

WHIPP® Mashed Potato Granules Complete Recipe, with Vit C, low sodium, 852 servings (17 g dry) per case, convenient, 6/5.31 lb.

SKU 10215

PACKAGING			
GTIN:	10011140102155	Unit Size:	5.31 LB
Kosher (O-U):	DAIRY	Pallet High:	6
Unit Quantity:	6	Pallet Tier:	7
Shelf Life:	365 Days (minimum)	Case Net Weight (imperial):	31.86 LB
Case Gross Weight (imperial):	35.12 LB	Case Length (imperial):	19.5 IN
Case Width (imperial):	13.13 IN	Case Cube (feet):	1.17
Case Height (imperial):	7.93 IN		



GENERAL DESCRIPTION

Value Mashed Potato. Features Safe T Can Packaging. Fortified with Vitamin C. Just add water and machine mix for a value mashed potatoes in under 12 minutes. Great for High Volume Operations Select USA potatoes combined with complete butter flavor and dairy blends. Serve as is or add recipe ingredients for a signature menu item. 20 mg sodium per half-cup serving. A value product with a yield of 142 servings (17 g dry) per can and 852 servings (17 g dry) per case. Participates in Foodservice Rewards operator programs. This product is available through the USDA Commodity Program.

NUTRITION

Nutrition Facts

Serving Size About 2 Tbsp Unprepared, About 140 grams Prepared

Amount Per Serving		Calories from Fat 0	
Calories 90			
Energy 90			
		% Daily Value*	
Total Fat 0 g			0%
Saturated Fat 0 g			0%
Trans Fat 0 g			
Cholesterol 0 mg			0%
Sodium 25 mg			1%
Total Carbohydrate 21 g			7%
Dietary Fiber 2 g			8%
Sugars 1 g			
Protein 2 g			
Vitamin A 0 %		Vitamin C 50 %	
Calcium 2 %		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	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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 side 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. *Source: NP Group/CREST

PREPARATION AND COOKING INSTRUCTIONS

1. Pour: 12 quarts boiling water in mixer bowl. (Optional: add butter, salt or other ingredients). 2. Add Potatoes and Mix: using whip attachment, mix on low and slowly add potatoes. Mix for one minute. Scrape bowl, whip on high until fluffy (3-5 minutes). 3. Serve. Add more boiling water to make potatoes thinner or more potatoes to make thicker. For varying quantities add 1 part potatoes to 2 parts boiling water.

LIST OF INGREDIENTS

POTATO (DRY), WHEY PRODUCT (WHEY, CALCIUM CASEINATE, AND CALCIUM STEAROYL-2-LACTYLATE), MONO AND DIGLYCERIDES, ASCORBIC ACID (VITAMIN C), CALCIUM STEAROYL-2-LACTYLATE. FRESHNES PRESERVED WITH SODIUM BISULFITE, AND BHT. CONTAINS MILK AND SULFITE INGREDIENTS.

PACKAGING/STORAGE INFORMATION

Store cool dry (less than 80 degrees F)

OTHER INFORMATION

Product of US

