

Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 81837

Potato Pearls® Extra Rich Mashed-L/S 6/3.55lb ctn

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	9.46	g	18.92	g
Calories	35	kcal	70	kcal
Total Fat	0	g	0	g
Saturated Fat	0	g	0	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	0	mg
Sodium	5	mg	10	mg
Total Carbohydrate	7	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	mcg
Calcium	10	mg	10	mg
Iron	0.1	mg	0.2	mg
Potassium	120	mg	240	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
1.84	1/4 Vegetable/Starchy	170.24	1021.44
3.67	1/2 Vegetable/Starchy	85.12	510.72

Ingredients
 INGREDIENTS: POTATOES, MALTODEXTRIN, CONTAINS 2% OR LESS OF: SUNFLOWER OIL, MONO AND DIGLYCERIDES, NATURAL AND ARTIFICIAL FLAVOR AND ARTIFICIAL COLOR. FRESHNESS PRESERVED WITH SODIUM BISULFITE AND BHT. MADE ON EQUIPMENT THAT ALSO PROCESSES MILK.

Packaging and Storage Information
 STORE COOL DRY (LESS THAN 80 DEGREE F); 270 DAYS.

Preparation and Cooking Instructions
 1: Pour 2 gallons boiling water in mixing bowl. 2: HAND MIX: Add potatoes while stirring. Let stand for 1 minute, stir well and serve. MACHINE MIX: Using whip attachment, mix on low and slowly add all potatoes. Whip on high until fluffy for 2 minutes, hold until ready to serve. *Tip: Add more boiling water to make potatoes thinner, more potatoes to make thicker. This is a no salt product, season to taste.

Nutrition Claims
 KOSHER DAIRY; LOW SODIUM OR SALT; GLUTEN FREE

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



Jim Thomas, Senior Regulatory Operations Manager

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