



# Scalloped Potatoes, Dehydrated

<b>Code:</b>	881
<b>Case Pack:</b>	6/2.54#
<b>Net Weight:</b>	15.24
<b>Storage:</b>	Dry
<b>Servings per Case:</b>	336



**Product Description:** A classic side dish to add to any entrée. Easy to use and tastes great.

**Serving Suggestions:**

The suggested serving size is 3oz of potatoes

**Preparation Instructions:** *OVEN PREPARATION: 1. Preheat oven to 400° F. 2. Pour 5 quarts boiling water into full size steam table pan. 3. Add full contents of carton. Stir thoroughly. 4. Bake uncovered for 35 to 45 minutes, or until tender.*

*CONVECTION OVEN PREPARATION: 1. Preheat oven to 400° F. 2. Pour 5 quarts boiling water into full size steam table pan. 3. Add full contents of carton. Stir thoroughly. 4. Bake uncovered for 20 to 25 minutes, or until tender.*

**Ingredients:** *Idaho potatoes, sunflower oil, modified food starch, maltodextrin, corn syrup solids, onion, salt, whey, nonfat dry milk, whey protein concentrate, sodium phosphate, cheese (granular, bleu and cheddar (pasteurized milk, cheese culture, salt, enzymes), soy lecithin, dipotassium phosphate, sodium caseinate, mono & diglycerides, spice, butter, natural flavor, (contains wheat, milk and soybeans), lactic acid, tapioca maltodextrin, autolyzed yeast extract, enzyme modified butter and buttermilk (butter[cream and salt], buttermilk solids, mono and diglycerides, enzymes), sodium sulfite (to maintain freshness), citric acid, yellow #5 lake and less than 2% silicon dioxide to prevent caking.*

**Child Nutrition Information:**

Not a CN labeled Product

Nutrition Facts	
Serving Size 3oz	
Serving Per Container: 336	
Amount Per Serving	
<b>Calories</b> 90	Calories from Fat 17
% Daily Value*	
<b>Total Fat</b> 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 373mg	16%
<b>Total Carbohydrate</b> 16g	5%
Dietary Fiber 1g	4%
Sugars 1g	
<b>Protein</b> 2g	
Vitamin A 0%	Vitamin C 7%
Calcium 1%	Iron 1%
* Percent Daily Values are based on a 2,000 calorie diet.	

**Allergens:** Milk, Soy and Wheat