

BAF Mashed Potatoes Complete w/Vit C - L/S, non-dairy, 852 - 17g dry servings per case, 6/5.31 lb Safe-T-Can

Dot #: 455488
Mfr #: 10215
GTIN: 10011140102155
Supplier: Basic American Foods, Inc.
Description: BAF Mashed Potatoes Complete w/Vit C - L/S, non-dairy, 852 - 17g dry servings per case, 6/5.31 lb Safe-T-Can

Product Information

Classification: Vegetable Based Products / Meals - Not Ready to Eat (Shelf Stable) (10000292)
Dimensions (HxWxD): 7.93 x 13.13 x 19.5 Inch
Weight Gross / Net: 35.18 Pound / 31.86 Pound
Origin: (US) UNITED STATES
Storage Temperature: 0° to 80°
Pallet Configuration: Ti:7 Hi:6
Servings Per Container: 582

Features and Benefits (Case GTIN: 10011140102155)

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

Preparation and Cooking: Reconstitute - 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.

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. *Source: NPD Group/CREST

Storage: Store cool dry (less than 80 degrees F)

Features and Benefits (Consumer or Base GTIN: 00011140102158)

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Nutritionals and Ingredients (Case GTIN: 10011140102155)

Representation of label(s). The actual nutritional label(s) on the package may vary slightly

Nutrition Facts (Unprepared)	
582 Servings Per Container	
Serving Size	24.861 g
Amount Per Serving	
Calories	90
% Daily Value*	
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%
Sugar 0 g	0%
Added Sugar 0 g	0%
Protein 2 g	0%
Vitamin D 0 µg	0%
Potassium 420 mg	8%
Calcium 10 mg	0%
Iron 0.4 mg	2%
Vitamin C 43 mg	50%
* 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.	

Child Nutrition Label:

No

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.

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Dietary Fiber 2 g	7%
Sugar 0 g	0%
Added Sugar 0 g	0%
Protein 2 g	0%
Vitamin D 0 µg	0%
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Allergens and Diet (Case GTIN: 10011140102155)

Allergen Values (FDA)

Contains: SO2 & Sulphites

Free From:

Peanuts, Tree Nuts, Eggs, Milk, Fish, Crustacean, Soy, Wheat

Suitable For Diet

Kosher Yes

Gluten Free Yes

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