

**Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 10217
WHIPP® Mashed Potatoes w/Vitamin C 6/5.75# 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	9.03 g	18.06 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 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	3.94 mg	7.88 mg
Sodium*	5 mg	15 mg
Potassium*	60 mg	120 mg
Vitamin A	0.95 IU	1.90 IU
Vitamin C	11.72 mg	23.44 mg

* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER CAN	EQUIVALENT SERVINGS PER CASE
1.83 oz	1/4C Vegetable/Starchy	288.82	1732.92
3.66 oz	1/2C Vegetable/Starchy	144.41	866.46

Ingredients: Potato (Dry), Mono and Diglycerides, Ascorbic Acid (Vitamin C), Calcium Stearoyl-2-Lactylate. Freshness Preserved with Sodium Bisulfite and BHT. Contains Sulfite. Manufactured on Equipment that also Processes Milk.

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

Preparation and Cooking Instructions:

1. Combine & Heat: 12 quarts boiling water and 2 quarts of milk in a saucepan and bring to a boil. (Optional: add butter, salt or other ingredients). 2. Remove from heat and pour into mixer bowl 3. 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). 4. Serve. Add more boiling water to make potatoes thinner or more potatoes to make thicker. For varying quantities add 1 part potatoes to 2 parts boiling water.

Nutrition Claims: Gluten Free, Low Sodium, Kosher Pareve

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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