

20169-41001-00 - Simply Potatoes, Refrigerated Traditional Mashed Potatoes, peeled Russet potatoes, 6/6 Lb Bags

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Brand: Simply Potatoes®



Nutrition Facts

126 servings per container Serving size 130.00 gm (1/2 cup) (130g)

Amount per serving

Total Fat Og

Saturated Fa

Calories

30

	% Daily Value*
	0%
t Og	0%

 Trans Fat 0g

 Cholesterol 0mg
 0%

 Sodium 170mg
 7%

 Total Carbohydrate 19g
 7%

 Dietary Fiber 2g
 7%

 Total Sugars 0g
 0%

Protein 3g

Vitamin D 0.3mcg 2%	•	Calcium 50mg 4%
Iron 0.4mg 2%	•	Potassium 380mg 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 advice.

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

Ingredients

Potatoes, Skim Milk, Salt, Disodium Pyrophosphate (Added To Maintain Color), Potassium Sorbate (Added To Maintain Freshness).

Case Specifications

GTIN	10020169410011	Case Gross Weight	38.53 LB
UPC		Case Net Weight	36 LB
Pack Size	6 / 6LB	Case L,W,H	13.31 IN, 9.44 IN, 10.81 IN
Shelf Life	60 Days	Cube	0.79 CF
Tie x High	15 x 4		

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

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