



Basic American Foods

078521 - Potato Sweet Mashed Pearl

Sweet and varietal potatoes. Yield: 230, 4-oz servings per case (23 servings per pouch). Potato Pearls® are the best-selling brand of foodservice mashed potatoes, delivering profit-building back-of-house benefits - easiest prep, zero waste and longest holding time.



Nutrition Facts

Serving Size: 40.28 Grams

Number of Servings per 190

Amount Per Serving

Calories: 120

Calories from Fat: 0

% Daily Value*

Total Fat 1.5 g 2%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 240 mg 10%

Total Carbohydrate 33 g 12%

Dietary Fiber 3 g 11%

Sugars 7 g 0%

Protein 2 g

Vitamin A 100% Vitamin C 15%

Calcium 4% Iron 2%

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

	Per Srv	Per Srv
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

SWEET POTATOES, POTATOES, SUGAR, CANOLA OIL, CONTAINS 2% OR LESS OF: SALT, NATURAL FLAVORS (MILK), PAPRIKA OLEORESIN (COLOR), LACTOSE, SODIUM CASEINATE, MONO AND DIGLYCERIDES, DIPOTASSIUM PHOSPHATE, FRESHNESS PRESERVED WITH: BHT, SODIUM BISULFITE, CITRIC ACID. CONTAINS: MILK

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Store cool dry (less than 80 degrees F)

📄 Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
10861	078521	10011140108614		10/26.7 OZ

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
14 lb	14 lb	No	US	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14.06 in	9.06 in	8.62 in	0.64 Cubic foot	9x5	365 days	40°F / 111°F

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.

Prep & Cooking Suggestions

1: Pour 1.8L (2 Quarts) of hot water (170-190°F) and 2 TBSP of Unsalted Butter into 4" deep, third-size steamtable pan. 2: Add all potatoes, stir until fully combined. 3: Serve. [Alternate] For creamier texture increase the amount of hot water. Mix by hand or prepare in a mixer.

powered by





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Nutrition Analysis

Calories	150 kcal	Total Fat	1.5 g	Sodium	240 mg
Protein	2 g	Trans Fats	0 g	Calcium	50 mg
Total Carbohydrates***	33 g	Saturated Fat	0 g	Iron	0.5 mg
Sugars	7 g	Polyunsaturated Fat		Potassium	280 mg
Dietary Fiber		Monounsaturated Fat		Zinc	
Lactose		Cholesterol	0 mg	Phosphorus	
Sucrose					
Vitamin A(IU)	0 IU	Vitamin D	0 mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

 Additional Images

