

20169-41013-00 - Simply Potatoes, Refrigerated Low Sodium Mashed Potatoes, Peeled Russet Potatoes, 4/6 Lb Bags

Made from fresh Russet potatoes and quality ingredients like real milk. 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

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

Amount per serving

Calories

110

	% Daily Value*
Total Fat 3g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 110mg	5%
Total Carbohydrate 20g	7%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 2a	-

Protein2g

Vitamin D 0mcg 0%	•	Calcium 20mg 2%
Iron 0.4mg 2%		Potassium 350mg 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/Diet Claims: Gluten Free, Vegetarian, Kosher YES-OU ORTHODOX UNION

Ingredients

Potatoes, Whole Milk, Water, Margarine (Soybean Oil, Water, Salt, Hydrogenated Cottonseed Oil, Mono And Diglycerides, Soy Lecithin, Potassium Sorbate (Preservative), Natural And Artificial Flavor, Lactic Acid, Beta Carotene (Color), Vitamin a Palmitate), Natural Flavor, Salt, Potassium Sorbate (Added To Maintain Freshness), Disodium Pyrophosphate (Added To Maintain Freshness).

Case Specifications

GTIN	10020169410134	Case Gross Weight	27.29 LB
UPC		Case Net Weight	24 LB
Pack Size	4 / 6LB	Case L,W,H	13.27 IN, 9.37 IN, 7.52 IN
Shelf Life	60 Days	Cube	0.54 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 this lower sodium mashed potato anywhere you would use a traditional mashed potatoes. Specifically designed for the healthcare and K12 segments, utilize in any setting or program where reduced sodium levels are needed.

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, Soybeans or Soybean Derivatives, Gmo or Gmo Derivatives

Bioengineering Disclosure

Contains Bioengineering or Bioengineering Derivatives