

Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 10056
Potato Pearls EXCEL® Original Recipe Mashed Potatoes, 1/40lbs.

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	9.95 g	19.90 g	
Calories*	35	70	
Protein*	less than 1g	2 g	
Carbohydrate*	7 g	14 g	
Dietary Fiber*	less than 1g	1 g	
Sugars*	0 g	0 g	
Total Fat*	0 g	1 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0 g	
Cholesterol*	0 mg	0 mg	
Iron	0.13 mg	0.25 mg	
Calcium	4.26 mg	8.52 mg	
Sodium*	170 mg	350 mg	
Potassium*	160 mg	320 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	1823.26	1823.26
4.17 oz.	1/2C Vegetable/Starchy	911.63	911.63

Ingredients: Potato (Dry), Canola Oil, Salt, Contains 2% or Less of: Artificial Color, Mono and Diglycerides, Natural and Artificial Flavor, 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 22 gallons of hot water (170 -190°F) into industrial size mixing bowl 2. Pour entire bag of potatoes into mixing bowl while mixer is on low speed. Mix for 30 - 60 seconds 3. Let potatoes sit for 5 minutes 4. Mix on low speed for 2 minutes & serve. Do not mix on high speed.

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

2/10/2017
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