

A216 – POTATOES, DEHYDRATED, WHITE, SLICED, 5 LB



Nutrition Information

Potatoes, sliced, ready-to-eat

CATEGORY	<ul style="list-style-type: none"> Vegetables/Fruits
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Sliced, dehydrated potatoes are prepared from clean, sound, white to pale yellow-fleshed potato pieces or whole potatoes, dehydrated in accordance with acceptable commercial practices. Potatoes are available with or without peel.
PACK/YIELD	<ul style="list-style-type: none"> 4/5 lb bags per case. One 5 lb bag AP yields about 48½ cups dehydrated potato slices and provides about 217.5 ¼-cup servings reconstituted, heated potato slices. One lb AP yields about 9½ cups dehydrated potato slices and provides about 43.5 ¼-cup servings reconstituted, heated potato slices. CN Crediting: ¼ cup reconstituted, heated potato slices provides ¼ cup vegetable.
STORAGE	<ul style="list-style-type: none"> Store unopened dehydrated potatoes off the floor in a cool, dry place. Never store goods in a damp storage area or any place exposed to high or low temperature extremes. Store opened potatoes in an airtight container in refrigerator. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

	¼ cup (37 g)	½ cup (74 g)
Calories	59	118
Protein	1.4 g	2.7 g
Carbohydrate	13 g	26 g
Dietary Fiber	1.2 g	2.5 g
Sugars	0 g	0 g
Total Fat	0.1 g	0.2 g
Saturated Fat	0 g	0.1 g
Trans Fat	0 g	0 g
Cholesterol	0 mg	0 mg
Iron	0.27 mg	0.54 mg
Calcium	5 mg	10 mg
Sodium	176 mg	352 mg
Magnesium	N/A	N/A
Potassium	N/A	N/A
Vitamin A	0 IU	0 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	5.1 mg	10.2 mg
Vitamin E	N/A	N/A



USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

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PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none">For 50 ½-cup servings (100 ¼-cup servings): In a stock pot bring 2 gallons water and ¼ cup salt (optional) to a boil. Add 2½ lb dehydrated potato slices to boiling water. Simmer until tender, 15 to 20 minutes. Drain well and use in any recipe calling for cooked, sliced potatoes.
USES AND TIPS	<ul style="list-style-type: none">Use dehydrated sliced potatoes to make au gratin potatoes, scalloped potatoes, or in other recipes calling for sliced potatoes. They are a ready convenience item when making potato salad.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none">Visually inspect for presence of foreign substances, insects, or molds before use.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none">For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm.For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.