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Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 91977

BAF Potato Flakes 6/5lb bag

Product Formulation Sheet

Description of Credible Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FRG Viold/Purchase Unit	Creditable Amount (Quarter Cups)
POTATOES, DEHYDRATED, FLAKE LOW MOISTURE INCLUDES USDA FOODS	Starchy	0.31683	X	3.1563	1.00
POTATOES, DEHYDRATED, FLAKE 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	9.04	g	18.08	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	14	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	0	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
2.12	1/4 Vegetable/Starchy	250.89	1505.34
4.24	1/2 Vegetable/Starchy	125.45	752.67

ingredients

INGREDIENTS: POTATOES, CONTAINS 2% OR LESS OF: MONO AND DIGLYCERIDES, FRESHNESS PRESERVED WITH (SODIUM ACID PYROPHOSPHATE, SODIUM BISULFITE, CITRIC ACID, BHA).

Packaging and Storage Information

STORE COOL DRY (LESS THAN 80 DEGREE F); 365 DAYS.

Preparation and Cooking Instructions

1: Combine 6 Tbsp. salt (if desired), 1 lb butter and 10 quarts boiling water (212F) in a mixing bowl. 2: Add 3 1/4 quarts cold milk and stir. 3: Add potatoes, stirring gently until thoroughly moist. (Stir by hand or use paddle mixer at low speed until potatoes are thoroughly moist. DO NOT WHIP.) 4: Serve.

Nutrition Claims

KOSHER PAREVE; LOW SODIUM

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

Jim Thomas, Senior Manager, Regulatory & Technical Support

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Date

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