

## Child Nutrition Meal Pattern Contribution Basic American Foods SKU 91291 Golden Grill® Seasoned Hashbrowns 6/37.5oz 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
<b>Total Creditable Vegetable Amount:</b>		<b>1.00 / 2.00</b>		<b>Total Cups Starchy:</b>	<b>0.25 / 0.50</b>



Nutrition Information		
USDA Vegetable	1/4 cup	1/2 cup
Contribution Equivalent	19.86 g	39.73 g
Calories	70	140
Protein	2 g	3 g
Carbohydrate	16 g	31 g
Dietary Fiber	1 g	2 g
Total Sugars	0 g	< 1g
Added Sugars	0 g	0 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	0.2 mg	0.5 mg
Calcium	10 mg	20 mg
Sodium	160 mg	310 mg
Potassium	210 mg	410 mg
Vitamin D	0 mcg	0 mcg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER CARTON	EQUIVALENT SERVINGS PER CASE
2.64 oz.	1/4C Vegetable/Starchy	53.52	321.12
5.29 oz.	1/2C Vegetable/Starchy	26.76	160.56

**Ingredients:** Potato, Corn Starch, Salt, Dextrose, 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 30 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 hot water (140°-150°F) to fill line, close and refrigerate overnight. **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 Colors 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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