

# 20169-15190-00 - Simply Potatoes® Refrigerated Red Skin Mashed Potatoes made with skin-on Red potatoes, 4/6 Lb Bags

Made from fresh Red skin potatoes that provide an upscale appearance and color. Quality ingredients including milk, butter and sour cream are added. Never frozen - arrives prepared, refrigerated and ready-to-heat, simply by boiling-in-bag or steaming. The perfect and easy solution for serving scratch-quality mashed potatoes.





# **Nutrition Facts**

84 servings per container

130.00 gm ( 1/2 cup ) (130g) Serving size

## **Amount per serving**

Vitamin D 0.2mcg 2%

advice.

## Calories

Calcium 50mg 4%

% Daily Value*
6%
15%
5%
19%
6%
7%
0%

Iron 0mg 0%	•	Potassium 500mg 10%			
* 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					

Nutritional/Diet Claims: Gluten Free, Vegetarian, Kosher YES-OU ORTHODOX UNION

### Ingredients

Potatoes, Skim Milk, Butter (Cream, Salt), Natural Sour Cream Flavor, Salt, Disodium Pyrophosphate (Added To Maintain Color), Potassium Sorbate (Added To Maintain Freshness),

## **Case Specifications**

GTIN	10020169151907	Case Gross Weight	25.22 LB
UPC		Case Net Weight	24 LB
Pack Size	4 / 6LB	Case L,W,H	13.31 IN, 9.44 IN, 7.50 IN
Shelf Life	60 Days	Cube	0.55 CF
Tie x High	15 x 6		

#### **Preparation and Cooking**

Bake: Preheat Temp 350°F; Place mashed potatoes in a covered pan and place in a preheated (350°F) oven. Stir occasionally for even heating. Cook times will vary, cook until product reaches a minimum temperature of 160°F.

Microwave: Place mashed potatoes in microwavable container and cover. Stir potatoes and rotate container during heating. Heating time will vary depending on potato quantity and microwave wattage. Heat in 5 minute increments, stir, and repeat until product reaches a minimum temperature of 160°F.

Simmer: Place 1-2 product packages in a kettle with warm water. Cover kettle and bring water to a boil. Reduce heat to medium (low boil) and heat for 20-30 minutes until product reaches a minimum temperature of 160°F. Do not over load the kettle as hot water will splatter.

Steam: Place mashed potatoes in a pan and seal tightly. Heat for 15-30 minutes depending on type of steamer and amount of mashed potatoes used. Product must reach a minimum temperature of 160°F.: Due to variance in equipment, heating time and temperature may require adjustment. Product should be heated to 160°F internal temperature.

#### **Serving Suggestions**

Use anywhere or for anything where mashed potatoes are needed. Serve with gravy for traditional offering, or create a signature mashed dish by adding on-trend ingredients. Great complementing side dish to any protein, or as an ingredient in an entree.

## Packaging and Storage

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification. Product will be transported and stored refrigerated at temperatures between 33°F to 40°F.

#### **Allergens**

CONTAINS:

Milk or Milk Derivatives