

# BASIC AMERICAN FOODS

TM

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## Child Nutrition Meal Pattern Contribution / Product Formulation Sheet

Basic American Foods SKU 91977

BAF Potato Flakes 6/5lb bag

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, 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
<b>Total Creditable Vegetable Amount:</b>	-	<b>1.00 / 2.00</b>	-	<b>Total Cups:</b>	<b>0.25 / 0.50</b>

### 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

PREPARED SERVING SIZE (OZ)	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

### Ingredient Statement

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

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



Jim Thomas, Senior Manager, Regulatory & Technical Support

Date 10/16/2025

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