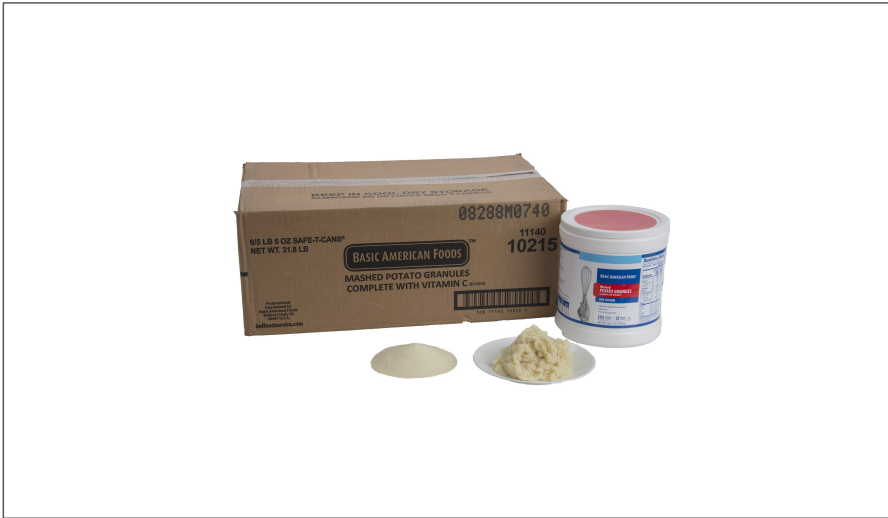




# Basic American Foods

## 079103 - Potato Complete Inst Granules W/Vit C

Non-Dairy, Complete granule. Great for healthcare operators. Foodservice Rewards and USDA Foods Processing Program participant.



### Nutrition Facts

Serving Size: 24.86 Grams

Number of Servings per 582

#### Amount Per Serving

Calories: 60

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	20 mg	1%
Total Carbohydrate	19 g	7%
Dietary Fiber	2 g	7%
Sugars	0 g	%
Protein	1 g	%

Vitamin A	Per Srv 0%	Vitamin C	Per Srv 35%
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

POTATOES, CONTAINS 2% OR LESS OF: ASCORBIC ACID (VITAMIN C), MONO AND DIGLYCERIDES, CALCIUM STEAROYL-2-LACTYLATE, NATURAL FLAVOR, FRESHNESS PRESERVED WITH: SODIUM BISULFITE, BHT.

### ! Allergens

#### Free From:

- shellfish
- eggs
- fish
- dairy
- peanuts
- sesame
- soy
- tree nuts
- wheat

### Handling Suggestions

6/6lb (#10 can)

### Product Specifications

Brand	Manufacturer	Product Category
WHIPP	Basic American Foods	Vegetables, Other

MFG #	SPC #	GTIN	Pack	Pack Desc.
10215	079103	10011140102155	6	6/#10

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
37.5 lb	36 lb	No	US	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
18.8 in	12.8 in	7.6 in	1.06 Cubic foot	8x7	720 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 12 quarts boiling water into mixer bowl (Optional: add unsalted margarine and salt). 2: Using whip attachment, mix on low and slowly add potatoes. Mix for one minute. 3: Scrape bowl, whip on high until fluffy (2 minutes) and hold until ready to serve. Tips: Add more boiling water to make potatoes thinner or more potatoes to make thicker. For varying quantities add 1 part potatoes to 2 parts boiling water.



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Nutrition Analysis

Calories	90 kcal	Total Fat	0 g	Sodium	20 mg
Protein	1 g	Trans Fats	0 g	Calcium	10 mg
Total Carbohydrates...	19 g	Saturated Fat	0 g	Iron	0.4 mg
Sugars	0 g	Polyunsaturated Fat		Potassium	420 mg
Dietary Fiber		Monounsaturated Fat		Zinc	
Lactose		Cholesterol	0 mg	Phosphorus	
Sucrose					
Vitamin A(IU)		Vitamin D	0 mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	43 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

 Additional Images

