

81837 - Potato Pearls® Extra Rich Mashed Potatoes - Low Sodium, 468 servings (4 OZ) per case, 6/3.55 lb. ctn.

Delicious real potatoes that make it possible to serve consistently great tasting sides with fewer steps, in a lot less time. Sodium ranges to meet every menu requirement. No additional ingredients required, just add water.

Brand: Potato Pearls



Nutrition Facts

63 servings per container

Serving size **About 1/4 Cup Dry (25g) 140g Prepared (25.4g)**

Amount per serving
Calories **90**

% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 20g	7%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%

Protein 2g

Vitamin D 0mcg	0%	Calcium	10mg	0%	
Iron	0.3mg	2%	Potassium	330mg	8%

* 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.

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



General Description

Extra smooth mashed potatoes, 1 min. prep with hand mix. Full carton packaging performs well in a mixer. 20mg sodium per serving (140g prepared). Use at K-12 and healthcare operations. Yield: 468, 4-oz servings per case (78 servings per carton). 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	10011140818377	Case Gross Weight	23.52 LB
Pack Size	6 / 3.55LB	Case Net Weight	21.30 LB
Shelf Life	270 Days	Case L,W,H	17 IN, 12 IN, 8 IN
Tie x High	9 x 6	Cube	0.94 CF

Ingredients

Potato (Dry), Maltodextrin, Contains 2% Or Less of: Sunflower Oil, Mono And Diglycerides, Natural And Artificial Flavor And Artificial Color. Freshness Preserved With Sodium Bisulfite And Bht. Made On Equipment That Also Processes Milk.

Allergens

CONTAINS:
Sulphites or Sulphite Derivatives
MAY CONTAIN:
Milk or Milk Derivatives

Preparation and Cooking

1: Pour 2 gallons boiling water in mixing bowl. 2: **HAND MIX:** Add potatoes, stir constantly with whisk. Let stand for 1 minute, stir well and serve. **MACHINE MIX:** Using whip attachment, mix on low; slowly add product. Scrape bowl, whip on high until fluffy (2 minutes). 3: Ready to serve or to add recipe ingredients. [Alternate] Add more boiling water to make potatoes thinner, more potatoes to make thicker. This is a no salt product, season to taste.

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