

## Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10513

### Potato Pearls® Smart Servings™ Mashed wVitC-Low Sodium 1/40 lb bag

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	9.41 g	18.82 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	0.5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0 g	
Cholesterol*	0 mg	0 mg	
Iron	0.13 mg	0.26 mg	
Calcium	4.17 mg	8.35 mg	
Sodium*	50 mg	95 mg	
Potassium*	130 mg	270 mg	
Vitamin A	0.95 IU	1.90 IU	
Vitamin C	5.02 mg	10.04 mg	

\* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
1.95 oz.	1/4C Vegetable/Starchy	1928.39	1928.39
3.90 oz.	1/2C Vegetable/Starchy	964.20	964.20

**Ingredients:** Potato, Canola Oil, Contains 2% or Less of: Salt, Mono and Diglycerides, Ascorbic Acid (Vitamin C), Natural and Artificial Flavor and Artificial Color. Freshness Preserved with Sodium Bisulfite, Sodium Acid Pyrophosphate, Citric Acid and BHT. Contains: Milk

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

**Preparation and Cooking Instructions:**

- 1: Measure 24 gallons of hot water (minimum 170°F) into mixer bowl.
- 2: Attach whip or paddle to mixer. Turn mixer on low speed.
- 3: Pour potatoes quickly into hot water. Mix until potatoes start to thicken (approximately 30-60 seconds).
- 4: Turn mixer off and let potatoes set for 5-10 minutes. With mixer on low speed, mix for 2 minutes, and serve.

**Nutrition Claims:** Gluten Free, Low Sodium, Kosher Dairy.

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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