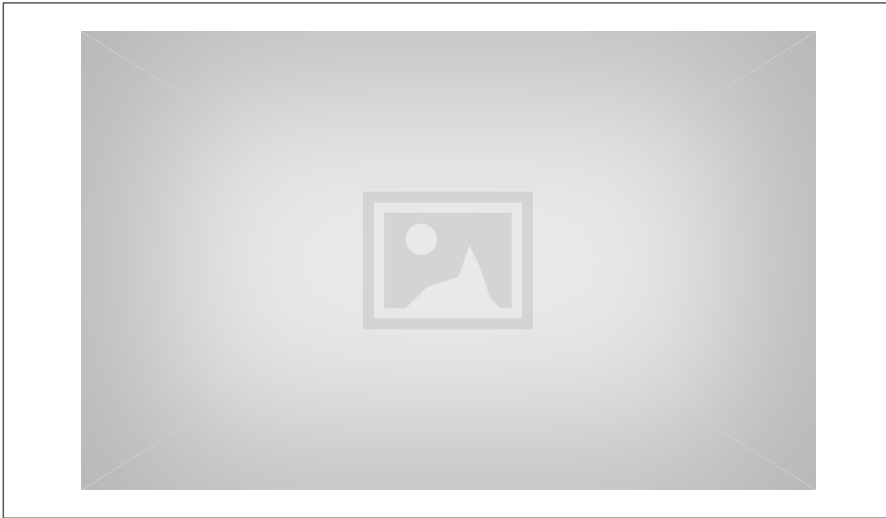




Basic American Foods

078907 - Potato Hashbrown Golden Grill

A blend of hearty shreds and specially combined seasoned potatoes, can serve in loose shred or patty format. No artificial colors or flavors. Yield: 54 lbs. per case. Golden Grill® Hashbrowns offer 3x more benefits than frozen and refrigerated: Faster grill time, higher yield, less storage. Foodservice Rewards participant.



Nutrition Facts

Serving Size: 18.5 Grams

Number of Servings per 342

Amount Per Serving

Calories: 70

Calories from Fat: 0

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 170 mg 7%

Total Carbohydrate 15 g 5%

Dietary Fiber 1 g 4%

Sugars 0 g 0%

Protein 1 g %

	Per Srv		Per Srv
Vitamin A	%	Vitamin C	%
Calcium	0%	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), CORN STARCH, SALT, DEXTROSE, ONION POWDER, FRESHNESS PRESERVED WITH SODIUM BISULFITE AND BHT.

⚠ Allergens

Free From:



Handling Suggestions

Store cool dry (less than 80 degrees F)

Serving Suggestions

Nearly 2 billion portions of hashbrowns and home fries are served in foodservice annually. Potatoes are a well loved side dish. Product can be served without additional ingredients. Flavors can be infused during the refresh step or ingredients added during grilling. Add menu variety with Rosemary Potato Cakes and Hot & Sweet Infused Crispy Potatoes. *Source: NPD Group/CREST

Prep & Cooking Suggestions

1: Add hot water (140-150°F) to fill line (about 1 gallon). Close carton. 2: Allow refresh of 30 minutes. 3: Drain. Transfer to holding pan, cover (refrigerate if not grilled immediately). 4: On a well-oiled grill at 375°F, cook on one side for 2-4 minutes or until edges are golden brown. [Alternate] OVERNIGHT REFRESH OPTION: (Leave 1" space between cartons.) Add hot water (140°-150°F) to fill line, close and refrigerate overnight. OVEN OPTION: In a full size sheet pan, fold 1 1/2-cups butter into refreshed hashbrowns, spread evenly, season to taste. Bake. Convection: 450° F for 8-10 min. Conventional: 525°F for 12-15 min.

✍ Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
91291	078907	10011140912914		6/37.5 OZ

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
16.45 lb	16.1 lb	No	US	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
17.2 in	12.1 in	7.8 in	0.94 Cubic foot	9x5	0 days	40°F / 111°F



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Nutrition Analysis

Calories	70 kcal	Total Fat	0 g	Sodium	170 mg
Protein	1 g	Trans Fats	0 g	Calcium	10 mg
Total Carbohydrates***	15 g	Saturated Fat	0 g	Iron	0.2 mg
Sugars	0 g	Polyunsaturated Fat		Potassium	190 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

