

POTATO, MASHED PEARL DEHYDRATED ADD WATER INSTANT

Nutritional Facts			
Serving Size: 27 gr (27gr)			
Servings Per Container 348			
Amount per Serving			
Calories: 100			Calories from Fat: 15
			% Daily Value *
Total Fat: 1.5g			2%
Saturated Fat: 0g			0%
Trans Fat: 0g			
Cholesterol: 0mg			0%
Sodium: 470mg			20%
Total Carbohydrate: 20g			7%
Dietary Fiber: 2g			8%
Sugars: .9g			
Protein 2g			
Vitamin A:			0%
Vitamin C:			15%
Calcium:			0%
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
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

**Additional Description:**

Easy-to-make, no-mixer-required mashed potatoes. Satisfy your customers by serving great-tasting, rich, buttery mashed potatoes. Serve consistent mashed potatoes that require no additional ingredients and are packed in foil lined nylon pouches to ensure freshness.

**Ingredients:**

POTATO (DRY), CANOLA OIL (PRESERVED WITH CITRIC ACID AND BHT), SALT, CONTAINS 2% OR LESS OF: ARTIFICIAL COLOR, MONO AND DIGLYCERIDES, NATURAL AND ARTIFICIAL FLAVOR. FRESHNESS PRESERVED WITH SODIUM BISULFITE AND BHT. CONTAINS MILK AND SULFITE INGREDIENTS.

**Preparations and Cooking Instructions:**

Step 1ur contents of 1 bag of Potato Pearls EXCEL(R) Mashed Potatoes into a half-size steamtable pan (4"deep).ep 2asure 1 gallon (4 quarts) of hot water (170' to 190'F) and pour over Potato Pearls EXCEL(R) Mashed Potatoes. Promptly stir for 15 to 20 seconds to ensure even distribution. Step 3 low to sit for 3 to 5 minutes, stir thoroughly, then serve. (Note: For a whipped appearance, fluff with a fork.)

**Allergens**

Allergen	Does Not Contain	Contains	May Contain	No Data
CRUSTACEAN	✓			
EGGS	✓			
FISH	✓			
GLUTEN				✓
LACTOSE				✓
MILK		✓		
MUSTARD				✓
PEANUTS	✓			
SOY	✓			
TREE NUTS				✓
WHEAT	✓			