



2970080808 - Idahoan® SHREDS Fresh Cut Hash Browns with Seasoning, 6/2.125 lb. ctns (Dual-Language)

Formerly Fresh Cut Hash Browns, these Fresh-Dried™ potatoes are great as a traditional side or a creative canvas for hash brown bowls, mix-ins, and more! Fast, consistent prep and delicious scratch-like flavor! Available in bilingual packaging.

Brand: Idahoan®



Nutrition Facts

51 servings per container
Serving size 19g (34g)

Amount per serving
Calories **70**

% Daily Value*

Total Fat 0.5g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 150mg **6%**

Total Carbohydrate 16g **5%**

Dietary Fiber 1g **4%**

Total Sugars 0g

Includes g Added Sugars **0%**

Protein 1g

Vitamin D 0% • Calcium 2%

Iron 2% • Potassium 0%

Vitamin C 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/Diet Claims: Kosher YES-K

Ingredients

Idaho® Potatoes, Sunflower Oil, Salt, Dextrose, Onion Powder, Monoglycerides, Calcium Stearoyl Lactylate, Sodium Acid Pyrophosphate (Preserve Freshness) And Sodium Bisulfite (Preserve Freshness).

Case Specifications

GTIN	10029700808089	Case Gross Weight	14.91 LB
UPC		Case Net Weight	12.75 LB
Pack Size	6 / 2.125LB	Case L,W,H	17.50 IN, 11.75 IN, 9 IN
Shelf Life	365 Days	Cube	1.07 CF
Tie x High	8 x 5		

Preparation and Cooking

Reconstitute: To Refresh Overnight Refresh 1. Fill carton to fill line with hot tap water at 140° - 160°F (60° - 70°C). 2. Reclose carton and refrigerate overnight, placing cartons about 1" apart. 10 Minute Refresh 1. Fill carton to fill line with water from hot water dispenser at 180° - 190°F (80° - 90°C). 2. Reclose and let stand at room temperature for 10 minutes. 30 Minute Refresh 1. Fill carton to fill line with hot tap water at 140° - 160°F (60° - 70°C). 2. Reclose and let stand at room temperature for 30 minutes. NOTE: When ready to use, drain, transfer to holding pan and fluff. Refreshed hash browns store up to 3 days under proper refrigeration. To Brown 1. Place hash browns on a well-oiled grill at 350° - 400°F (175° - 205°C). 2. Grill 3-4 minutes until golden brown. Grilling required on one side only. Oven Preparation 1. Place refreshed has browns in full size steam table pan. 2. Fold in 1 ½ cups (350 mL) of melted butter, margarine, or oil and layer about an inch thick. 3. Sprinkle with seasoned salt or paprika. 4. Bake at 450°F (235°C) for 8-10 minutes in a convection oven, or 525°F (275°C) for 12-15 minutes in a conventional oven. For Smaller Servings 1. Pour out a measured volume of hydrated has browns per chart below. 2. Add an equal volume of hot tap water. 3. Let stand at room temperature for 30 minutes, then drain. 4. Cook on a well-oiled grill or pan as above.

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Product Features and Benefits

Gluten Free

Packaging and Storage

The shelf life is approximately 12 months from date of packaging code (imprinted on the package), when shipped and stored away from direct heat, in a cool, dry location, away from strong contaminating odors. Shipping and storage conditions should not exceed 80°F and 60% R.H.

Product Images

