

Potato Pearls® Smart Servings™ Mashed Potatoes with Vitamin C,
low sodium, 492 servings (4 OZ) per case, 12/26.5 oz. pch.



PACKAGING		NUTRITION	
SKU:	10426	GTIN:	10011140104265
Kosher (O-U):	DAIRY	Unit Size:	26.5 OZ
Unit Quantity:	12	Pallet High:	3
Shelf Life:	270 Days	Pallet Tier:	12
Case Gross Weight (imperial):	21.33 LB	Case Net Weight (imperial):	19.88 LB
Case Width (imperial):	10.500 IN	Case Length (imperial):	14.125 IN
Case Height (imperial):	12.500 IN	Case Cube (feet):	1.07 CF

- Gluten Free
- Low Fat
- Low Sodium
- No Trans Fat Per Serving
- Vegetarian



GENERAL DESCRIPTION

Creamy texture mashed potatoes. 115mg sodium per serving. Perfect for K-12 and healthcare operators. Yield: 492, 4-oz servings per case (41 servings per pouch). 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

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, CONTAINS 2% OR LESS OF: SALT, MONO AND DIGLYCERIDES, ASCORBIC ACID (VITAMIN C), NATURAL AND ARTIFICIAL FLAVOR, ARTIFICIAL COLOR. FRESHNESS PRESERVED WITH CITRIC ACID, SODIUM BISULFITE, AND BHT. CONTAINS: MILK.

PACKAGING/STORAGE INFORMATION

Store cool dry (less than 80 degrees F)

NUTRITION

Nutrition Facts

Serving Size About 1/4 Cup Dry (23g) 140g Prepared
 Servings Per Container 33

Amount Per Serving		
Calories 90		Calories from Fat 5
		% Daily Value*
Total Fat 1 g		2%
Saturated Fat 0 g		0%
Trans Fat 0 g		
Cholesterol 0 mg		0%
Sodium 115 mg		5%
Potassium 150 mg		4%
Total Carbohydrate 18 g		6%
Dietary Fiber 1 g		4%
Sugars <1g		
Protein 2 g		

Vitamin A 0 %	•	Vitamin C 20 %
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.



2185 N. CALIFORNIA BLVD., SUITE 215, WALNUT CREEK, CA 94596



**Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 10426**

Potato Pearls® Smart Servings™ Mashed Potatoes 12/26.5oz 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
Total Creditable Vegetable Amount:			1.00 / 2.00		Total Cups Starchy: 0.25 / 0.50



Nutrition Information			
USDA Vegetable	1/4 cup	1/2 cup	
Contribution Equivalent	9.41 g	18.82 g	
Calories*	35	70	
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 g	0.5 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	3.54 mg	7.08 mg	
Sodium*	50 mg	95 mg	
Potassium*	60 mg	120 mg	
Vitamin A	0.95 IU	1.90 IU	
Vitamin C	5.02 mg	10.04 mg	
* calculated using FDA Nutrition Facts rounding rules			

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.05 oz.	1/4C Vegetable/Starchy	79.85	958.20
4.10 oz.	1/2C Vegetable/Starchy	39.92	479.04

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

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

Preparation and Cooking Instructions:

1: Pour 4 Liters (about 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.

Nutrition Claims: Gluten Free, Low Sodium, Kosher Dairy

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

Joe E. Bailey, Regulatory Operations Manager

**3/15/17
208221/01**

Product Name: Potato Pearls® Smart Servings™ Mashed Potatoes Code: 10426

Manufacturer: Basic American Foods Serving Size: 9.41g (dry)
2.05 oz. (as prepared)

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount ¹ (quarter cups)
Potatoes, dehydrated, Granules Low moisture Includes USDA Commodity	Starchy	0.3168	X	3.1563	1.00
			X		
			X		
Total Creditable Vegetable Amount:					

<ul style="list-style-type: none"> ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. Vegetables and vegetable purees credit on volume served. At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 	Total Cups Beans/Peas (Legumes)	
	Total Cups Dark Green	
	Total Cups Red/Orange	
	Total Cups Starchy	1/4 cup
	Total Cups Other	

I certify the above information is true and correct and that 9.41g (dry) ounce serving of the above product contains 1/4 cup(s) of starchy vegetables.

(vegetable subgroup)

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
		X		
		X		
		X		
Total Creditable Fruit Amount:				

- ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that _____ ounce serving of the above product contains _____ cup(s) of fruit.

<u>Quarter Cup to Cup Conversions*</u>
0.5 Quarter Cups vegetable = 1/8 Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable = 1/4 Cup vegetable or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups vegetable = 3/8 Cup vegetable or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups vegetable = 1/2 Cup vegetable or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups vegetable = 5/8 Cup vegetable or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups vegetable = 3/4 Cup vegetable or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups vegetable = 7/8 Cup vegetable or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup



Signature

Joe Bailey

Printed Name

Regulatory Operations Manager

Title

April 27, 2017

Date

208-785-8773

Phone Number