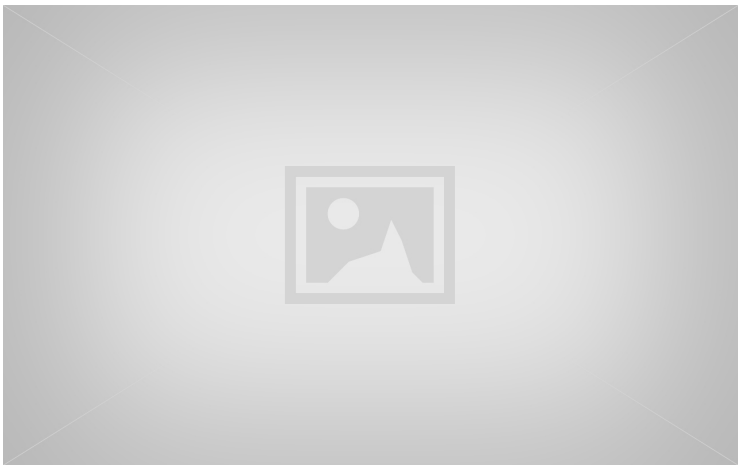
BASIC AMERICAN

078602 - **Potato Pearl School Pk S/O**



Benefits

20mg sodium per half-cup serving. Contains Vitamin C. Yield: 840, 1/2-cup servings per case (105 servings per bag). 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.

Ingredients

POTATO (DRY), MALTODEXTRIN, SHORTENING POWDER (PARTIALLY HYDROGENATED SOYBEAN OIL, LACTOSE, SODIUM CASEINATE, DIPOTASSIUM PHOSPHATE), CONTAINS 2% OR LESS OF: PARTIALLY HYDROGENATED VEGETABLE OIL (SOYBEAN, COTTONSEED), MONO AND DIGLYCERIDES, NATURAL AND ARTIFICIAL FLAVOR, ARTIFICIAL COLOR, ASCORBIC ACID (VITAMIN C). FRESHNESS PRESERVED WITH SODIUM BISULFITE AND BHT. CONTAINS MILK INGREDIENTS.

Allergens

Contains:

milk

Free From:

crustaceans, eggs, fish, peanuts, soy, tree nuts, wheat

Nutrition Facts

Servings per Container	**80**
Serving size	**About2/3cupPrepared(28gDry)**
Amount per serving	
Calories	**110**
	% Daily Value*
Total Fat 1g	**%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 25mg	**1%**
Total Carbohydrate 22g	**8%**
Dietary Fiber	**%**
Total Sugars 1g	
Includes Added Sugar	**%**
Protein 2g	
Vitamin D	**%**
Calcium 0mg	**0%**
Iron 0mg	**0%**
Potassium 180mg	**4%**

* 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

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 pro

Prep & Cooking Suggestions

Pour 2 gallons, 7 pints of boiling water in mixing bowl. (Optional: Add salt). HAND MIX: Add potatoes, stir constantly with whisk. MACHINE MIX: Using whipp 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 complete product.

Product Specifications

Brand	Manufacturer	Product Category
BASIC AMERICAN	BASIC AMERICAN FOODS	Potatoes, Dehydrated

MFG #	SPC #	GTIN	Pack	Pack Desc.
41770	078602	10011140417709		8/5#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
40LB	38.5LB	US	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
19.38in	13.12in	10.75in	1.58cf	7x4	270days	40°f / 111°f

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SGC FOODSERVICE

Nutrition Analysis

Calories	110	Total Fat	1g	Sodium	25mg
Protein	2	Trans Fats	0g	Calcium	0mg
Total Carbohydrates•••	22g	Saturated Fat	0g	Iron	0mg
Sugars	1g	Added Sugars		Potassium	180mg
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	0	Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

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