

**Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 91291
Golden Grill® Hashbrowns, 6/37.5oz cartons**

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	19.93 g	39.85 g	
Calories*	70	140	
Protein*	1 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	0.40 mg	
Calcium	7.63 mg	15.26 mg	
Sodium*	180 mg	360 mg	
Potassium*	125 mg	250 mg	
Vitamin A	2.02 IU	4.05 IU	
Vitamin C	6.67 mg	13.34 mg	
* calculated using FDA Nutrition Facts rounding rules			

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.65 oz.	1/4C Vegetable/Starchy	53.35	320.10
5.30 oz.	1/2C Vegetable/Starchy	26.67	160.02

Ingredients: Potato (Dry), Corn Starch, Salt, Dextrose, Onion Powder. Freshness Preserved with Sodium Bisulfite and BHT.

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

Preparation and Cooking Instructions

1. Add hot water (140-160°F) to fill line. Close carton. 2. Allow refresh of 30 minutes. 3. Drain. 4. Transfer to holding pan, cover (refrigerate if not grilled immediately). 5. Grill at 375-400°F on one side until edges are golden brown. Season to taste. (Use a well-oiled grill for best results.) **OVERNIGHT REFRESH OPTION:** (Leave 1 " space between cartons.) Add hot water to fill line, close and refrigerate overnight. Note: Drain step not needed. **OVEN OPTION:** Follow steps 1-3. 4. In a full size sheet pan, fold 1 1/2 cups butter into refreshed potatoes, spread evenly and season to taste. Bake. Convection: 450°F for 8-10 min. Conventional: 525°F for 10-15 min.

Nutrition Claims: Kosher Pareve. No Artificial Colors or Flavors

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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