



Basic American Foods

078010 - Potato Au Gratin

Rich, creamy cheddar cheese sauce with thin-sliced potatoes. Yield: 264, 4-oz servings per case (44 servings per carton). Foodservice potato casseroles are better than ever, now with 50% less sodium, gluten free, no artificial colors or flavors and no BHA/BHT. Foodservice Rewards and USDA Foods Processing Program participant.



Nutrition Facts

Serving Size: 28.62 Grams
Number of Servings per 216

Amount Per Serving

Calories: 100 Calories from Fat: 0

% Daily Value*

Total Fat	1 g	1%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	240 mg	10%
Total Carbohydrate	22 g	8%
Dietary Fiber	1 g	4%
Sugars	3 g	0%
Protein	2 g	%

Vitamin A	Per Srv %	Vitamin C	Per Srv %
Calcium	2%	Iron	2%

*Percent DailyValues are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie

	Calories	2,000	2,500
Total Fat	Less than		
Sat. Fat	Less than		
Cholesterol	Less than		
Sodium	Less than		
Total Carbohydrate			
Dietary Fiber			
Calories per gram			
Fat	Carbohydrate		Protein

* Benefits

Ingredients

POTATO (DRY), SEASONING (MODIFIED FOOD STARCH, WHEY, MALTODEXTRIN, DRIED ONION, SUNFLOWER OIL, POTASSIUM CHLORIDE, SUGAR, SALT, NATURAL FLAVORS, CORN SYRUP SOLIDS, MONO AND DIGLYCERIDES, NONFAT MILK, CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), AUTOLYZED YEAST EXTRACT, SPICES, DRIED GREEN ONION, TORULA YEAST, TURMERIC EXTRACT (COLOR), ANNATTO EXTRACT (COLOR), AND SOYBEAN OIL). FRESHNESS PRESERVED WITH SODIUM BISULFITE. CONTAINS: MILK.

Allergens

Contains:



Free From:



Handling Suggestions

Store cool dry (less than 80 degrees F)

Serving Suggestions

Potato casseroles are a classic, comforting side dish that your patrons love. Make your best sides even better by adding additional ingredients to this base for your own signature side. Au Gratin Potatoes Tatin - add julienned red peppers.

Prep & Cooking Suggestions

1: Add 5 quarts boiling water (212°F) for convection oven (4 1/2 quarts for conventional) and 4 ounces unsalted butter to a 2 1/2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices. Stir. 4: Bake in a convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. [Alternate] For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.

Product Specifications

Brand	Manufacturer	Product Category
BASIC AMERICAN	Basic American Foods	Potatoes, Dehydrated

MFG #	SPC #	GTIN	Pack	Pack Desc.
20922	078010	10011140209229		6/2.25#

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
13.5 lb	13.5 lb	No	US	No	No

Shipping Information						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
12 in	12 in	14 in	1.17 cg	12x3	365 days	40°F / 111°F



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Nutrition Analysis

Calories	100 kcal	Total Fat	1 g	Sodium	240 mg
Protein	2 g	Trans Fats	0 g	Calcium	30 mg
Total Carbohydrates**	22 g	Saturated Fat	0 g	Iron	0.3 mg
Sugars	3 g	Polyunsaturated Fat		Potassium	500 mg
Dietary Fiber		Monounsaturated Fat		Zinc	
Lactose		Cholesterol	0 mg	Phosphorus	
Sucrose					
Vitamin A(IU)		Vitamin D	0 µg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

