

# IDAHOAN® SHREDS



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.

## TATER TUMBLERS® PREPARATION

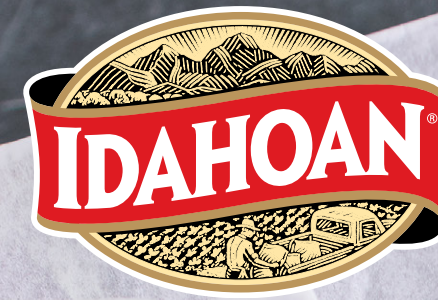
### Basic Preparation

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.

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)
<b>CREAMY MASHED POTATOES, Classic and Flavored (Smooth/Whipped)</b>									
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
Idahoan® CREAMY Buttery Homestyle® Mashed Potatoes	8/32 oz.	1 00 29700 00341 5	613916	737633	16.00 lbs.	17.69 lbs.	0.83	11x5	79
Idahoan® CREAMY Extra Rich Mashed Potatoes	8/31.5 oz.	1 00 29700 00305 7	697236	737643	15.75 lbs.	17.10 lbs.	0.80	11x5	79
<b>Honest Earth® Clean Label Potatoes</b>									
Honest Earth® Creamy Mashed Potatoes with Butter & Sea Salt	8/26 oz.	1 00 29700 00713 0	692268	737642	13.00 lbs.	14.55 lbs.	0.83	11x5	79
Honest Earth® Rustic Mashed Potatoes with Butter & Sea Salt	8/26 oz.	1 00 29700 00766 6	742108	744206	13.00 lbs.	14.55 lbs.	0.92	11x5	79
Honest Earth® Hash Brown Shredded Potatoes with a Hint of Sea Salt & Pepper	8/1.25 lb.	1 00 29700 00718 5	742110	744207	10.00 lbs.	11.80 lbs.	1.08	12x3	40
<b>RUSTIC MASHED POTATOES (Lumps and/or Peels)</b>									
Idahoan® RUSTIC Baby Reds® Mashed Potatoes	8/32.85 oz.	1 00 29700 00344 6	625498	737635	16.43 lbs.	18.12 lbs.	0.83	11x5	79
Idahoan® RUSTIC Buttery Golden Selects® Mashed Potatoes	8/32.85 oz.	1 00 29700 00349 1	625497	737634	16.43 lbs.	18.12 lbs.	0.83	11x5	79
Idahoan® RUSTIC Russets Mashed Potatoes	8/28 oz.	1 00 29700 00366 8	683374	737641	14.00 lbs.	15.80 lbs.	0.83	11x5	80
<b>SLICES, Flavored</b>									
Idahoan® SLICES Au Gratin Potatoes	12/20.35 oz.	1 00 29700 00888 5	548481	737626	15.26 lbs.	17.85 lbs.	1.52	9x4	63
Idahoan® SLICES Scalloped Potatoes	12/20.35 oz.	1 00 29700 00889 2	548483	737627	15.26 lbs.	17.85 lbs.	1.43	9x4	63
<b>SHREDS, Hash Browns and Mixes</b>									
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	7.8 lbs.	8.61 lbs.	0.56	18x5	24

Visit [idahoanfoodservice.com](http://idahoanfoodservice.com) or call 888.635.8115 to learn more.



# Supermarket Foodservice SPEED-SCRATCH POTATO SOLUTIONS



Prosciutto & Arugula "Twist"

## A CANVAS FOR YOUR CULINARY CREATIVITY

**Mashed Potatoes, Hash Browns, Casseroles, and Tater Appetizers—delicious, versatile, and simple prep.**

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



Hash Brown Potato Salad

## TWISTS ON FAMILIAR CLASSICS



Tater Tumblers® Gameday Nachos

## STAYS FRESH, HOLDS WELL

Idahoan® Mashed Potatoes, Hash Browns, Casseroles, and Tater Appetizers help take standard deli foodservice fare to new—and delicious—heights. Perfect as a standalone side, topped with a few simple ingredients, or used as a base for trendy bowls and grab-n-go meals, these spuds will have your customers craving more. With Idahoan potatoes, it's easy to span a variety of global flavors—with fresh shredded potato salads, creamy casseroles, delicious dips, and classic sides.



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.



**POTATOES ARE ON THE RISE AT DELI FOODSERVICE**

SOURCE: TECHNOMIC, INC., IGNITE MENU DATA, 2022

**Mashed potato dishes:**  
**+18.2%** 5-year growth<sup>1</sup>

**Casserole dishes:**  
**+13.6%** 5-year growth<sup>1</sup>

**Hash brown dishes:**  
**+4.5%** 5-year growth<sup>1</sup>

## IDAHOAN® CREAMY CLASSIC & FLAVORED MASHED POTATOES



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### Hot Water Preparation

1. **Measure** 1 gallon (3.79 L) of boiling water into a 6" x ½ 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.

## HONEST EARTH® MASHED POTATOES & HASH BROWNS



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

### HONEST EARTH® CREAMY MASHED POTATOES

#### Hot Water Preparation

1. **Add** 1 gallon of hot (180° - 190°F) water to a 6" x ½ size steam table pan.
2. **Add** entire pouch of potatoes at once and stir with a wire whip to distribute evenly and wet all potatoes.
3. **Let stand** 1 minute. Mix well and serve.

### HONEST EARTH® RUSTIC MASHED POTATOES

#### Hot Water Preparation

1. **Add** 1 gallon of hot (180° - 190°F) water to a 6" x ½ size steam table pan.
2. **Add** entire pouch of potatoes at once and stir with a wire whip to distribute evenly and wet all potatoes.
3. **Let stand** 10 minutes. Mix well and serve.

NOTE: See website for indulgent and oven prep instructions.

### HONEST EARTH® HASH BROWNS

#### Overnight Refresh

1. **Fill** carton to fill line with hot tap water at 150° - 160°F (65° - 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.

#### To Brown:

1. **Place** hash browns on a well-oiled griddle at 375° - 400°F (190° - 205°C).
2. **Grill** 3-4 minutes until golden brown. Grilling required on one side only.

## IDAHOAN® RUSTIC MASHED POTATOES



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

### Hot Water Preparation

1. **Measure** 1 gallon (3.79 L) of boiling water into a 6" x ½ 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. **Place** on steam table at 170°F and let stand 5-10 minutes until lumps are soft and tender.
4. **Stir** well and serve.

## IDAHOAN® SLICES



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

### Hot Water Preparation

1. **Pour** pouch contents into a 2 ½" x ½ size steam table pan.
2. **Add** 2 ½ quarts (2.37 L) of boiling water, 2 ounces of margarine or butter (if desired) and stir well with wire whip.
3. **Bake** in convection oven at 350°F for 35 minutes (400°F in a conventional oven for 40 minutes).