



**SPECIFICATIONS FOR IDAHOAN®
 CANADIAN SHREDS FRESH CUT HASH BROWNS WITH SEASONINGS
 Item #2970080808**

**Issued: December 10, 2021
 Supersedes: September 16, 2021**

I. PRODUCT DESCRIPTION

Idahoan® Canadian Fresh Cut Hash Browns with Seasonings are fresh cut and processed from sound, well peeled, and trimmed 100% Idaho® Potatoes. The product complies with the provisions of the Federal Food, Drug and Cosmetic Act and Amendments.

II. INGREDIENT STATEMENT

Idaho® potatoes, sunflower oil, salt, dextrose, onion powder, monoglycerides, calcium stearoyl lactylate. Freshness preserved by sodium acid pyrophosphate and sodium bisulfite.

III. NUTRITION

Nutrition Facts	
Valeur nutritive	
Per 1/3 cup dry (16g) 70g prepared pour 1/3 tasse sec (16g) 70g prepare	
Calories 60	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0.3 g	1 %
Saturated Fat / Lipides saturés 0.1 g	1 %
+ Trans Fat / lipides trans 0 g	
Carbohydrate / Glucides 13 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 0 mg	0 %
Sodium 95 mg	4 %
Potassium 175 mg	4 %
Calcium 10 mg	1 %
Iron / Fer 0.2 mg	1 %
*5% or less is a little , 15% or more is a lot	
*5% ou moins c'est peu , 15% ou plus c'est beaucoup	

IV. FINISHED PRODUCT REQUIREMENTS

A. Packaged Product

1. Color- shall possess a bright, uniform, rich, potato color which may vary from light cream to a pale yellow.
2. Defects- not more than 110 black or dark brown spots per 100 grams of which no more than 4 shall exceed 1/8".
3. Moisture- 9.0% maximum
4. Sulfite (as SO₂) 350 ± 150ppm
5. Bacteriological-
Standard Plate Count 50,000/g maximum



Coliform	50/g maximum
Yeast and Mold	100/g maximum

B. Prepared Product

1. Appearance- typical cooked white potato color ranging from cream to cream yellow with golden brown grill marks. No objectionable darkening after preparation.
2. Texture- typical hash brown texture free from raw potato crunchiness or excess free starch.
3. Flavor and Aroma – normal, browned, potato flavor and odor with hints of onion and salt. Free from objectionable foreign flavors and odors.
4. Rehydration - 30 minutes at 140-160°F
4.5 to 1.0 maximum rehydration ratio
5. Size - shall rehydrate to approximately its original shape and size of 1/16" x 3/16" x random lengths.

C. Preparation

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 hot water dispenser water 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 hash 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 hash 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.

Number of 3 oz. (85g) Servings	Dehydrated Hash Browns	Hot Tap Water 140°-160°F (60°-70°C)
3	1 cup (250 mL)	1 cup (250 mL)
6	2 cups (500mL)	2 cups (500mL)

V. PACKAGING

Product is packaged in a moisture resistant multi-wall poly/paper 1 gallon carton. Net weight per carton is 2.125 lbs. (964 grams), 6 cartons per case.

VI. STORAGE INFORMATION

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.

VII. ALLERGENS

US – None INTERNATIONAL – Sulfites

VIII. CERTIFICATION

Kosher