2: Add all potatoes, stir constantly. 3: Hold for 25 minutes on steamtable before serving. Tip: Mix by hand or prepare in a mixer.

Nutrition Claims

KOSHER DAIRY; GLUTEN FREE

I Certify that the above information is true and correct when prepared according to directions.



Jim Thomas, Senior Regulatory Operations Manager

Date

08/26/2022

Formula Version

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