

10169 - Potato Pearls® Nature's Own Mashed Potatoes, 400 servings (4 OZ) per case, 10/29.3 oz. 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: Potato Pearls



Nutrition Facts

32 servings per container

Serving size **About 1/4 Cup Dry (26g) 140g Prepared (25.7g)**

Amount per serving
Calories 100

% Daily Value*

Total Fat 1.5g **2%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 3mg **1%**

Sodium 320mg **14%**

Total Carbohydrate 19g **7%**

Dietary Fiber 1g **4%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 2g

Vitamin D 0mcg 0% • Calcium 2mg 2%

Iron 2mg 2% • Potassium 300mg 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

Mashed potatoes with real butter, cream and milk. No Artificial colors or flavors. Yield: 400, 4-oz servings per case (40 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.

Packaging

GTIN	10011140101691	Case Gross Weight	19.72 LB
Pack Size	10 / 29.28OZ	Case Net Weight	18.31 LB
Shelf Life	270 Days	Case L,W,H	13.88 IN, 11.63 IN, 11.50 IN
Tie x High	12 x 4	Cube	1.07 CF

Ingredients

Potatoes, Salt, Butter (Cream, Salt), Contains 2% Or Less of: Buttermilk, Canola Oil, Cream, Natural Flavor (Milk), Mono And Diglycerides, Nonfat Milk, Sunflower Lecithin, Freshness Preserved With: Sodium Bisulfite, Bht, Sodium Acid Pyrophosphate, Citric Acid. Contains: Milk

Allergens

CONTAINS:
Milk or Milk Derivatives, Sulphites or Sulphite Derivatives

Preparation and Cooking

1: Pour 1 gallon (3.8L) of hot water (170-190°F) into 4" deep half-size steamtable pan. 2: Add all potatoes, stir for 15-20 seconds. 3: Let stand for 5 minutes, stir and serve.

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)

Other Information

Product of US

Nutritional Claims: Gluten Free, Low Fat, No Trans Fat Per Serving, Vegetarian, Kosher

