

**Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 10215**

WHIPP® Mashed Potatoes Complete w/Vitamin C 6/5.31# Cans

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	9.36 g	18.72 g	
Calories*	35	70	
Protein*	less than 1g	2 g	
Carbohydrate*	8 g	15 g	
Dietary Fiber*	less than 1g	1 g	
Sugars*	less than 1g	1 g	
Total Fat*	0 g	0 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0 g	
Cholesterol*	0 mg	0 mg	
Iron	0.10 mg	0.19 mg	
Calcium	5.88 mg	11.76 mg	
Sodium*	10 mg	20 mg	
Potassium*	60 mg	120 mg	
Vitamin A	1.14 IU	2.27 IU	
Vitamin C	16.29 mg	32.59 mg	

* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER CAN	EQUIVALENT SERVINGS PER CASE
1.82 oz.	1/4C Vegetable/Starchy	257.38	1544.28
3.64 oz.	1/2C Vegetable/Starchy	128.69	772.14

Ingredients: Potato (Dry), Whey Product (Whey, Calcium Caseinate, and Calcium Stearoyl-2-Lactylate), Mono and Diglycerides, Ascorbic Acid (Vitamin C), Calcium Stearoyl-2-Lactylate. Freshness Preserved with Sodium Bisulfite and BHT. Contains Milk and Sulfite.

Packaging and Storage Information: Store cool dry (less than 80 degree F); 365 Days (minimum).

Preparation and Cooking Instructions:

1. Pour: 12 quarts boiling water in mixer bowl. (Optional: add butter, salt or other ingredients). 2. Add Potatoes and Mix: using whip attachment, mix on low and slowly add potatoes. Mix for one minute. Scrape bowl, whip on high until fluffy (3-5 minutes). 3. Serve. Add more boiling water to make potatoes thinner or more potatoes to make thicker.

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

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