

**Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 25122
Golden Grill® Redi-Shred® Hashbrowns 30# 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 Amount:		1.00 / 2.00		Total Cups Starchy:	0.25 / 0.50



Nutrition Information			
USDA Vegetable	1/4 cup	1/2 cup	
Contribution Equivalent	19.70 g	39.39 g	
Calories*	70	140	
Protein*	2 g	3 g	
Carbohydrate*	16 g	32 g	
Dietary Fiber*	1 g	3 g	
Sugars*	less than 1g	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	0.20 mg	0.41 mg	
Calcium	7.83 mg	15.66 mg	
Sodium*	15 mg	30 mg	
Potassium*	125 mg	250 mg	
Vitamin A	2.03 IU	IU	
Vitamin C	6.68 mg	13.36 mg	

* calculated using FDA Nutrition Facts rounding rules

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

Ingredients: Potatoes (Dry), 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

Remove the desired amount of hash browns from case and select an appropriate size container. 2. Add 3 lbs hot water for every 1lb dry hash browns. 3. Cover and allow refresh of 20 minutes. 4. Drain at least 2 min. 5. Transfer to holding pan, cover (refrigerate if not grilled immediately). 6.. Grill at 375-400°F on one side until edges are golden brown. This is a low sodium product, season to taste. (Use a well-oiled grill for best results.)

Nutrition Claims: 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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