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## SPECIFICATIONS FOR IDAHOAN® BABY REDS™ MASHED POTATOES

Item #: 2970000344 (8/32.85 oz.)

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### I. PRODUCT DESCRIPTION

Idahoan® Baby Reds™ Mashed Potatoes are made from a blend of russet and baby red potatoes with peel, butter and seasoning. The potato blend is processed from sound, well peeled and trimmed 100% Idaho® potatoes. This product complies with all the provisions and regulations set forth in the Federal Food, Drug, and Cosmetic Act and Amendments.

### II. INGREDIENT STATEMENT

Idaho® potatoes (russet and red varieties), vegetable oil (contains one or more of the following: coconut, palm, soybean, cottonseed, sunflower, canola), corn syrup solids, salt, maltodextrin, nonfat dry milk, sugar, sodium caseinate, butter powder [butter (sweet cream, salt, annatto color), nonfat milk solids, sodium caseinate and disodium phosphate], mono and diglycerides, calcium stearoyl lactylate, natural and artificial flavors (milk, soy), spice, sodium acid pyrophosphate (preserve freshness), sodium bisulfite (preserve freshness), dipotassium phosphate, artificial color, citric acid (preserve freshness), mixed tocopherols (preserve freshness) and less than 2% silicon dioxide added as an anti-caking agent.

### III. NUTRITION

| Nutrition Facts  |           |                      |         |
|--|-----------|----------------------|---------|
| Serving Size 1/3 cup dry mix (29g)   |           |                      |         |
| Servings Per Container 32  |           |                      |         |
| Amount Per Serving   |           |                      |         |
| Calories 110   |           | Calories from Fat 25 |         |
| % Daily Value*   |           |                      |         |
| Total Fat  | 2.5g      |                      | 4%      |
| Saturated Fat  | 2g        |                      | 10%     |
| Trans Fat  | 0g        |                      |         |
| Cholesterol  | 0mg       |                      | 0%      |
| Sodium   | 390mg     |                      | 16%     |
| Total Carbohydrate   | 21g       |                      | 7%      |
| Dietary Fiber  | 2g        |                      | 8%      |
| Sugars   | 1g        |                      |         |
| Protein 2g   |           |                      |         |
| Vitamin A 0%   |           | Vitamin C 6%         |         |
| Calcium 2%   |           | 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     |
| Saturated Fat  | Less than | 20g                  | 25g     |
| Cholesterol  | Less than | 300mg                | 300mg   |
| Sodium   | Less than | 2,400mg              | 2,400mg |
| Total Carbohydrate   |           | 300g                 | 375g    |
| Dietary Fiber  |           | 25g                  | 30g     |
| Calories per gram:   |           |                      |         |
| Fat 9 • Carbohydrate 4 • Protein 4   |           |                      |         |



#### IV. FINISHED PRODUCT REQUIREMENTS

##### A. Packaged Product

1. Appearance- shall possess a bright, uniform white potato color which may vary from light cream to pale yellow with lumps and red to reddish purple.
2. Moisture- 7.75% maximum
3. Sulfite (as SO<sub>2</sub>) 295 ±125ppm
4. Bulk Index 215-280ml/100g
5. Bacteriological-

|                           |                |
|---------------------------|----------------|
| Standard Plate Count/g    | 50,000 maximum |
| Coliform/g                | 50 maximum     |
| <u>E. coli</u>            | Negative       |
| Coagulase Positive Staph. | Negative       |
| Yeast and Mold/g          | 100 maximum    |

##### B. Prepared Product

1. Appearance- light yellow creamy colored mashed potatoes with soft, tender lumps and red to reddish purple peel. No objectionable darkening after preparation.
2. Texture- typical fluffy mashed potato texture free from gumminess and pastiness with soft, tender lumps.
3. Flavor- typical cooked potato flavor with butter, milk and salt flavor notes. Free from objectionable foreign flavor.
4. Aroma- typical cooked potato aroma with butter and milk notes. Free from objectionable foreign aroma.

##### C. Preparation

1. Measure into a 6" x ½ size steam table pan 1 gallon of boiling water.
2. Add one pouch of seasoned potatoes all at once, using a spoon or wire whip to distribute evenly and wet all potatoes.
3. Place on steam table at 170°F and let stand 5-10 minutes until lumps are soft and tender.
4. Mix well and serve.

Note: For a creamier mashed potato add more boiling water.

#### V. PACKAGING

Product is packaged in a moisture and gas resistant poly bag. The net bag weight is 32.85 ounces (931.2 grams) with 8 bags per case.

#### VI. SHELF LIFE & STORAGE INFORMATION

The shelf life is approximately 12 months from date of packaging code (imprinted on the package), when stored away from direct heat, in a cool, dry location, away from strong contaminating odors. Storage conditions should not exceed 80°F and 60% R.H.

#### VII. ALLERGENS

Milk, Soy.

#### VIII. CERTIFICATION

Dairy Kosher. This product is manufactured and is certified kosher under the supervision of the Kashruth Division of the Union of Orthodox Jewish Congregations of America.