



# 10799 - Potato Pearls® EXCEL® Original Butter Mashed - Reduced Sodium, 504 servings (4 OZ) per case, 12/28 oz. pch.

No Additional Ingredients Required. Just Add Water.



## Nutrition Facts

Serving Size About 1/4 Cup Dry (24g) 140g Prepared (23.6g)  
Servings Per Container 34

### Amount Per Serving

**Calories 90**

	% Daily Value*
<b>Total Fat</b> 1 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 200 mg	9%
<b>Potassium</b> 460 mg	10%
<b>Total Carbohydrate</b> 17 g	6%
Dietary Fiber 1 g	4%
Sugars 0 g	
<b>Protein</b> 2 g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 2%
Vitamin D 0%	•

\*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
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

## Ingredients

Potato (Dry), Canola Oil, Contains 2% Or Less of: Salt, Potassium Chloride, Sodium Gluconate, Mono And Diglycerides, Artificial Color, Natural And Artificial Flavor. Freshness Preserved With Sodium Bisulfite, Sodium Acid Pyrophosphate, Citric Acid And Bht. Contains: Milk.

## Packaging

<b>GTIN</b>	10011140107990	<b>Case Net Weight</b>	21 LB
<b>Item UPC</b>		<b>Case L,W,H</b>	14.13 IN, 10.50 IN, 12.50 IN
<b>Unit Size</b>	12 / 28OZ	<b>Cube</b>	1.07 CF
<b>Shelf Life</b>	270 Days	<b>Tie x High</b>	12 x 3
<b>Case Gross Weight</b>	22.45 LB	<b>Kosher Status</b>	

## Preparation and Cooking

1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 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

## Allergens

CONTAINS:  
Milk or Milk Derivatives, Sulphites or Sulphite Derivatives

## Nutritional Claims

Gluten Free

