



# Shreds

HASH BROWNS & TATER TUMBLERS®



Hash Brown Waffles with Bacon, Eggs & Avocado

A CANVAS FOR YOUR CULINARY CREATIVITY  
**Consistently crispy and perfectly seasoned.**

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





Eggs Benedict in a Hash Brown Nest

## CREATIVE ENTRÉES



Tater Tumblers® Gameday Nachos

## IRRESISTIBLE APPETIZERS

SCAN QR CODES FOR NUTRITION FACTS, INGREDIENT STATEMENTS, AND MORE

### HASH BROWNS PREPARATION

#### 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.

**NOTE:** When ready to use, drain, transfer to holding pan, and fluff.

#### TO BROWN:

1. **Place** hash browns on a well-oiled griddle at 350° – 400°F (175° – 205°C).
2. **Grill** 3-4 minutes, until golden brown. Grilling required on one side only.

\*Instructions are for Fresh Cut Hash Browns; see website for Hearty Cut Hash Browns instructions.

### TATER TUMBLERS® PREPARATION

#### Basic Preparation

1. **Measure** 2 quarts hot (not boiling) water into a 1-gallon mixing bowl.
2. **Add** entire pouch of Tumblers mix all at once, using a spoon or wire whip to distribute evenly, to thoroughly wet mix. Let stand 10 minutes until potatoes are fully hydrated.
3. **Mix** well and portion using a #60 scoop.
4. **Gently roll** portioned mixture to form the Tumbler.
5. **Fry** at 350°F for about 2 minutes until outside is golden brown and inside is piping hot.

**TIP:** Add mix-ins like cheese, bacon, peppers, onions, or other ingredients to create your own custom menu items.



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.



**87%**  
of consumers  
**LOVE or LIKE**  
**HASH BROWNS.**

| 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® SHREDS Fresh Cut Hash Browns with Seasoning                        | 6/2.125 lb. | 1 00 29700 00808 3 | 548477      | 668947          | 12.75 lbs. | 15.00 lbs. | 0.98      | 8x5                       | 57                   |
| Idahoan® SHREDS Hearty Cut Hash Browns with Sea Salt & Cracked Black Pepper | 6/2.25 lb.  | 1 00 29700 20816 2 | 592485      | 737630          | 13.50 lbs. | 15.70 lbs. | 0.99      | 8x5                       | 54                   |
| Idahoan® SHREDS Tater Tumblers® Original Mix with Spices                    | 4/32.9 oz.  | 1 00 29700 00390 3 | 613918      | 737644          | 8.23 lbs.  | 9.00 lbs.  | 0.56      | 18x5                      | 24                   |
| Idahoan® SHREDS Tater Tumblers® Unseasoned Mix                              | 4/31.2 oz.  | 1 00 29700 00393 4 | 759678      | 768087          | 7.78 lbs.  | 8.61 lbs.  | 0.56      | 18x5                      | 24                   |

SOURCE: DATASSENTIAL 2024

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