# Potato Pearls® Extra Rich Mashed Potatoes - Low Sodium, 468 servings (4 OZ) per case, 6/3.55 lb. ctn.



PACKAGING				NUTRITION
SKU:	81837	GTIN:	10011140818377	C. Olyton Franc
Kosher (O-U):	DAIRY	Unit Size:	3.55 LB	Gluten Free
Unit Quantity:	6	Pallet High:	6	<ul><li>Low Fat</li></ul>
Shelf Life:	270 Days	Pallet Tier:	9	<ul><li>Low Sodium</li></ul>
Case Gross Weight (imperial):	23.52 LB	Case Net Weight (imperial):	21.30 LB	No Trans Fat Per Serving
Case Width (imperial):	12.000 IN	Case Length (imperial):	17.000 IN	o No Halls Fat Fel Selving
Case Height (imperial):	8.000 IN	Case Cube (feet):	0.94 CF	<ul><li>Vegetarian</li></ul>



### **NUTRITION**

# **Nutrition Facts**

Serving Size About 1/4 cup (25g Dry) (About 140 grams Prepared) Servings Per Container 63

Calories 90		Calories from Fat <sup>0</sup>
		% Daily Value*
Total Fat <sup>0</sup> g		0%
Saturated Fat 0 g		0%
Trans Fat 0 g		
Cholesterol 0 mg		0%
Sodium 20 mg		1%
Potassium 160 mg		5%
Total Carbohydrate 21 g		7%
Dietary Fiber 2 g		8%
Sugars <1g		
Protein 2 g		
Vitamin A 0 %	•	Vitamin C 15 %
Calcium 0 %	•	Iron 2 %



#### **GENERAL DESCRIPTION**

Extra smooth mashed potatoes, 1 min. prep with hand mix. Full carton packaging performs well in a mixer. 20mg sodium per serving (140g prepared). Use at K-12 and healthcare operations. Yield: 468, 4-oz servings per case (78 servings per carton). Potato Pearls® are the best-selling brand of foodservice mashed potatoes, delivering profit-building back-of-house benefits - easiest prep, zero waste and longest holding time. Foodservice Rewards and USDA Foods Processing Program participant.

#### **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

#### PREPARATION AND COOKING INSTRUCTIONS

Pour 2 gallons boiling water in mixing bowl. HAND MIX: Add potatoes, stir constantly with whisk. Let stand for 1 minute, stir well and serve. MACHINE MIX: Using whip attachment, mix on low; slowly add product. Scrape bowl, whip on high until fluffy (2 minutes). Ready to serve or to add recipe ingredients. Add more boiling water to make potatoes thinner, more potatoes to make thicker. This is a no salt product, season to taste.

#### LIST OF INGREDIENTS

POTATO (DRY), MALTODEXTRIN, CONTAINS 2% OR LESS OF: SUNFLOWER OIL, MONO AND DIGLYCERIDES, NATURAL AND ARTIFICIAL FLAVOR AND ARTIFICIAL COLOR. FRESHNESS PRESERVED WITH SODIUM BISULFITE AND BHT. MADE ON EQUIPMENT THAT ALSO PROCESSES MILK.

## **PACKAGING/STORAGE INFORMATION**

Store cool dry (less than 80 degrees F)

**BASIC AMERICAN FOODS** 

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