

2999 Oak Road, Ste. 800, Walnut Creek, CA 94597 • 925.472.4000 • 800.227.4050 • baf.com

Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10169 Potato Pearls® Nature's Own Mashed 10/29.3oz 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	0.3168	x	3.1563	1.00
Potatoes, dehydrated, Granules Low moisture Includes USDA Commodity	Starchy	0.6337	x	3.1563	2.00
Total Creditable Vegetable Amount:		1.00 / 2.00		Total Cups Starchy:	0.25 / 0.50



AVC: NO	rition Informa	HOI	Townson or the second	_
USDA Vegetable	1/4 cup		1/2 cup	
Contribution Equivalent	10.12	g	20.24	g
Calories	40	225	80	5
Protein	<1	g	2	g
Carbohydrate	7	g	15	g
Dietary Fiber	<1	g	1	g
Total Sugars	0	g	0	g
Added Sugars	0	g	0	g
Total Fat	0.5	g	1.5	g
Trans Fat	0	g	0	g
Saturated Fat	0	g	0.5	g
Cholesterol	0	mg	<5	mg
Iron	0.1	mg	0.2	mg
Calcium	10	mg	20	mg
Sodium	120	mg	250	mg
Potassium	120	mg	240	mg
Vitamin D	0	mcg	0.1	mcg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
1.94 oz.	1/4C Vegetable/Starchy	82.08	820.80
3.88 oz.	1/2C Vegetable/Starchy	41.04	410.40

Ingredients: Potatoes, Salt, Butter (Cream, Salt), Contains 2% or Less of: Buttermilk, Canola Oil, Cream, Natural Flavor (Milk), Mono and Diglycerides, Nonfat Milk, Sunflower Lecithin, Freshness Preserved with: Sodium Bisulfite, BHT, Sodium Acid Pyrophosphate, Citric Acid. Contains: Milk

Packaging and Storage Information: Store cool dry (less than 80 degree F); 270 Days (minimum).

Preparation and Cooking Instructions

1: Pour 1 gallon (3.8 L) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15-20 seconds. 3: Let stand for 7 minutes, stir and serve.

Nutrition Claims: Gluten Free, Kosher Dairy.

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

Joe E. Bailey, Regulatory Operations Manager