

#### **BASIC AMERICAN**

#### 078907 - Potato Hashbrown Golden Grill

Yield: 54 LB prepared per case. A blend of hearty shreds and specially combined seasoned potatoes, can serve in loose shred or patty format for menu flexibility.





#### \* Benefits

Yield: 54 LB prepared per case; Yield: 372, half-cup servings per case (62 servings per carton) Faster grill time, higher yield, less storage Serve as shreds or patty Gluten Free No Artificial Colors or Flavors Certified Kosher

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#### Free From:











# **Nutrition Facts**

Servings per Container Serving size About1/4cupDry(19g)70gPrepared

### Amount per serving Calories

70

Calonies	70
% Dail	y Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 15g	5%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 10mg	1%
Iron 0.2mg	1%
Potassium 190mg	4%

<sup>\*</sup> 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

Hashbrowns 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.

## Prep & Cooking Suggestions

1: Add hot water (140-150F) 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 375F, 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 (140-150F) 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: 525F for 12-15 min.

## Product Specifications

Brand		Manufacturer		Product Category		
BASIC AMERICAN		BASIC AMERICAN FOODS		Potato	Potatoes, Dehydrated	
NAEC !!	NASC II GDC II		CTINI	D	D I D	

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

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

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
17.2in	12.1in	7.8in	0.94ft3	9x5	0DAYS	40°F / 111°F	





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## Nutrition Analysis - By Serving

Calories	70	Total Fat	0g	Sodium	170mg
Protein	1	Trans Fats	0g	Calcium	10mg
Total Carbohydrates•••	15g	Saturated Fat	0g	Iron	0.2mg
Sugars	0g	Added Sugars	0g	Potassium	190mg
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-1 2•	
Monosodium		Sulphites		Nitrates	

## Additional Images









