

Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10861

Potato Pearls® Mashed Sweet Potatoes 10/26.7 oz pouches

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 Commodity	Starchy	0.31683	X	3.1563	1.00
Sweet Potato Powder	Red/Orange	0.56000	X	1.7858	1.00
Total Creditable Vegetable Amount:				Total 1/4C Starchy:	1
				Total 1/4C Red/Orange:	1



Nutrition Information		
		1/2 cup
USDA Vegetable		1/4C Vegetable/Starchy and 1/4C Red/Orange
Contribution Equivalent		34.70 g
Calories		130
Protein		2 g
Carbohydrate		29 g
Dietary Fiber		3 g
Total Sugars		13 g
Added Sugars		7 g
Total Fat		1.5 g
Trans Fat		0 g
Saturated Fat		0 g
Cholesterol		0 mg
Iron		0.5 mg
Calcium		50 mg
Sodium		210 mg
Potassium		240 mg
Vitamin D		0 mcg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
4.25 oz.	1/4C Vegetable/Starchy and 1/4C Red/Orange	21.79	217.90

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 (minimum).

Preparation and Cooking Instructions

1: Pour 1.9L (2 Quarts) of hot water (170-190°F) and 2 TBSP of Unsalted Butter into 4" deep, third-size 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: Gluten Free, No Artificial Colors or Flavors, Kosher Dairy.

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

Joe E. Bailey, Senior Technical Services Manager

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