

## Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10017 Golden Grill® Potato Pancake Mix 6/24.27oz pch

**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	26.50 g	52.99 g
Calories	90	180
Protein	2 g	4 g
Carbohydrate	20 g	41 g
Dietary Fiber	2 g	3 g
Total Sugars	2 g	4 g
Added Sugars	0 g	< 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	0.3 mg	0.7 mg
Calcium	20 mg	50 mg
Sodium	430 mg	850 mg
Potassium	230 mg	460 mg
Vitamin D	0 mcg	0 mcg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
3.66 oz.	1/4C Vegetable/Starchy	25.97	155.82
7.32 oz.	1/2C Vegetable/Starchy	12.98	77.88

**Ingredients:** Potato, Dried Onion, Enriched Wheat Flour Bleached (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Maltodextrin, Salt, Dextrose, Xanthan Gum, Soybean Oil, Spice, Mono and Diglycerides, Freshness Preserved With: Sodium Bisulfite, Sodium Acid Pyrophosphate, BHT, Citric Acid. Contains: Wheat.

**Packaging and Storage Information:** Store cool dry (less than 80 degree F); 270 days (minimum).

**Preparation and Cooking Instructions**

1: In a bowl combine mix with 2 quarts hot water (120-140°F). Stir well. 2: Cover and refrigerate for 30 minutes (or refrigerate overnight). 3: Stir 2 cups blended whole eggs into cooled mixture. 4: Scoop onto a well-oiled grill (375-400°F) and press flat. Cook for 2 1/2-3 minutes per side. TIPS: If pasteurized or frozen eggs are not available, use only refrigerated fresh eggs. OVEN OPTION: Follow steps 1-3 above. Scoop portions of mixture (#30 scoop) onto well-oiled ovenable pan and press flat. Bake uncovered. Convection: 375°F for 12-15 min. Conventional: 450°F for 12-15 min.

**Nutrition Claims:** 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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