



Idahoan Foods, LLC  
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**SPECIFICATIONS FOR IDAHOAN®  
ORIGINAL MASHED POTATOES  
Item #2970000203 (5 lb.)  
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**I. PRODUCT DESCRIPTION**

Idahoan® Original Mashed Potatoes are processed and dried from sound, well peeled and trimmed 100% Idaho® Potatoes. The product complies with the provisions of the Federal Food, Drug, and Cosmetic Act and Amendments.

**II. INGREDIENT STATEMENT**

Idaho® potatoes, mono and diglycerides, sodium acid pyrophosphate (to maintain freshness), sodium bisulfite (to maintain freshness), citric acid (to maintain freshness) and mixed tocopherols (to maintain freshness).

**III. NUTRITION**

| <b>Nutrition Facts</b>  |           |                 |                |
|---|-----------|-----------------|----------------|
| Serving Size 1/3 cup dry (22g)  |           |                 |                |
| 1/2 cup prepared  |           |                 |                |
| Servings Per Container About 103  |           |                 |                |
| Amount Per Serving  |           | As<br>Packaged  | As<br>Prepared |
| <b>Calories</b>   |           | 80              | 150            |
| Calories from Fat   |           | 0               | 60             |
|   |           | % Daily Value** |                |
| <b>Total Fat</b> 0g*  |           | 0%              | 11%            |
| Saturated Fat 0g  |           | 0%              | 20%            |
| Trans Fat --g   |           |                 |                |
| <b>Cholesterol</b> 0mg  |           | 0%              | 7%             |
| <b>Sodium</b> 15mg  |           | 1%              | 15%            |
| <b>Potassium</b> 240mg  |           | 7%              | 9%             |
| <b>Total Carbohydrate</b> 17g   |           | 6%              | 6%             |
| Dietary Fiber 1g  |           | 4%              | 4%             |
| Sugars 1g   |           |                 |                |
| <b>Protein</b> 2g   |           |                 |                |
| Vitamin A   |           | 0%              | 6%             |
| Vitamin C   |           | 6%              | 6%             |
| Calcium   |           | 0%              | 6%             |
| Iron  |           | 0%              | 0%             |
| *Amount in As Packaged. As Prepared contributes an additional 70 Calories (60 Calories from Fat), 7 g Total Fat (4 g Saturated Fat), 20 mg Cholesterol, 360 mg Sodium, 80 mg Potassium, 2 g Total Carbohydrate (2 g Sugars), 1 g Protein. |           |                 |                |
| **Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.   |           |                 |                |
|   | Calories: | 2,000           | 2,500          |
| Total Fat   | Less than | 65g             | 80g            |
| Saturated Fat   | Less than | 20g             | 25g            |
| Cholesterol   | Less than | 300mg           | 300mg          |
| Sodium  | Less than | 2,400mg         | 2,400mg        |
| Potassium   |           | 3,500 mg        | 3,500 mg       |
| Total Carbohydrate  |           | 300g            | 375g           |
| Dietary Fiber   |           | 25g             | 30g            |
| Calories per gram:  |           |                 |                |
| Fat 9 • Carbohydrate 4 • Protein 4  |           |                 |                |



#### IV. FINISHED PRODUCT REQUIREMENTS

##### A. Packaged Product

1. Color- shall possess a bright, uniform white to creamy yellow potato color.
2. Defects- not more than 23 per 100 grams total. Not more than 3 laminated pieces per 100 grams.
3. Moisture- 9.0% maximum
4. Sulfite (as SO<sub>2</sub>) 350 ± 150ppm
5. Bulk Index 267 - 296ml/100g
6. Reducing Sugars- less than 3% by weight.
7. Bacteriological-
 

|                           |                  |
|---------------------------|------------------|
| Standard Plate Count/g    | 50,000/g maximum |
| Coliform/g                | 50/g maximum     |
| <u>E. coli</u>            | Negative         |
| Coagulase Positive Staph. | Negative         |
| Yeast and Mold/g          | 100/g maximum    |

##### B. Prepared Product

1. Color- typical cooked white potato color ranging from light cream to pale yellow. No objectionable darkening after preparation.
2. Texture- typical fluffy mashed potato texture free from gumminess, pastiness and lumps.
3. Flavor- typical cooked potato flavor. Free from objectionable foreign flavor.
4. Aroma- typical cooked potato aroma. Free from objectionable foreign aroma.

##### C. Preparation

Refer to chart for number of servings:

| No. of Servings | Pan Size | Water      | Salt   | Butter  | Cold 2% Milk | Potato Flakes |
|-----------------|----------|------------|--------|---------|--------------|---------------|
| 2               | 1 qt.    | 2/3 cup    | ¼ tsp. | 1 Tbsp. | 1/3 cup      | 2/3 cup       |
| 4               | 1 ½ qts. | 1 1/3 cups | ½ tsp. | 2 Tbsp. | 2/3 cup      | 1 1/3 cups    |
| 8               | 2 qts.   | 2 2/3 cups | 1 tsp. | 4 Tbsp. | 1 1/3 cups   | 2 2/3 cups    |

1. Heat water, butter and salt to a boil in saucepan.
2. Remove from Heat. Add cold milk.
3. Stir in potato flakes. Let stand until moist. Whip lightly with a fork and serve.

Note: Serve with additional butter and seasoning as desired. If softer mashed potatoes are desired, add a little more water or milk. For firmer potatoes, stir in more flakes.

#### V. PACKAGING

Product is packaged in a poly bag with a net weight of 5 lbs. per bag.

#### VI. STORAGE INFORMATION

The shelf life is approximately 12 months from date of packaging code (imprinted on the package), when shipped and stored away from direct heat, in a cool, dry location, away from strong contaminating odors. Shipping and storage conditions should not exceed 80°F and 60% R.H.



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**VII. ALLERGENS**

None of the eight major.

**VIII. CERTIFICATION**

Dairy Kosher.