

Child Nutrition Meal Pattern Contribution Basic American Foods SKU 71341 Golden Grill® Redi-Shred® Hashbrowns-L/S 6/2.5lb ctn

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)
Potato Products, dehydrated Hashed browns	Starchy	0.6639	X	1.5063	1.00
Potato Products, dehydrated Hashed browns	Starchy	1.3278	X	1.5063	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	20.75 g	41.50 g	
Calories	70	150	
Protein	2 g	3 g	
Carbohydrate	16 g	33 g	
Dietary Fiber	1 g	2 g	
Total Sugars	< 1g	1 g	
Added Sugars	< 1g	1 g	
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	0.3 mg	0.5 mg	
Calcium	10 mg	20 mg	
Sodium	15 mg	30 mg	
Potassium	250 mg	510 mg	
Vitamin D	0 mcg	0 mcg	

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER CARTON	EQUIVALENT SERVINGS PER CASE
2.21 oz.	1/4C Vegetable/Starchy	54.65	327.90
4.42 oz.	1/2C Vegetable/Starchy	27.32	163.92

Ingredients: Potato, Corn Starch, Dextrose, and Onion Powder. Freshness Preserved with Sodium Bisulfite and BHT.

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

Preparation and Cooking Instructions

1: Add hot water (140-150°F) to fill line (about 1 gallon). Close carton. 2: Allow refresh of 20 minutes. 3: Drain. Transfer to holding pan, cover (refrigerate if not grilled immediately). 4.: We recommend on a well-oiled grill at 375°F, cook on one side for 2-4 minutes or until edges are golden brown. **OVERNIGHT REFRESH OPTION:** (Leave 1" space between cartons.) Add cold water to fill line, close and refrigerate overnight. Note: Results in firmer hashbrowns. **OVEN OPTION:** In a full-size sheet pan, fold 1 1/2-cups butter into refreshed hashbrowns, spread evenly, season to taste. Bake. Convection: 450° F for 8-10 min. Conventional: 525°F for 12-15 min.

Nutrition Claims: Kosher Pareve, No Artificial Color or Flavors, Gluten Free.

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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