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Child Nutrition Meal Pattern Contribution Basic American Foods SKU 25122 Golden Grill® Redi-Shred® Hashbrowns-L/S 30lb box

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 A	mount:	1.00 / 2.00		Total Cups Starchy:	0.25 / 0.50



Nutritio	n Inform	atio	n	
USDA Vegetable	1/4 cup		1/2 cup	5
Contribution Equivalent	19.70	g	39.39	g
Calories*	70		140	
Protein*	2	g	4	g
Carbohydrate*	15		30	g
Dietary Fiber*	1	g	3	g
Sugars*	0	g	< 1g	
Total Fat*	0	g	0	g
Trans Fat*	0	g	0	g
Saturated Fat*	0	g	0	g
Cholesterol*	0	mg	0	mg
Iron	0.29	mg	0.57	mg
Calcium	7.51	mg	15.02	mg
Sodium*	15	mg	30	mg
Potassium*	320	mg	640	mg
Vitamin A	1.99	IU	3.97	IU
Vitamin C	6.69	mg	13.37	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
1.88 oz.	1/4C Vegetable/Starchy	690.89	690.89
3.75 oz.	1/2C Vegetable/Starchy	345.45	345.45

Ingredients: Potatoes, Corn Starch, Dextrose, Onion. Freshness Preserved with Sodium Bisulfite. Contains Sulfite Ingredient.

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

Preparation and Cooking Instructions

1: Remove the desired amount of hashbrowns from case and select an appropriate size container. 2: Add 3 lbs. hot water (140-150°F) for every 1 lb. dry hashbrowns. 3: Cover and allow refresh of 20 minutes. 4: Drain at least 2 min. Transfer to holding pan, cover (refrigerate if not grilled immediately). 5: We recommend on a well-oiled grill at 375°F, cook on one side for 2-4 minutes or until edges are golden brown.

Nutrition Claims: Kosher Pareve.

I certify that the aboye information is true and correct when prepared according to directions.

Joe E. Bailey, Regulatory Operations Manager