

## Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10630 Brilliant Beginnings® Mashed 6/26 oz 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) |
|---|--------------------|---|----------|----------------------------|----------------------------------|
| Potatoes, dehydrated, Granules Low moisture Includes USDA Commodity | Starchy            | 0.3168  | X        | 3.1563                     | 1.00                             |
| Potatoes, dehydrated, Granules Low moisture Includes USDA Commodity | Starchy            | 0.6337  | X        | 3.1563                     | 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 | 9.12 g  | 18.23 g |  |
| Calories*               | 35      | 70      |  |
| Protein*                | <1g     | 2 g     |  |
| Carbohydrate*           | 7 g     | 14 g    |  |
| Dietary Fiber*          | <1g     | 1 g     |  |
| 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                    | 0.27 mg | 0.55 mg |  |
| Calcium                 | 4.25 mg | 8.49 mg |  |
| Sodium*                 | 55 mg   | 115 mg  |  |
| Potassium*              | 150 mg  | 300 mg  |  |
| Vitamin A               | 0.95 IU | 1.90 IU |  |
| Vitamin C               | 3.18 mg | 6.36 mg |  |

\* calculated using FDA Nutrition Facts rounding rules

| SERVING SIZE MEASURE/WEIGHT | MEAL PATTERN CONTRIBUTION EQUIVALENT | EQUIVALENT SERVINGS PER BAG | EQUIVALENT SERVINGS PER CASE |
|-----------------------------|--------------------------------------|-----------------------------|------------------------------|
| 1.51 oz.                    | 1/4C Vegetable/Starchy               | 80.86                       | 485.16                       |
| 3.02 oz.                    | 1/2C Vegetable/Starchy               | 40.43                       | 242.58                       |

**Ingredients:** Potato, Salt. Freshness Preserved with Sodium Bisulfite.

**Packaging and Storage Information:** Store cool dry (less than 80 degree F); 180 Days (minimum).

### Preparation and Cooking Instructions

1: Pour: 3 quarts (2.8L) boiling water (minimum 170°F) into a large mixing bowl or 6" deep half-size steamtable pan.  
2: Add Potatoes & Stir: Pour full pouch of potatoes into water, stir and Cover. 3: Sit: Allow potatoes to stand for 12 minutes, until fully combined. 4: Customize: Use these potatoes in your recipe. Add ingredients to create signature mashed potatoes or other dishes that use riced potatoes.

**Nutrition Claims:** No Artificial Colors or Flavors, Gluten Free, Dairy Free, 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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