

**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

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