



3677739 - Sysco® Classic Mashed Potatoes Complete with Vit C-L/S, non-dairy, 852 - 17g dry servings per case, 6/5.31 lb Safe-T-Can

Great for healthcare operators. USDA Foods Processing Program participant.

Brand: SYSCO Classic



Nutrition Facts

97 servings per container

Serving size about 2 tbsp dry (25g)
(140g Prepared)
(24.8g)

Amount per serving
Calories **90**

% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 19g	7%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%

Protein 2g

Vitamin D 0mcg 0%	•	Calcium 10mg 0%
Iron 0.4mg 2%	•	Potassium 420mg 8%

*The % Daily Value (DV) 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.

General Description

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Packaging

GTIN	10734730077748	Case Gross Weight	35.18 LB
Pack Size	6 / 5.31LB	Case Net Weight	31.86 LB
Shelf Life	365 Days	Case L,W,H	19.50 IN, 13.13 IN, 7.93 IN
Tie x High	7 x 6	Cube	1.18 CF

Each Specifications

GTIN	00734730077741	Each Gross Weight	5.68 LB
UPC	734730077741	Each Net Weight	5.31 LB
Unit Size	1 / 5.31LB	Each L,W,H	6.25 IN, 6.25 IN, 7.25 IN
		Cube	0.16 CF

Ingredients

Potatoes, Contains 2% Or Less of: Ascorbic Acid (Vitamin C), Mono And Diglycerides, Calcium Stearoyl-2-Lactylate, Natural Flavor, Freshness Preserved With: Sodium Bisulfite, Bht.

Allergens

CONTAINS:
Sulphites or Sulphite Derivatives

Preparation and Cooking

1. Pour 12 quarts boiling water in mixer bowl. (Optional: add unsalted margarine, salt or other ingredients). 2. Mix on low and slowly add potatoes in floor mixer. Mix for one minute. 3. Scrape bowl, whip on high until fluffy (2 minutes) and hold until ready to serve. Add more boiling water to make potatoes thinner or more potatoes to make thicker. For varying quantities add 1 part potatoes to 2 parts boiling water.

Serving Suggestions

Over 1 billion* orders of mashed potatoes are served in foodservice annually. Potatoes are a well loved side dish. They are a versatile base to add a signature dish. Mustard Mashed Potatoes - add spicy brown mustard. Cheddar Scallion Mashed Potatoes - add scallions and cheddar cheese. Sage and Brown Butter Mashed Potatoes - add sage and browned butter. Use mashed as a side or as a base for the entree. Lower food costs by increasing the serving of mashed and decreasing the serving of protein. Mashed can be used as a thickener or can be added to scratch-made mashed to extend hold time and recipe quantity. *Source: NPD Group/CREST

Packaging and Storage

Store cool dry (less than 80 degrees F)

Nutritional Claims: Gluten Free, Kosher

