

93969 - Golden Grill® Hashbrown Potatoes (Canadian)

A blend of hearty shreds and specially combined seasoned potatoes, can serve in loose shred or patty format. No artificial colors or flavors. Yield: 54 lbs. per case. Golden Grill® Hashbrowns offer 3x more benefits than frozen and refrigerated: Faster grill time, higher yield, less storage. Foodservice Rewards participant.



Nutrition Facts

Serving Size 22g (22g)
Servings Per Container 48

Amount Per Serving

Calories 80 **Calories from Fat** 0
Energy 251.2

% Daily Value*

Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 197 mg	8%
Potassium 115 mg	3%
Total Carbohydrate 18 g	6%
Dietary Fiber 1 g	4%
Sugars <1g	

Protein 2 g

Vitamin A 0 %	•	Vitamin C 9 %
Calcium 1 %	•	Iron 2 %

*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

Potatoes, Corn Starch, Salt, Dextrose, Mono And Diglycerides, Onion Powder, Freshness Preserved With Sodium Bisulfite And Bht

Packaging

GTIN	10011140939690	Case Net Weight	6.38 KG
Item UPC		Case L,W,H	43.18 CM, 30.48 CM, 20.32 CM
Unit Size	6/ 1.06 kg	Cube	26744 CC
Shelf Life	365 Days (minimum)	Tie x High	9 x 6
Case Gross Weight	7.38 KG	Kosher Status	Yes

Preparation and Cooking

1. Add hot water (140-150°F) to fill line (about 1 gallon). Close carton. 2. Allow refresh of 30 minutes. 3. Drain. Transfer to holding pan, cover (refrigerate if not grilled immediately). 4. On a well-oiled grill at 375°F, cook on one side for 2-4 minutes or until edges are golden brown. OVERNIGHT REFRESH OPTION: (Leave 1" space between cartons.) Add hot water (120°-150°F) to fill line, close and refrigerate overnight. OVEN OPTION: In a full size sheet pan, fold 1 1/2-cups butter into refreshed hashbrowns, spread evenly, season to taste and bake. Convection: 450° F for 8-10 min. Conventional: 525°F for 12-15 min.

Serving Suggestions

Nearly 2 billion portions of hashbrowns and home fries are served in foodservice annually. Potatoes are a well loved side dish. Product can be served without additional ingredients. Flavors can be infused during the refresh step or ingredients added during grilling. Add menu variety with Rosemary Potato Cakes and Hot & Sweet Infused Crispy Potatoes. *Source: NPD Group/CREST

Benefits of Using This Product

-Free up grill space with the faster-cooking hashbrowns. -Serve the great-tasting hashbrown that has a fresh shred texture and special seasoning blend for a unique, delicious taste and texture.

Packaging and Storage

Store cool dry (less than 26.67 degrees C)

Other Information

For a free sample call 1-800-722-2084. For ideas on building your menu with any of our convenient products, call us or visit our website at baf.com. For pricing or broker information call 1-800-358-9172. Please note the nutritional information below is based on a 1/2 cup (4 fl oz) ready-to-eat serving.

Nutritional Claims

Gluten Free, Low Fat, No Trans Fat

