



SIMPLOT

205260 - Potato Sliced Old Fashion 3/8" S/O

Get the scratch-made potato flavor and texture you want in half the time; Reduce your labor costs; 100% usable with no peeling or cutting; Consistent, fresh potato quality



* Benefits

Ingredients

POTATOES, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR).

⚠ Allergens

Free From:

- crustaceans
- mollusks
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Nutrition Facts

Servings per Container 144
Serving size 3oz (84g)

Amount per serving
Calories 140

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 65mg	3%
Total Carbohydrate 32g	12%
Dietary Fiber 3g	11%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.6mg	3%
Potassium 320mg	7%

* 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

6/4.5 lb

Serving Suggestions

An excellent quick prep potato for ingredient use. Hot German Potato Salad. Works well for au gratin or use to make scratch-flavor mashed potatoes. Slices are great for mashed potatoes, breakfast side dishes, and au gratins.

Prep & Cooking Suggestions

Food Safety Statement: FOR FOOD SAFETY AND QUALITY, COOK TO A TEMPERATURE OF 165°F. TO SERVE COLD, PREPARE VEGETABLES AS STATED BELOW, THEN COOL AS RAPIDLY AS POSSIBLE TO REFRIGERATED TEMPERATURE. STEAMER METHOD: STEP 1: PLACE FROZEN OLD FASHIONED WAYS IN STEAM TABLE PAN; 4 POUNDS FOR A HALF-SIZE PAN, 9 POUNDS FOR A FULL-SIZE PAN. STEP 2: HEATING TIMES ARE RANGES ONLY AND SHOULD BE ADJUSTED BASED ON YOUR EQUIPMENT. PRESSURELESS - 15-20 MINUTES. CONVECTION - 10-15 MINUTES. PRESSURE - 10 PS - 20-24 MINUTES. STEP 3: CONDIMENT ADDITIONS. SUGGESTED CONDIMENT ADDITION AS FOLLOWS: 1/2 STEAM TABLE PAN 1 TEASPOON SALT 4 OUNCES BUTTER/MARGARINE 1 CUP MILK. FULL STEAM TABLE PAN 2 TEASPOONS SALT 8 OUNCES BUTTER/MARGARINE 2 CUPS MILK. ADJUST MILK, BUTTER, AND SALT TO YOUR PERSONAL TASTES. STEP 4: MIXING OR MASHING CAN BE DONE USING ELECTRIC MIXERS OR BY HAND FOR LIGHTER, FLUFFIER TEXTURE. WHIP FOR 10-30 SECONDS ON HIGH SETTING. IMPORTANT: ALLOW TO SIT FOR 2 MINUTES AFTER STEAM COOKING AND BEFORE MIXING TO ALLOW EXCESS MOISTURE TO DISAPPEAR. OLD FASHION WAY: IS COOKED WHEN PIECES ARE EASILY BROKEN WITH A FORK. BOILING WATER METHOD: STEP 1: BRING 2 GALLONS WATER TO A BOIL AND THEN ADD 4 POUNDS FROZEN OLD FASHION WAY. LEAVE HEAT ON HIGH. STEP 2: HEATING TIMES ARE RANGES ONLY AND SHOULD BE ADJUSTED BASED ON YOUR EQUIPMENT. BOILING WATER - 5-15 MINUTES. STEP 3: CONDIMENT ADDITION. SUGGESTED CONDIMENT ADDITION AS FOLLOWS: 1 TEASPOON SALT 4 OUNCES BUTTER/MARGARINE 1 1/2 CUP MILK. ADJUST MILK, BUTTER, AND SALT TO YOUR PERSONAL TASTES. STEP 4: MIXING OR MASHING CAN BE DONE USING ELECTRIC MIXERS OR BY HAND FOR LIGHTER, FLUFFIER TEXTURE. WHIP FOR 10-30 SECONDS ON HIGH SETTING. IMPORTANT: DRAIN WATER OFF IN COLANDER THEN ALLOW TO SIT FOR 2 MINUTES. OLD FASHION WAY IS COOKED WHEN PIECES ARE EASILY BROKEN WITH A FORK.

✏ Product Specifications

Brand	Manufacturer	Product Category
SIMPLOT	JR SIMPLOT CALDWELL ID.	Vegetables, Canned & Frozen

MFG #	SPC #	GTIN	Pack	Pack Desc.
29230	205260	10071179292302	6	1/40#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
40lb	40lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.87in	11.87in	8.87in	1.21ft3	8x7	0DAYS	40°F / 111°F



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Nutrition Analysis - By Serving

Calories	140	Total Fat	0g	Sodium	65mg
Protein	3	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	32g	Saturated Fat	0g	Iron	0.6mg
Sugars	0g	Added Sugars	0g	Potassium	320mg
Dietary Fiber	3g	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

