

**Child Nutrition Meal Pattern Contribution**  
**Basic American Foods SKU 10084**  
**Golden Grill® Premium Russet Hashbrown Potatoes 6/40.5oz 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	20.08 g	40.17 g	
Calories*	70	140	
Protein*	1 g	3 g	
Carbohydrate*	16 g	31 g	
Dietary Fiber*	1 g	3 g	
Sugars*	1 g	2 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	0.21 mg	0.41 mg	
Calcium	7.47 mg	14.94 mg	
Sodium*	310 mg	620 mg	
Potassium*	125 mg	250 mg	
Vitamin A	2.06 IU	4.13 IU	
Vitamin C	6.66 mg	13.33 mg	
* calculated using FDA Nutrition Facts rounding rules			

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
3.04 oz.	1/4C Vegetable/Starchy	57.17	343.02
6.09 oz.	1/2C Vegetable/Starchy	28.58	171.48

**Ingredients:** Potato (Dry), Salt, Dextrose. Freshness Preserved with Sodium Bisulfite.

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

**Preparation and Cooking Instructions**

1. Add hot water (140-160°F) to fill line. Close carton. 2. Allow refresh of 10 minutes. 3. Transfer to holding pan, cover (refrigerate if not grilled immediately). 5. Grill at 375-400°F on one side until edges are golden brown. Season to taste. (Use a well-oiled grill for best results.) OVERNIGHT REFRESH OPTION: (Leave 1 " space between cartons.) Add hot water to fill line, close and refrigerate overnight.

**Nutrition Claims:** Kosher Pareve, No Artificial Colors or Flavors

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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