



20169-43001-00 - Simply Potatoes®
Refrigerated Essential Red Skin Mashed
Potatoes made with Red Skin Potatoes, 4/6 lb
bags



Made from fresh red skin potatoes that provide an upscale appearance and color. Quality ingredients including milk, butter and onion are added. 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 120

% Daily Value*

Total Fat 4.5g	6%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 450mg	20%
Total Carbohydrate 19g	7%
Dietary Fiber 3g	11%
Total Sugars 2g	
Includes 0g Added Sugars	0%

Protein 3g	
Vitamin D 0mcg 0%	Calcium 30mg 2%
Iron 0.1mg 0%	Potassium 480mg 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 Claims: Gluten Free, Vegetarian, Kosher
 YES-OU ORTHODOX UNION

Ingredients

Potatoes, Whole Milk, Butter (Cream, Salt), Onions, Water, Salt, Cultured Dextrose, Spice.

Case Specifications

GTIN	10020169430019	Case Gross Weight	25.97 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 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