

20696 - Instant Potato Flakes - Low Sodium, 1/40 lb bag

Value Mashed Potato. Convenient Mashed Potato Base. Low Sodium. Just add water, milk and other ingredients. Great for High Volume Operations Serve as is or add recipe ingredients for a signature menu item. A value product with a yield of 1,055 4 oz servings per bag.

Brand: BAF



Nutrition Facts

907 servings per container

Serving size

About 2/3 cup
Prepared (20g Dry)
(20g)

Amount per serving

Calories 70

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 15mg 1%

Total Carbohydrate 16g 5%

Dietary Fiber 1g 4%

Total Sugars 0.7g

Includes g Added Sugars 0%

Protein 2g

Vitamin D mcg 0% • Calcium 0mg 0%

Iron 0mg 2% • Potassium 135mg 4%

* 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 Claims: Gluten Free, Low Fat, Low Sodium, No Trans Fat Per Serving, Vegetarian, Kosher

General Description

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Packaging

GTIN	10011140206969	Case Gross Weight	41.04 LB
UPC		Case Net Weight	40 LB
Pack Size	1 / 40LB	Case L,W,H	5 IN, 17 IN, 45 IN
Shelf Life	365 Days	Cube	2.21 CF
Tie x High	4 x 6		

Ingredients

Potato (Dry), Monoglyceride, Sodium Acid Pyrophosphate, Citric Acid. Freshness Preserved With Sodium Bisulfite And Bha.

Allergens

CONTAINS:
Sulphites or Sulphite Derivatives

Preparation and Cooking

Reconstitute: 1: HOT PREP: Measure 19 1/3 gallons of boiling water into a large mixer bowl. Attach paddle to mixer. 2: While mixer is on the lowest speed add 15 lbs. of margarine or butter, 5 cups of salt, and 7 gallons of cold milk. Verify liquid mixture is between 155°-160°F. Pour 40 lbs. of flakes into milk and butter mixture. Slowly stir for 30 seconds. 3: Stop mixer; scrape sides and bottom of bowl, as needed. Slowly stir at lowest speed for an additional 30 seconds. 4: Serve. [Alternate] Caution: Mixing at a higher speed for a longer period of time will cause stickiness.

Reconstitute: COLD PREP: Pour 50 quarts of cold milk, 50 quarts of cold water and 1 cup salt into bowl of electric mixer fitted with paddle attachment. With mixer running on lowest speed, add 25 cups melted butter, and slowly pour 40 pound bag of potatoes into mixer. Mix on lowest speed until potato mixture has thickened, about 45 seconds. Turn mixer off and let mashed potatoes rest for 5 minutes. Turn mixer on, and mix on lowest speed to evenly distribute butter, about 45 seconds. Divide mashed potatoes into 2½-inch deep, full size, steamtable pans. Cover and refrigerate until ready to heat. Heat covered steamtable pans of mashed potatoes in a steamer or Combi-oven at full steam until internal temperature reaches 135°F, about 10 minutes. Note: Product performs best when heated in a 2½- inch deep hotel pan versus deeper size.

Serving Suggestions

Over 1 billion* orders of mashed potatoes are served in foodservice annually. Potatoes are a well loved side dish. They are a versatile base to add a signature dish. Mustard Mashed Potatoes - add spicy brown mustard. Cheddar Scallion Mashed Potatoes - add scallions and cheddar cheese. Sage and Brown Butter Mashed Potatoes - add sage and browned butter. Use mashed as a side or as a base for the entree. Lower food costs by increasing the serving of mashed and decreasing the serving of protein. Mashed can be used as a thickener or can be added to scratch-made mashed to extend hold time and recipe quantity. *Source: NPD Group/CREST

Packaging and Storage

Store cool dry (less than 80 degrees F)

Other Information

Product of US