

Dot Foods, Inc 007233 - Potato Mashed Creamy Butter W/Skin



Butter flavor mashed with real skins. Yield: 468, 4-oz servings per case (39 servings per pouch). Potato Pearls® are the best-selling brand of foodservice mashed potatoes, delivering profit-building back-of-house benefits - easiest prep, zero waste and longest holding time. Foodservice Rewards and USDA Foods Processing Program participant.

		Nutrition	Facts				
	Serving Size: 24.19 Grams Number of Servings per 384 Amount Per Serving						
and and a state of the state of							
Potato	Bennie Bennie	Calories: 90	Ca	lories from Fat	:0		
antity and the second s	An Anna Anna			% Da	aily Value*		
		Total Fat 1.5 g	5		2%		
	and a second sec	Saturated Fa	at 0 g		0%		
	Trans Fat 0	g					
		Cholesterol 0	mg		0%		
		Sodium 530 n	ng		23%		
		Total Carbohy	drate 17 g		6%		
★ Benefits		Dietary Fibe	r 1 g		4%		
		Sugars 0 g			%		
		Protein 2 g			%		
		Vitamin A	Per Srv %	Vitamin C	Per Srv %		
		Calcium	0%	Iron	2%		
Ingredients	Allergens	*Percent DailyValu values may be high					
POTATOES, CANOLA OIL, SALT,	Contains:		Calories	2,000	2,500		
CONTAINS 2% OR LESS OF: NATURAL	() dairy	Total Fat	Less than				
AND ARTIFICIAL FLAVOR (MILK), MONO AND DIGLYCERIDES, ARTIFICIAL COLOR,		Sat. Fat Cholesterol	Less than Less than				
FRESHNESS PRESERVED WITH: SODIUM	Free From:	Sodium	Less than				
BISULFITE, SODIUM ACID	🛞 shellfish 🔘 eggs 🔊 fish 🕥 peanuts	Total Carbohyo	Irate				
PYROPHOSPHATE, CITRIC ACID, BHT. CONTAINS: MILK.	soy ((i)) tree nuts () wheat	Dietary Fil	ber				
		Calories per gram					
		Fat	Carbohydrate		Protein		

Handling Suggestions

Store cool dry (less than 80 degrees F)

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 tide 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.

Prep & Cooking Suggestions

1: Pour 1 gallon (3.8L) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.

Product Specifications

Brand			Manufacturer				Product Category						
BASIC AMERICAN			Dot Foods, Inc				Potatoes, Dehydrated						
MFG #	_	S	PC #	GTIN		Pack			Pack Desc.				
10040		00	7233	1	001114010	0403				12 x 27.16OZ/ C			
Gross Wei	ght	Net V	/eight	Cat	tch Weight	Coun	itry o	f Origir	n k	Cosher	Child Nutrition		
21.82 lt)	20.3	7 LB		No		USA		USA			Yes	No
Shipping Information													
Length	W	idth	Heig	ht	Volume	Tix	ні	Shelf I	_ife	Storag	e Temp From/To		
14.13 in	10	.5 in	12.5	in	1.07 FT3	12	x3	270 D/	۹YS		0°f / 80°f		





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Nutrition Analysis

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Calories	90 kcal	Total Fat	1.5 g	Sodium	530 mg
Protein	2 g	Trans Fats	0 g	Calcium	10 mg
Total Carbohydrates…	17 g	Saturated Fat	0 g	Iron	0.3 mg
Sugars	0 g	Polyunsaturated Fat		Potassium	380 mg
Dietary Fiber		Monounsaturated Fat		Zinc	
Lactose		Cholesterol•	0 mg	Phosphorus	
Sucrose					
Vitamin A(IU)•	0	Vitamin D	0 mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



