

GFS® Mashed Potato Granules, with Vitamin C, low sodium, 888 half-cup servings per case, convenient, 6/5.75 lb.

SKU 118508

PACKAGING

GTIN:	10093901118506	Unit Size:	5.75 LB
Kosher (O-U):	YES- OU /PAREVE	Pallet High:	6
Unit Quantity:	6	Pallet Tier:	7
Shelf Life:	365 Days (minimum)	Case Net Weight (imperial):	34.50 LB
Case Gross Weight (imperial):	37.93 LB	Case Length (imperial):	19.500 IN
Case Width (imperial):	13.130 IN	Case Cube (feet):	1.17
Case Height (imperial):	7.930 IN		

NUTRITION

Nutrition Facts

Serving Size 1/2 cup (4 fl oz) prepared - milk, salt, margarine

Amount Per Serving		Calories from Fat 16	
		% Daily Value*	
Total Fat 1.7 g			3%
Saturated Fat 0.5 g			3%
Trans Fat 0.3 g			
Cholesterol 1.3 mg			0%
Sodium 217 mg			9%
Total Carbohydrate 14 g			5%
Dietary Fiber 1.3 g			5%
Sugars 1 g			
Protein 1.9 g			
Vitamin A 67 %	•	Vitamin C 20.7 %	
Calcium 21 %	•	Iron 0.2 %	
Niacin 1 %	•	Phosphorous 46 %	
Riboflavin 0.05 %	•	Thiamin 0.12 %	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4			

GENERAL DESCRIPTION

Value Mashed Potato. Features Safe T Can Packaging. Fortified with Vitamin C. Just add water and milk and machine mix for value mashed potatoes in under 12 minutes. Great for High Volume Operations Select USA potatoes combined with complete butter flavor and dairy blends. Serve as is or add recipe ingredients for a signature menu item. 13 mg sodium per half-cup serving. A value product with a yield of 148 half-cup servings per can and 888 half-cup servings per case. Participates in Foodservice Rewards operator program. This product is available through the USDA Commodity Program.

LIST OF INGREDIENTS

Potatoes, mono and diglycerides, Vitamin C (ascorbic acid), calcium stearoyl-2-lactylate. Freshness preserved with sodium bisulfite & BHT.

PREPARATION AND COOKING INSTRUCTIONS

1. Combine & Heat: 11 1/2 quarts boiling water and 2 quarts of milk in a saucepan and bring to a boil . (Optional: add butter, salt or other ingredients).
2. Remove from heat and pour into mixer bowl
3. Add Potatoes and Mix: using whip attachment, mix on low and slowly add potatoes. Mix for one minute. Scrape bowl, whip on high until fluffy (3-5 minutes).
4. Serve. Add more boiling water to make potatoes thinner or more potatoes to make thicker. For varying quantities add 1 part potatoes to 2 parts boiling water.

SUGGESTED USES

Consistent results when prepared as directed. Easy preparation - mix with boiling water and salt. Economical and nutritious vegetable. Use in dairy product restrictive diets.

