



BASIC AMERICAN

078010 - Potato Au Gratin Carton Gf

Yield: 66.14 LB prepared per case. Rich, creamy cheddar cheese sauce with thin-sliced potatoes. 200mg of sodium per serving makes it a fit for dietary restrictions and increases menu flexibility.



\* Benefits

Yield: 66.14 LB prepared per case; 264, 4-oz servings per case (44 servings per carton)  
Consistently delicious casseroles with convenient one-pan prep  
Potato Slices and Rich Creamy Cheddar Cheese Sauce  
Reduced Sodium: 200mg per serving  
Gluten Free  
No Artificial Colors or Flavors

Ingredients

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container

Serving size About 1/2 cup Slices Dry (18g) and 2 tbsp Sauce Mix Dry (10g) 140g Prprd (28.62g)

Amount per serving

Calories 100

% Daily Value\*

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 240mg 10%

Total Carbohydrate 22g 8%

Dietary Fiber 1g 4%

Total Sugars 3g

Includes 0.6g Added Sugar 1%

Protein 2g

Vitamin D 0mcg 0%

Calcium 30mg 2%

Iron 0.3mg 2%

Potassium 500mg 11%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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 (212F) 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 300F for 45-60 minutes. For conventional oven, bake at 400F 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	Prepared Entrees

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

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

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	12in	14in	1.17ft3	12x3	365DAYS	40°F / 111°F



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Nutrition Analysis - By Serving

Calories	100	Total Fat	1g	Sodium	240mg
Protein	2	Trans Fats	0g	Calcium	30mg
Total Carbohydrates...	22g	Saturated Fat	0g	Iron	0.3mg
Sugars	3g	Added Sugars	0.6g	Potassium	500mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

