

**Child Nutrition Meal Pattern Contribution**  
**Basic American Foods SKU 81837**  
**Potato Pearls® Extra Rich Mashed Potatoes 6/3.55# cartons**

**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
<b>Total Creditable Vegetable Amount:</b>		<b>1.00 / 2.00</b>		<b>Total Cups Starchy:</b>	<b>0.25 / 0.50</b>



Nutrition Information		
USDA Vegetable	1/4 cup	1/2 cup
Contribution Equivalent	9.76 g	19.53 g
Calories*	35 g	70 g
Protein*	less than 1 g	1 g
Carbohydrate*	8 g	15 g
Dietary Fiber*	less than 1 g	1 g
Sugars*	0 g	less than 1 g
Total Fat*	0 g	0.5 g
Trans Fat*	0 g	0 g
Saturated Fat*	0 g	0 g
Cholesterol*	0 mg	0 mg
Iron	0.10 mg	0.19 mg
Calcium	3.67 mg	7.35 mg
Sodium*	10 mg	15 mg
Potassium*	60 mg	125 mg
Vitamin A	0.98 IU	1.95 IU
Vitamin C	3.19 mg	6.38 mg

\* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
1.90 oz	1/4C Vegetable/Starchy	164.93	989.58
3.79 oz	1/2C Vegetable/Starchy	82.47	494.82

**Ingredients:** Potato (Dry), Maltodextrin, Shortening Powder (Partially Hydrogenated Soybean Oil, Lactose, Sodium Caseinate, Dipotassium Phosphate), Partially Hydrogenated Vegetable Oil (Soybean, Cottonseed), Vegetable Mono and Diglycerides, Natural and Artificial Flavor, Artificial Color. Freshness Preserved with Sodium Bisulfite and BHT. Contains Milk and Sulfite.

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

**Preparation and Cooking Instructions**

Pour 2 gallons boiling water in mixing bowl. **HAND MIX:** Add potatoes, stir constantly with whisk. **MACHINE MIX:** Using whip attachment, mix on low; slowly add product. Scrape bowl, whip on high until fluffy (3 1/2 minutes). Ready to serve or to add recipe ingredients. Add more boiling water to make potatoes thinner, more potatoes to make thicker. For varying quantities add 1 part potatoes to 2 parts boiling water. This is a low sodium product, season to taste.

**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**

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