



Nutrition Facts

Serving Size 1/4 cup dry mix (23g)
Servings per container about 384

	Calories from fat 15
	% Daily Values *
Calories 90	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 380mg	16%
Total Carbohydrates 17g	6%
Dietary Fiber 0g	0%
Sugars 0g	0%
Protein 2g	0%
Vitamin A	0%
Vitamin C	4%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2,000 calorie diet.

Ingredients

Potatoes, Canola Oil, Salt, Food Starch-Modified, Dextrin, Maltodextrin, Contains less than 2% of Artificial Color, Buttermilk Powder, Calcium Stearoyl Lactylate, Lactic Acid, Mono- & Diglycerides, Natural and Artificial Flavor, Nonfat Dry Milk, Spice, To Protect Color and Flavor (Citric Acid, Sodium Acid Pyrophosphate, Sodium Bisulfite, Tocopherols)



Simplot Traditions® - Mashed Potatoes 12/26oz

Simplot Traditions®! Simple, Classic, 100% Real Idaho Potatoes. Simplot Traditions® delivers instant mashed potatoes that operators want to serve. Our 26oz bag is the perfect size for most operations, comes fully seasoned, and requires only water, mixing container, and a spoon to prepare.

Product Specifications

Sku:	10071179022770
Pack:	12/1.63 LB
Brand:	Simplot Traditions®
Gross Weight:	21.80 LB
Net Weight:	19.50 LB
Country of Origin:	US
Yield:	39- 1/2 cup fluid servings/bag
Kosher:	Yes
Vegan:	No
Vegetarian:	Yes
Gluten Free:	No
Allergens:	Crustacean Shellfish Free, Egg Free, Fish Free, Peanut Free, Sesame Free, Soy Free, Tree Nut Free, Wheat Free

Shipping Information

Length:	15.500 IN
Width:	11.063 IN
Height:	10.813 IN
Case Cube:	0
TixHi:	11X4
Shelf Life:	360 Days
Storage Temp From/To:	32 FA / 80 FA

Benefits

Reduce operational labor with Simplot Traditions® quick, easy, 1-pan + 1-spoon preparation. Bring your customers back again and again with Simplot Traditions® buttery-potato taste made with only 100% Idaho potatoes. Satisfy everyone's health concern by serving Simplot Traditions®, which never contains any partially hydrogenated oils - NO PHO!

Serving Suggestions

Serve as a traditional side, customize and fill your own stuffed, twice-baked potato, pipe onto a classic pot pie

Prep Instructions

1) Measure 1 gallon (128oz) boiling water into 6 half-size steam table pan. 2) Sprinkle one bag of potatoes (26oz) all at once over hot water while stirring. Use a spoon to evenly distribute and wet all potatoes. 3) Let stand one minute. Fluff gently with a spoon, do not over-mix. 4) Potatoes are ready to serve. For creamier mashed potatoes add more boiling water or hot milk. BOILING WATER: For 4 to 5 1/2 cups use 2 cups (16oz) water and 1 cup potatoes. For 18 to 20 1/2 cups use 1/2 gal (64oz) water and 1qt potatoes. For 38 to 40 1/2 cups use 1 gal (128oz) water and 1 bag of potatoes. For 76 to 80 1/2 cups use 2 gals (256oz) water and 2 bags of potatoes. STEAM TABLE: For 18-20 1/2 cups use 1/2 gal water and 1qt potatoes in 4 inch half size pan. For 38 to 40 1/2 cups use 1 gal water and 1/2 carton potatoes in 6 inch half size pan. For 76 to 80 1/2 cups use 2 gals water and full carton of potatoes in 6 inch full size pan.