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## Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10426

## Potato Pearls® Smart Servings™ Mashed VitC-Low Sodium 12/26.5 oz pch

## **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	Х	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



		natio	100000	
USDA Vegetable	1/4 cup		1/2 cup	
Contribution Equivalent	9.41	g	18.82	g
Calories*	35	200	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	gg	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

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE	
2.05 oz.	1/4C Vegetable/Starchy	79.85	958.20	
4.10 oz.	1/2C Vegetable/Starchy	39.92	479.04	

**Ingredients**: Potatoes, 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.

## **Preparation and Cooking Instructions:**

1: Pour 4 Liters (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half steamtable pan. 2: Add all potatoes and stir for 15 seconds. 3: Let stand for 5 minutes, stir 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