

Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 10861
 Potato Pearls® Mashed Sweet Potatoes 10/26.7oz pch

Product Formulation Sheet:

| Description of Credible Ingredient per Food Buying Guide (FBG) | Vegetable Subgroup | Ounces per Raw | | FBG Yield/ Purchase Unit | Creditable Amount (Quarter Cups) |
|---|--------------------|----------------------------------|----------|-----------------------------|-------------------------------------|
| | | Portion of Creditable Ingredient | Multiply | | |
| Sweet Potato Powder | Red/Orange | 0.55997 | X | 1.7858 | 1 |
| Potatoes, dehydrated, Granules Low moisture Includes USDA Foods | Starchy | 0.31683 | X | 3.15625 | 1 |
| Total Credible Vegetable Amount: | | | 1/4 Cup | Red/Orange | 1 |
| | | | 1/4 Cup | Starchy | 1 |

Nutrition Information

| | |
|--|----------|
| USDA Vegetable Contribution Equivalent | 1/2 Cup* |
| Calories | 35.24 g |
| Total Fat | 140 kcal |
| Saturated Fat | 1.5 g |
| Trans Fat | 1.5 g |
| Cholesterol | 0 g |
| Sodium mg | 0 mg |
| Total Carbohydrate | 210 mg |
| Dietary Fiber | 29 g |
| Total Sugars | 3 g |
| Added Sugars | 13 g |
| Protein | 8 g |
| Vitamin D | 2 g |
| Calcium | 0 mcg |
| Iron | 50 mg |
| Potassium | 0.5 mg |
| | 250 mg |

*1/4 Cup Red Orange and
 1/4 Cup Vegetable/Starchy

| Serving Size Measure/Weight | Meal Pattern Contribution Equivalent | Equivalent Servings Per Carton | Equivalent Servings Per Case |
|-----------------------------|---------------------------------------|--------------------------------|------------------------------|
| 4.31 | 1/4 Cup Red/Orange 1/4 Cup Starchy | 21.48 | 214.80 |

Ingredients

INGREDIENTS: SWEET POTATOES, POTATOES, SUGAR, CANOLA OIL, CONTAINS 2% OR LESS OF: SALT, NATURAL FLAVORS (MILK), PAPRIKA OLEORESIN (COLOR), LACTOSE, SODIUM CASEINATE, MONO AND DIGLYCERIDES, DIPOTASSIUM PHOSPHATE, FRESHNESS PRESERVED WITH: BHT, SODIUM BISULFITE, CITRIC ACID. CONTAINS: MILK

Packaging and Storage Information

STORE COOL DRY (LESS THAN 80 DEGREE F); 270 Days

Preparation and Cooking Instructions

1: Pour 2 Quarts of hot water (170-190°F) and 2 Tbsp of unsalted butter into steamtable pan. 2: Add all potatoes, stir until fully combined. 3: Serve. Tip: For creamier texture increase the amount of hot water. Mix by hand or prepare in a mixer.

Nutrition Claims

Kosher Dairy, Gluten Free, Free From Artificial Colors, Free From Artificial Flavors

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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