



## POTATO GRAN COMPLETE SAF-T-CAN

### Item Number: 602600

**Brand:** BASIC  
**Vendor:** [BASIC AMERICAN FOOD CO.](#)  
**Quantity On Hand:** 466  
**Category:** Vegetables - Canned

**Manufacture #:** 10215  
**Pack Size:** 6/#10  
**Number of Servings:** 390  
**GTIN:** 10011140102155

**Description:** More value, less hassle and no can opener required. Now, serving Nugget Instant Mashed Potatoes is easier than ever thanks to the new re-closable Safe-T-Can™. The new design includes a snap-off cap and a built-in grip for pouring. The stackable design and can-rack compatible size make the Safe-T-Can™ easy to store, too.

#### Specific Requirements (Food)

NOI Iowa

#### Nutrition Facts

Serving Size 0.88 OZ (25.06 GR)  
 Servings Per Case: 570

Calories: 90      Cal. from Fat: 0

**% Daily Value\***

Total Fat: 0 g      0 %

Saturated Fat: 0 g      0 %

Trans Fat: 0 g      0 %

Cholesterol: 0 mg      0 %

Sodium: 25 mg      1 %

Total Carbs.: 21 g      7 %

Diet. Fiber: 2 g      8 %

Sugars: 1 g

Protein: 2 g      4 %

Vitamin A: 0 %      Vitamin C: 83 %

Calcium: 0 %      Iron: 0 %

\*Percent Daily Values are based on a 2,000 calorie diet.

**Features & Benefits:** Value Mashed Potato. Features Safe T Can Packaging. Fortified with Vitamin C. Just add water and machine mix for a value mashed potatoes in under 12 minutes. Great for High Volume Operations Select USA potatoes combined with complete butter flavor and dairy blends. Serve as is or add recipe ingredients for a signature menu item. 20 mg sodium per half-cup serving. A value product with a yield of 142 servings (17 g dry) per can and 852 servings (17 g dry) per case. Participates in Foodservice Rewards operator program. This product is available through the USDA Commodity Program.

**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

**Preparation & Cooking:** 1. Pour: 12 quarts boiling water in mixer bowl. (Optional: add butter, salt or other ingredients) . 2. Add Potatoes and Mix: using whip attachment, mix on low and slowly add potatoes. Mix for one minute. Scrape bowl, whip on high until fluffy (3-5 minutes). 3. 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.

**Storage & Usage:** Store cool dry (less than 80 degrees F)

**Ingredients:** POTATO (DRY), WHEY PRODUCT (WHEY, CALCIUM CASEINATE, AND CALCIUM STEAROYL-2-LACTYLATE), MONO AND DIGLYCERIDES, ASCORBIC ACID (VITAMIN C), CALCIUM STEAROYL-2-LACTYLATE. FRESHNES PRESERVED WITH SODIUM BISULFITE, AND BHT. CONTAINS MILK AND SULFITE INGREDIENTS.

**Serving Size:** 0.88 OZ (25.06 GR)  
**Servings per Case:** 570  
**Storage Temperature:** 0 ° FA - 80 ° FA  
**Shelf Life:** 365 Days  
**Kosher:** YES  
**Child Nutrition:** NO