



# 81056 - Potato Pearls® Country Style Mashed Potatoes, 480 servings (4 OZ) per case, 12/30.7 oz. pch.

No Additional Ingredients Required. Just Add Water.



## Nutrition Facts

Serving Size About 1/4 cup (27g Dry) (About 140g Prepared) (27.g)  
Servings Per Container 80

### Amount Per Serving

**Calories** 100

**Calories from Fat** 10

### % Daily Value\*

**Total Fat** 1 g 2%

Saturated Fat 0 g 0%

Trans Fat 0 g

**Cholesterol** 0 mg 0%

**Sodium** 360 mg 15%

**Potassium** 160 mg 5%

**Total Carbohydrate** 20 g 7%

Dietary Fiber 2 g 8%

Sugars 1 g

**Protein** 2 g

Vitamin A 0 % • Vitamin C 15 %

Calcium 2 % • Iron 2 %

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

## Ingredients

Potato (Dry), Shortening Powder (Canola Oil, Lactose, Sodium Caseinate, Dipotassium Phosphate And Bht), Maltodextrin, Salt, Contains 2% Or Less of: Sunflower Oil, Mono And Diglycerides, Artificial Color, Spice, Natural And Artificial Flavor. Freshness Preserved With Sodium Bisulfite And Bht. Contains Milk.

## Packaging

GTIN	10011140810562	Case Net Weight	23.03 LB
Item UPC		Case L,W,H	14.06 IN, 9.06 IN, 13.50 IN
Unit Size	12 / 30.7OZ	Cube	1 CF
Shelf Life	270 Days	Tie x High	15 x 4
Case Gross Weight	24.49 LB	Kosher Status	Yes

## Preparation and Cooking

1: Pour 1 gallon (3.8L) of boiling water (212°F) into 4" deep half-size steamtable pan. 2: Add all potatoes and stir constantly. 3: Hold for 25 minutes on steamtable before serving.

## Serving Suggestions

Over 1 billion\* orders of mashed potatoes are served in foodservice annually. Potatoes are a well loved side dish. They are a versatile base to add a signature dish. Mustard Mashed Potatoes - add spicy brown mustard. Cheddar Scallion Mashed Potatoes - add scallions and cheddar cheese. Sage and Brown Butter Mashed Potatoes - add sage and browned butter. Use mashed as a side or as a base for the entree. Lower food costs by increasing the serving of mashed and decreasing the serving of protein. Mashed can be used as a thickener or can be added to scratch-made mashed to extend hold time and recipe quantity. \*Source: NPD Group/CREST

## Benefits of Using This Product

Classic homestyle mashed potatoes. Select USA potatoes combined with a homestyle blend of butter flavor, dairy and black pepper seasoning. Extra rich flavor and hearty, chunky texture. Just add water. Hand or machine mix for complete value mashed potatoes in under 25 minutes. Serve as is for a traditional homestyle side dish or add recipe ingredients for a signature menu item. A classic product with a yield of 39 half-cup servings per bag and 468 half-cup servings per case. Participates in Foodservice Rewards and Value Plus foodservice operator programs. This product is available through the USDA Commodity Program.

## Packaging and Storage

Store cool dry (less than 80 degrees F)

## Other Information

Product of US

## Allergens

CONTAINS:

Milk or Milk Derivatives, Sulphites or Sulphite Derivatives

## Nutritional Claims

Gluten Free, Low Fat, No Trans Fat