

118516 - Gordon Choice Complete Mashed Potatoes with Vit C, dairy-free, 852 – 17g dry servings per case, 6/5.31 lb. Safe-T-Can

Delicious real potatoes that make it possible to serve consistently great tasting sides with fewer steps, in a lot less time. Economical solution for high-volume preparation in a mixer. Lowest serving cost solution, highest servings per case.

Brand: GFS



Nutrition Facts

97 servings per container

Serving size About 2 Tbsp Dry(25g)
140g Prepared (24.8g)

Amount per serving
Calories **90**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 20mg **1%**

Total Carbohydrate 19g **7%**

Dietary Fiber 2g **7%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 2g

Vitamin D 0mcg 0% • Calcium 0mg 0%

Iron 2mg 2% • Potassium 420mg 8%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

General Description

Non-Dairy, Complete granule. Great for healthcare operators. Foodservice Rewards and USDA Foods Processing Program participant.

Packaging

| | | | |
|------------|----------------|-------------------|-----------------------------|
| GTIN | 10093901118513 | Case Gross Weight | 35.29 LB |
| Pack Size | 6 / 5.31LB | Case Net Weight | 31.86 LB |
| Shelf Life | 365 Days | Case L,W,H | 19.50 IN, 13.13 IN, 7.93 IN |
| Tie x High | 7 x 6 | Cube | 1.18 CF |

Ingredients

Potatoes, Contains 2% Or Less of: Ascorbic Acid (Vitamin C), Mono And Diglycerides, Calcium Stearoyl-2-Lactylate, Natural Flavor, Freshness Preserved With: Sodium Bisulfite, Bht.

Allergens

CONTAINS:
Sulphites or Sulphite Derivatives

Preparation and Cooking

1. Pour 12 quarts boiling water in mixer bowl. (Optional: add unsalted margarine, salt or other ingredients). 2. Using whip attachment, mix on low and slowly add potatoes. Mix for one minute. 3. Scrape bowl, whip on high until fluffy (2 minutes), hold until ready to serve. For thicker mashed potatoes add more potatoes. For thinner mashed potatoes add more boiling water. For varying quantities add 1 part potatoes to 2 parts boiling water.

Serving Suggestions

Over 1 billion* orders of mashed potatoes are served in foodservice annually. Potatoes are a well loved side dish. They are a versatile base to add a signature dish. Mustard Mashed Potatoes - add spicy brown mustard. Cheddar Scallion Mashed Potatoes - add scallions and cheddar cheese. Sage and Brown Butter Mashed Potatoes - add sage and browned butter. Use mashed as a side or as a base for the entree. Lower food costs by increasing the serving of mashed and decreasing the serving of protein. Mashed can be used as a thickener or can be added to scratch-made mashed to extend hold time and recipe quantity. *Source: NPD Group/CREST

Packaging and Storage

Store cool dry (less than 80 degrees F)

Nutritional Claims: Kosher



Child Nutrition Meal Pattern Contribution Basic American Foods SKU 118516

GFS® Complete Potatoes w/Vit C 6/5.31 lb cans (Safe-T-Can)

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 | 0.31683 | X | 3.1563 | 1.00 |
| Potatoes, dehydrated, Granules Low moisture Includes USDA Commodity | Starchy | 0.63366 | 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 | 9.04 g | 18.09 g |
| Calories | 35 | 70 |
| Protein | <1 g | 2 g |
| Carbohydrate | 7 g | 14 g |
| Dietary Fiber | <1 g | 1 g |
| Total Sugars | 0 g | 0 g |
| Added Sugars | 0 g | 0 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 | 0.1 mg | 0.3 mg |
| Calcium | 0 mg | 10 mg |
| Sodium | 5 mg | 15 mg |
| Potassium | 150 mg | 300 mg |
| Vitamin D | 0 mcg | 0 mcg |
| Vitamin C | 16 mg | 31 mg |

| SERVING SIZE MEASURE/WEIGHT | MEAL PATTERN CONTRIBUTION EQUIVALENT | EQUIVALENT SERVINGS PER CAN | EQUIVALENT SERVINGS PER CASE |
|-----------------------------|--------------------------------------|-----------------------------|------------------------------|
| 1.80 oz. | 1/4C Vegetable/Starchy | 266.31 | 1597.86 |
| 3.60 oz. | 1/2C Vegetable/Starchy | 133.15 | 798.90 |

Ingredients: Potatoes, Contains 2% or Less of: Ascorbic Acid (Vitamin C), Mono and Diglycerides, Calcium Stearoyl-2-Lactylate, Natural Flavor, Freshness Preserved with: Sodium Bisulfite, BHT.

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

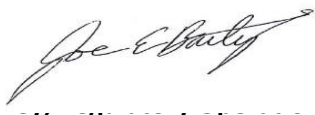
Preparation and Cooking Instructions:

1: Pour 12 quarts boiling water in mixer bowl. (Optional: add unsalted margarine and salt). 2: Mix on low and slowly add all potatoes for one minute. 3: Scrape bowl and whip on high speed until fluffy for two minutes, hold until ready to serve.

Nutrition Claims: Kosher Pareve, Dairy-Free as Packaged

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

Joe E



Wagner

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