

Child Nutrition Meal Pattern Contribution Basic American Foods SKU 81056 Potato Pearls® Country Style Mashed 12/30.7oz 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
Total Creditable Vegetable Amount:		1.00 / 2.00		Total Cups Starchy:	0.25 / 0.50



Nutrition Information			
USDA Vegetable	1/4 cup	1/2 cup	
Contribution Equivalent	10.25 g	20.51 g	
Calories*	35	70	
Protein*	< 1g	2 g	
Carbohydrate*	7 g	15 g	
Dietary Fiber*	< 1g	1 g	
Sugars*	0 g	0 g	
Total Fat*	0 g	1 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0 g	
Cholesterol*	0 mg	0 mg	
Iron	0.12 mg	0.24 mg	
Calcium	5.32 mg	10.64 mg	
Sodium*	140 mg	280 mg	
Potassium*	120 mg	240 mg	
Vitamin A	1.33 IU	2.65 IU	
Vitamin C	3.19 mg	6.38 mg	

* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
1.87 oz.	1/4C Vegetable/Starchy	84.87	1018.44
3.74 oz.	1/2C Vegetable/Starchy	42.43	509.16

Ingredients: Potato, Shortening Powder (Canola Oil, Lactose, Sodium Caseinate, Dipotassium Phosphate and BHT), Maltodextrin, Salt, Contains 2% or Less of: Sunflower Oil, Mono and Diglycerides, Artificial Color, Spice, Natural and Artificial Flavor. Freshness Preserved with Sodium Bisulfite and BHT. Contains: Milk.

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

Preparation and Cooking Instructions:

1: Pour 1 gallon (3.8L) of boiling water (212°F) into 4" deep half-size steamtable pan. 2: Add all potatoes and stir constantly. 3: Hold for 25 minutes on steamtable before serving.

Nutrition Claims: Gluten Free, Kosher Dairy

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

Joe E. Bailey, Regulatory Operations Manager

10/9/2017
208113/06