## TRADITIONS



Benefits

| Ingredients | A Allergens |
| :---: | :---: |
| Potatoes, Canola Oil, Salt, Food Starch-Modified, Dextrin, Maltodextrin, Contains less than 2\% of Artificial Color, Buttermilk Powder, Calcium Stearoyl Lactylate, Lactic Acid, Mono- \& Diglycerides, Natural and Artificial Flavor, Nonfat Dry Milk, Spice, To Protect Color and Flavor (Citric | Contains: <br> (B) milk <br> Free From: <br> (2) crustaceans <br> (1) eggs fish $\qquad$ peanuts <br> (0) sesame soy (97) tree nuts (a) wheat |

## Nutrition Facts

| Servings per Container | 384 |
| :--- | ---: |
| Serving size ${ }^{1 / 4 c u p d r y m i x(23 g)(23 G r a m s) ~}$ |  |
| Amount per serving |  |
| Calories | 90 |

\% Daily Value*
Total Fat $1.5 \mathrm{~g} \quad \mathbf{2 \%}$
Saturated Fat $0 \mathrm{~g} \quad \mathbf{0 \%}$
Trans Fat 0 g
Cholesterol 0mg 0\%
Sodium 380mg 17\%
Total Carbohydrate 17g $\quad \mathbf{6 \%}$
Dietary Fiber $0 \mathrm{~g} \quad \mathbf{0 \%}$
Total Sugars 0g
Includes Added Sugar \%
Protein 2 g

| Vitamin D | $\mathbf{\%}$ |
| :--- | ---: |
| Calcium | $\mathbf{0 \%}$ |
| Iron | $\mathbf{0 \%}$ |
| Potassium | $\mathbf{\%}$ |

* 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
12/26 oz. bag

## Serving Suggestions

Serve as a traditional side, customize and fill your own stuffed, twice-baked potato, pipe onto a classic pot pie

Prep \& Cooking Suggestions

[^0]
## Product Specifications

| Brand | Manufacturer | Product Category |
| :---: | :---: | :---: |
| TRADITIONS | SIMPLOT | Potatoes, Dehydrated |


| MFG \# | SPC \# | GTIN | Pack | Pack Desc. |
| :---: | :---: | :---: | :---: | :---: |
| 022770 | 079526 | 10071179022770 | 12 | $12 / 26$ OZ |


| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
| :---: | :---: | :---: | :---: | :---: |
| 19.5 lb | 19.5 lb | USA | Yes | No |


| Shipping Information |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 15.5in | 11.06 in | 10.81 in | 1.07 ft 3 | $11 \times 3$ | 365 DAYS | $40^{\circ} \mathrm{F} / 111^{\circ} \mathrm{F}$ |

## Shipping Information

## Nutrition Analysis

| 90 |  |  |  |  |  |  | Total Fat | 1.5 g | Sodium | 380 mg |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Calories | 90 | Trans Fats | 0 g | Calcium |  |  |  |  |  |  |
| Protein | 2 | Saturated Fat | 0 g | Iron |  |  |  |  |  |  |
| Total Carbohydrates... | 17 g | Added Sugars |  | Potassium |  |  |  |  |  |  |
| Sugars | 0 g |  | Zinc |  |  |  |  |  |  |  |
| Dietary Fiber | 0 g | Polyunsaturated Fat |  | Phosphorus |  |  |  |  |  |  |
| Lactose |  | Monounsaturated Fat |  |  |  |  |  |  |  |  |
| Sucrose |  | Cholesterol | 0 mg | Thiamin |  |  |  |  |  |  |
| Vitamin A(IU). |  | Vitamin D |  | Niacin |  |  |  |  |  |  |
| Vitamin A(RE) |  | Vitamin E |  | Riboflavin |  |  |  |  |  |  |
| Vitamin C |  | Folate |  | Vitamin B-1 2. |  |  |  |  |  |  |
| Magnesium |  | Vitamin B-6 |  | Nitrates |  |  |  |  |  |  |
| Monosodium |  | Sulphites |  |  |  |  |  |  |  |  |

## Additional Images

$\square$
$\square$


[^0]:    1) Measure 1 gallon (1280z) boiling water into 6 half-size steam table pan. 2 ) Sprinkle one bag of potatoes (260z) all at once over hot water while stirring. Use a spoon to evenly distribute and wet all potatoes. 3) Let stand one minute. Fluff
    gently with a spoon, do not over-mix. 4) Potatoes are ready to serve For gently with a spoon, do not over-mix. 4) Potatoes are ready to serve. For cream 1 er mashed
    For 4 to $51 / 2$ cups use 2 cups ( 1602 ) water and 1 cup potatoes. For 18 to $201 / 2$
     (1280z) water and 1 bag of potatoes. For 76 to $801 / 2$ cups use 2 gals ( $2560 z$ )
    water and 2 bags of potatoes. STEAM TABLE: For $18-201 / 2$ cups use $1 / 2$ gal wate and 1 qt potatoes in 4 inch half size pan. For 38 to $401 / 2$ cups use 1 gal water and $1 / 2$ carton potatoes in 6 inch half size pan. For 76 to $801 / 2$ cups use 2 gals water and full carton of potatoes in 6 inch full size pan.
