Child Nutrition Meal Pattern Contribution Basic American Foods SKU 91291 Golden Grill® Seasoned Hashbrowns 6/37.5oz ctn

тм

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)
Potato Products, dehydrated Hashed browns	Starchy	0.66390	x	1.5063	1.00
Potato Products, dehydrated Hashed browns	Starchy	1.32780	x	1.5063	2.00
Total Creditable Vegetable A	mount:	1.00 / 2.00		Total Cups Starchy:	0.25 / 0.50



UCDA Manatabla	2/2		a 10	
USDA Vegetable	1/4 cup	_	1/2 cup	
Contribution Equivalent	19.86	g	39.73	g
Calories	70	-	140	224
Protein	2	g	3	g
Carbohydrate	16	g	31	g
Dietary Fiber	1	g		g
Total Sugars	0	g	< 1g	
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	0.2	mg	0.5	mg
Calcium	10	mg	20	mg
Sodium	160	mg	310	mg
Potassium	210	mg	410	mg
Vitamin D	0	mcg	0	mcg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER CARTON	EQUIVALENT SERVINGS PER CASE
2.64 oz.	1/4C Vegetable/Starchy	53.52	321.12
5.29 oz.	1/2C Vegetable/Starchy	26.76	160.56

Ingredients: Potatoes, Corn Starch, Salt, Dextrose, Onion Powder, Freshness Preserved with: Sodium Bisulfite and BHT.

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

Preparation and Cooking Instructions

1: Add hot water (140-150°F) to fill line (about 1 gallon). Close carton. 2: Allow refresh of 30 minutes. 3: Drain. Transfer to holding pan, cover (refrigerate if not grilled immediately). 4: We recommend on a well-oiled grill at 375°F, cook on one side for 2-4 minutes or until edges are golden brown. OVERNIGHT REFRESH OPTION: (Leave 1 " space between cartons.) Add hot water (140°-150°F) to fill line, close and refrigerate overnight. OVEN OPTION: In a full-size sheet pan, fold 1 1/2-cups butter into refreshed hashbrowns, spread evenly, season to taste. Bake. Convection: 450° F for 8-10 min. Conventional: 525°F for 12-15 min.

Nutrition Claims: Kosher Pareve, No Artificial Colors or Flavors, Gluten Free.

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

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Joe E. Bailey, Regulatory Operations Manager

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