



Creamy
CLASSIC
MASHED POTATOES



Cedar Plank Salmon with Creamy Mashed Potatoes

A CANVAS FOR YOUR CULINARY CREATIVITY
Smooth, whipped potatoes—every time.

Scratch-Like Quality | Convenient & Consistent | Labor-Saving | Shelf-Stable



Sweet Chili Pork Bowl with Creamy Mashed Potatoes

CRAVEABLE BOWLS



Steamer Clams on Creamy Mashed Potatoes

IRRESISTIBLE ENTRÉES

Nutrition Facts

Serving size **1/4 cup dry (23g)**
140g prepared

Amount per serving
Calories 80
% Daily Value*

Total Fat 0.5g 1%
Saturated Fat 0g 0%
Trans Fat 0g

Cholesterol 0mg 0%
Sodium 340mg 15%

Total Carbohydrate 17g 6%
Dietary Fiber 1g 4%

Total Sugars 0g
Includes 0g Added Sugars 0%

Protein 2g

Vitamin D 0mcg 0%
Calcium 20mg 2%
Iron 0.3mg 2%
Potassium 240mg 6%

*The % Daily Value 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.

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

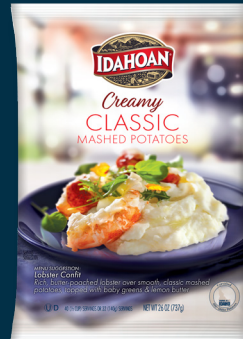
INGREDIENTS: Idaho® potatoes, salt, sunflower oil, nonfat dry milk, monoglycerides, calcium stearoyl lactylate, spice, artificial color, natural and artificial flavors. Freshness preserved by sodium acid pyrophosphate, sodium bisulfite, citric acid and mixed tocopherols.

CONTAINS: MILK

GLUTEN-FREE



SHELF LIFE is approximately 12 months from date of packaging code (imprinted on the package)



SCAN QR CODE FOR RECIPE IDEAS, ORDERING INFORMATION, AND MORE



Hot Water Preparation

1. **Measure** 1 gallon (3.79 L) of boiling water into a 6" x 1/2 size steam table pan.
2. **Add** entire pouch of potatoes at once, using a spoon or wire whip to distribute evenly and wet all potatoes.
3. **Let stand** 60 seconds, stir well and serve.

Oven Preparation

1. **Measure** 1 gallon tap water into full steam table pan.
2. **Add** 1 pouch of potatoes, mix well.
3. **Cover** with foil, bake at 325°F for 35-40 minutes.
4. **Mix** well before serving.

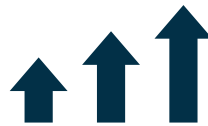
NOTE: For creamier mashed potatoes add more boiling water.



We honor the integrity of the potato through our proprietary cooking method, which preserves the taste, texture, and quality unique to Certified 100% Idaho® Potatoes.



84%
of consumers
LOVE or LIKE
MASHED POTATOES



+8.7% growth in comfort foods across all US menus in the past year, with **+20.5%** growth at QSR and **+47.9%** at Fast Casual.²

CREATE PERFECT PAIRINGS

Currently, the most popular ingredients being paired with mashed potatoes include: **veggie protein, alternative protein, parmesan, poblano pepper, and truffles.**³

Description	Pack Size	GTIN	US DOT Code	Canada DOT Code	Net Wt.	Ship Wt.	Case Cube	Tie/High (40 x 48 Pallet)	Finished (lbs./Case)
Idahoan® CREAMY Classic Mashed Potatoes	24/13 oz.	1 00 29700 00311 8	548458	737622	19.50 lbs.	21.60 lbs.	1.21	10x4	119
Idahoan® CREAMY Classic Mashed Potatoes	12/26 oz.	1 00 29700 00313 2	548460	737623	19.50 lbs.	21.42 lbs.	1.07	10x4	119
Idahoan® CREAMY Classic Mashed Potatoes	6/3.24 lb.	1 00 29700 20405 8	548487	674893	19.44 lbs.	21.55 lbs.	0.98	8x5	119
Idahoan® CREAMY Classic Mashed Potatoes	1/39 lb.	1 00 29700 00381 1	594513	737631	39.00 lbs.	39.50 lbs.	1.59	5x6	237

¹SOURCE: DATASSENTIAL 2022

²SOURCE: DATASSENTIAL 2022

³SOURCE: TECHNOMIC, INC. 2022

Visit idahoanfoodservice.com or call **888.635.8115** to learn more.