

20169-15880-00 - Simply Potatoes® Refrigerated Red Skin Garlic 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 roasted garlic creates flavorful mashed potatoes. 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.

Brand: Simply Potatoes®

Nutrition Facts

84 servings per container

Serving size

130.00 GM (1/2 cup) (130g)

Amount per serving

Calories

140

	% Daily Value*
Total Fat 7g	9%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 420mg	18%
Total Carbohydrate 17g	6%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 3g	

Vitamin D 0.2mcg 2%	•	Calcium 40mg 4%

• Potassium 496mg 10%

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

Ingredients

Potatoes, Skim Milk, Butter (Cream, Salt), Natural Roasted Garlic Flavor, Salt, Disodium Pyrophosphate (Added To Maintain Color), P Otassium Sorbate (Added To Maintain Freshness), Spice

Case Specifications

GTIN	10020169158807	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

^{*} 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.