

Idahoan® CREAMY Butter & Herb Mashed Potatoes – 10029700003422 – 16.0 lbs.

Purchase Units: 32oz. bag (8 bags per case) Vegetable

PORTIONING INFORMATION - USDA School Lunch Meal Planning

The following information is provided for food, as purchased (dry) using the USDA Food Buying Guide for Child Nutrition November 2001 – Potatoes, dehydrated Flake Low moisture.

Description of Creditable Ingredient per Food Buying Guide (FBG)		Ounces per Raw Portion of Creditable Ingredient		FBG Yield/ Purchase Unit	Creditable Amount (quarter cups)
Potatoes, dehydrated Flake Low moisture	Starchy	0.414	X	3.1563	1.307
Potatoes, dehydrated Flake Low moisture	Starchy	0.828	X	3.1563	2.614

Contribution Equivalent	Dry Ounces	Prepared Ounces	Creditable Servings/Bag	Creditable Servings/Case
1/4 cup Vegetable/Starchy	0.414	2.1	77.3	618.4
½ cup Vegetable/Starchy	0.828	4.2	38.6	309.2

Nutrition Information	½ cup	½ cup	Per 100 g	
Weight	0.414oz.	0.828oz.	100g	
Calories (kcal)	46.5	93.00	396.18	
Calories from Fat	11.31	22.63	96.4	
Fat (g)	1.26	2.51	10.71	
Saturated Fat (g)	0.82	1.65	7.02	
Trans Fatty Acid (g)	0.04	0.08	0.32	
Cholesterol (mg)	0.23	0.47	2.00	
Carbohydrates (g)	7.95	15.9	67.72	
Dietary Fiber (g)	0.54	1.09	4.64	
Total Sugars (g)	0.92	1.83	7.82	
Protein (g)	1.03	2.06	8.78	
Water (g)	0.94	1.88	8.00	
Vitamin A - (IU)	3.00	6.01	25.60	
Vitamin C (mg)	1.35	2.70	11.51	
Sodium (mg)	213.69	427.39	1820.73	
Calcium (mg)	15.07	30.14	128.42	
Iron (mg)	0.17	0.35	1.48	

Ingredients: Idaho® potatoes, vegetable oil (coconut, sunflower), whey, salt, buttermilk powder, sugar, nonfat dry milk, monoglycerides, calcium stearoyl lactylate, dried onion, natural flavors, parsley, butter (cream, salt), spice. Freshness preserved by sodium acid pyrophosphate, sodium bisulfite, citric acid, and mixed tocopherols.

Contains: MILK

I certify the above information is true and correct and that a 0.414 ounce serving of the above product contains ¼ cup of starchy vegetables and a 0.828 ounce serving of the above product contains ½ cup of starchy vegetables.

October 10, 2023Ryan CarterDateResearch & Development