

Potato Pearls® Natural Mashed Potatoes, one ingredient, low sodium, no additives or preservatives, 240 half-cup servings per case, 12/12.59

SKU 10458

PACKAGING

GTIN:	10011140104586	Shelf Life:	270 Days (minimum)
Kosher (O-U):	DAIRY	Case Gross Weight (imperial):	10.91 LB
Unit Quantity:	12	Unit Size:	12.59 OZ



GENERAL DESCRIPTION

Natural mashed potatoes - one ingredient. Select USA potatoes. Speed scratch. Gluten free, low sodium. Natural potato flavor. Just add water, milk, butter and salt for great tasting mashed potatoes in less than 17 minutes - faster than scratch. Warm or cold prep. Serve according to package instructions or use as a base for a signature menu item. Only 85 mg of sodium per half cup serving (when following package instructions). A classic product with a yield of 20 half-cup servings per bag and 240 half-cup servings per case. Participates in Foodservice Rewards and Value Plus foodservice operator programs. This product participates in the USDA Commodity Program

NUTRITION

Nutrition Facts

Serving Size About 1/3 cup Unprepared, About 2/3 cup Prepared

Amount Per Serving		
Calories 80		Calories from Fat 0
Energy 80		
		% Daily Value*
Total Fat 0 g		0%
Saturated Fat 0 g		0%
Trans Fat 0 g		
Cholesterol 0 mg		0%
Sodium 15 mg		1%
Total Carbohydrate 19 g		6%
Dietary Fiber 2 g		8%
Sugars 0.8 g		
Protein 2 g		

Vitamin A 0 %	•	Vitamin C 15 %
Calcium 0 %	•	Iron 2 %

*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

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

PREPARATION AND COOKING INSTRUCTIONS

WARM REFRESH -Steamtable Pan. 1. Add 1 quart of boiling water to 1/2 cup of butter (cut into slices) and 1/2 teaspoon of salt into steamtable pan. 2. Stir in 1 quart of cold milk 3. potatoes stirring gently. 4. Heat in steamer/combi oven until product reaches 135° F. **COLD REFRESH:** 1. Combine 1 quart of cold water, 1 quart of cold milk and 1/2 teaspoon of salt in mixing bowl. 3. stir in 1/2 cup of melted butter 4. Stir in product or mix on low speed about 15- 30 seconds. 5. Heat for Service. **STOVETOP:** Boil: 1 quart of water 1/2 cup butter, 1/2 teaspoon salt. 2. Remove from heat. 3. Stir in 1 quart cold milk. 4. Add potatoes stirring 15 - 30 seconds 5. Heat in steamer/combi oven until potatoes reach 135°. Tips: Only use mixer for cold prep. Do not overstir potatoes while hot.

LIST OF INGREDIENTS

POTATO (DRY). May Contain MILK,

PACKAGING/STORAGE INFORMATION

Store cool dry (less than 80 degrees F)

OTHER INFORMATION

Product of US