

Potato Pearls® EXCEL® Original Butter Mashed Potatoes, 504 servings (4 OZ) per case, 12/28 oz



Potato Pearls® EXCEL® Original Butter Mashed 12/28oz pch

Product Last Saved Date:19 October 2018

Nutrition Facts

408 Servings per container

Serving Size (23.6010 GRM)

Amount Per Serving

Calories 90

% Daily Value*

Total Fat 1 g 1%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 410 mg 18%

Total Carbohydrate 17 g 6%

Dietary Fiber 1 g 4%

Total Sugars 0 g

Includes 0.0000 Added Sugars 0.000

Protein 2 g

Vitamin D 0.0000 mg 0%

Calcium 10 mg 0%

Iron 0.3 mg 2%

Potassium 380 mg 8%

*The % Daily Values (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.

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
76468	200238	10011140764681	12 X 28.00 ONZ	

Brand	Brand Owner	GPC Description
BAF Potato Pearls®	Basic American Foods	Vegetable Based Products - Not Ready to Eat (Shelf Stable)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
22.452 LBR	21 LBR	USA	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14.13 INH	10.5 INH	12.5 INH	1.073 FTQ	12x 3	270	0 FAH / 80 FAH

Ingredients :

POTATOES, CANOLA OIL, SALT, CONTAINS 2% OR LESS OF: ARTIFICIAL COLORS, MONO AND DIGLYCERIDES, NATURAL AND ARTIFICIAL FLAVORS (MILK), FRESHNESS PRESERVED WITH: SODIUM BISULFITE, SODIUM ACID PYROPHOSPHATE, CITRIC ACID, BHT. CONTAINS: MILK

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - N	Milk - C	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions :

Store cool dry (less than 80 degrees F)

Benefits :

Extra butter flavor classic mashed potatoes. Yield: 504, 4-oz servings per case (42 servings per pouch). Potato Pearls® are the best-selling brand of foodservice mashed potatoes, delivering profit-building back-of-house benefits - easiest prep, zero waste and longest holding time. Foodservice Rewards and USDA Foods Processing Program participant.

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.

Prep & Cooking Suggestions :

1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.

More Information :

TELEPHONE: 1-800-722-2084 ; WEBSITE: <http://www.baf.com>