



**20169-41001-00 - Simply Potatoes,  
Refrigerated Traditional Mashed Potatoes,  
peeled Russet potatoes, 6/6 Lb Bags**



NULL

Brand: Simply Potatoes®

# Nutrition Facts

126 servings per container

**Serving size** 130.00 GM ( 1/2 cup )  
(130g)

**Amount per serving**  
**Calories** 90

**% Daily Value\***

**Total Fat** 0g **0%**

Saturated Fat 0g **0%**

*Trans* Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 170mg **7%**

**Total Carbohydrate** 19g **7%**

Dietary Fiber 2g **7%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

**Protein** 3g

Vitamin D 0.3mcg 2% • Calcium 50mg 4%

Iron 0.4mg 2% • Potassium 380mg 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.

## Ingredients

Potatoes, Skim Milk, Salt, Disodium Pyrophosphate (Added To Maintain Color), Potassium Sorbate (Added To Maintain Freshness).

## Case Specifications

GTIN	10020169410011	Case Gross Weight	38.53 LB
UPC		Case Net Weight	36 LB
Pack Size	6 / 6LB	Case L,W,H	13.31 IN, 9.44 IN, 10.81 IN
Shelf Life	60 Days	Cube	0.79 CF
Tie x High	15 x 4		

## 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

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