

**Child Nutrition Meal Pattern Contribution**  
**Basic American Foods SKU 76468**  
**Potato Pearls EXCEL® Original Recipe Mashed Potatoes, 12/28oz 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	0.3168	X	3.1563	1.00
Potatoes, dehydrated, Granules Low moisture Includes USDA Commodity	Starchy	0.6337	X	3.1563	2.00
<b>Total Creditable Vegetable Amount:</b>		<b>1.00 / 2.00</b>		<b>Total Cups Starchy:</b>	<b>0.25 / 0.50</b>



Nutrition Information			
USDA Vegetable	1/4 cup	1/2 cup	
Contribution Equivalent	9.94 g	19.88 g	
Calories*	35 g	70 g	
Protein*	less than 1g	1 g	
Carbohydrate*	7 g	15 g	
Dietary Fiber*	less than 1g	1 g	
Sugars*	0 g	less than 1g	
Total Fat*	0.5 g	1 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0 g	
Cholesterol*	0 mg	0 mg	
Iron	0.09 mg	0.19 mg	
Calcium	3.55 mg	7.09 mg	
Sodium*	160 mg	320 mg	
Potassium*	60 mg	120 mg	
Vitamin A	0.95 IU	1.90 IU	
Vitamin C	3.19 mg	6.38 mg	

\* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.08 oz	1/4C Vegetable/Starchy	79.87	958.44
4.16 oz	1/2C Vegetable/Starchy	39.94	479.28

**Ingredients:** Potato (Dry), Canola Oil (Preserved with Citric Acid and BHT), Salt, Contains 2% or Less of: Artificial Color, Mono and Diglycerides, Natural and Artificial Flavor, Freshness Preserved with Sodium Bisulfite and BHT. Contains Milk and Sulfite.

**Packaging and Storage Information:** Store cool dry (less than 80 degree F); 270 Days (minimum).

**Preparation and Cooking Instructions:**

1: Pour: Pour one gallon (3.8 L) and one cup water (170-190°F) into 6" deep half steamtable pan. 2: Add potatoes & stir: Stirring rapidly with a slotted spoon quickly pour entire pouch of potatoes into water. Continue to stir for 15-20 seconds making sure to cover all four corners. 3: Sit: Allow potatoes to sit for 5 minutes. 4: Stir well: Serve.

**Nutrition Claims:** Gluten Free, Kosher Dairy

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

**Joe E. Bailey, Regulatory Operations Manager**

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**201135/13**

# Potato Pearls® EXCEL® Original Butter Recipe Mashed Potatoes, extra quick, no mixer prep, 504 servings (4 OZ) per case, 12/28 oz.



PACKAGING		NUTRITION	
SKU:	76468	GTIN:	10011140764681
Kosher (O-U):	DAIRY	Unit Size:	28 OZ
Unit Quantity:	12	Pallet High:	3
Shelf Life:	270 Days (minimum)	Pallet Tier:	12
Case Gross Weight (imperial):	22.45 LB	Case Net Weight (imperial):	21.00 LB
Case Width (imperial):	10.500 IN	Case Length (imperial):	14.130 IN
Case Height (imperial):	12.500 IN	Case Cube (feet):	1.07 CF



## GENERAL DESCRIPTION

Quick prep, delicious mashed potatoes. Select USA potatoes combined with our original recipe for a classic buttery flavor. Just add water - ready in 5 minutes. Hand mix. Serve as is or add recipe ingredients for a signature menu item. A value-add product with a rich buttery taste and yield of 42 servings (4 OZ) per pouch and 504 servings (4 OZ) per case. Participates in Foodservice Rewards operator program. This product is available through the USDA Commodity Program.

## 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

1: Pour 4 Liters (1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half steamtable pan. 2: Add all potatoes and stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.

## LIST OF INGREDIENTS

POTATO (DRY), CANOLA OIL, SALT, CONTAINS LESS THAN 2% OF: ARTIFICIAL COLORS, MONO AND DIGLYCERIDES, NATURAL AND ARTIFICIAL FLAVOR, FRESHNESS PRESERVED WITH SODIUM BISULFITE, CITRIC ACID, AND BHT. CONTAINS MILK.

## PACKAGING/STORAGE INFORMATION

Store cool dry (less than 80 degrees F)

## NUTRITION

### Nutrition Facts

Serving Size About 1/4 cup Unprepared, About 140 Prepared (24g)  
Servings Per Container 34

Amount Per Serving		
<b>Calories</b> 90		<b>Calories from Fat</b> 10
		<b>% Daily Value*</b>
<b>Total Fat</b> 1.5 g		2%
Saturated Fat 0 g		0%
Trans Fat 0 g		
<b>Cholesterol</b> 0 mg		0%
<b>Sodium</b> 410 mg		17%
<b>Potassium</b> 140 mg		4%
<b>Total Carbohydrate</b> 17 g		6%
Dietary Fiber 1 g		4%
Sugars		
<b>Protein</b> 2 g		
Vitamin A 0 IU	•	Vitamin C 15 %
Calcium 0 %	•	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.



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