



# 10861 - Potato Pearls® Mashed Sweet Potatoes, 230 servings (4 OZ) per case, 10/26.7oz pch

Delicious real potatoes that make it possible to serve consistently great tasting sides with fewer steps, in a lot less time. Craveable flavor in a flash, no additional ingredients required, just add water.

Brand: BAF



## Nutrition Facts

19 servings per container

**Serving size** About 1/4 Cup Dry (40g) 140g Prepared (40.2g)

**Amount per serving**  
**Calories** **150**

**% Daily Value\***

**Total Fat** 1.5g **2%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 240mg **10%**

**Total Carbohydrate** 33g **12%**

Dietary Fiber 3g **11%**

Total Sugars 15g

Includes 9g Added Sugars **18%**

**Protein** 2g

Vitamin D 0mcg 0% • Calcium 50mg 4%

Iron 0.5mg 2% • Potassium 280mg 6%

\* 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.

### General Description

Sweet and varietal potatoes. Yield: 230, 4-oz servings per case (23 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.

### Packaging

GTIN	10011140108614	Case Gross Weight	18.06 LB
Pack Size	10 / 26.667OZ	Case Net Weight	16.67 LB
Shelf Life	270 Days	Case L,W,H	14.06 IN, 9.06 IN, 8.63 IN
Tie x High	15 x 5	Cube	0.64 CF

### Ingredients

Sweet Potatoes, Potatoes, Sugar, Canola Oil, Contains 2% Or Less of: Salt, Natural Flavors (Milk), Paprika Oleoresin (Color), Lactose, Sodium Caseinate, Mono And Diglycerides, Dipotassium Phosphate, Freshness Preserved With: Bht, Sodium Bisulfite, Citric Acid. Contains: Milk

### Allergens

CONTAINS:

Milk or Milk Derivatives, Sulphites or Sulphite Derivatives

### Preparation and Cooking

1: Pour 1.8L (2 Quarts) of hot water (170-190°F) and 2 TBSP of Unsalted Butter into 4" deep, third-size steamtable pan. 2: Add all potatoes, stir until fully combined. 3: Serve. [Alternate] For creamier texture increase the amount of hot water. Mix by hand or prepare in a mixer.

### 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

### Packaging and Storage

Store cool dry (less than 80 degrees F)

**Nutritional Claims:** Gluten Free, Kosher