

# INTRODUCING BAKED MASHED POTATOES FOR FOODSERVICE

At Nonpareil and Teton Valley Ranch we know that the best mashed potatoes start out baked. We start with the highest quality potatoes and bake them - we never steam them - for consistent quality and texture. We incorporate premium quality dairy ingredients and flavorings in the mashing process and flash freeze them for a rich, distinctive taste experience in every bite. Choose from a variety of delicious flavors using Russet, Red, Gold, or Sweet Potatoes. Shipped frozen, our Baked Mashed Potatoes are easily prepared and sure to be a popular favorite with dinners.

## AVAILABLE MASHED POTATO FLAVORS:

Homestyle Mashed Russet Potatoes | Mashed Russet Potatoes with Roasted Garlic  
Mashed Red-Skin Potatoes with Rosemary and Garlic | Mashed Sweet Potatoes  
Mashed Gold Potatoes with Butter and Herbs



BAKED MASHED POTATOES  
*for foodservice*



# BAKED MASHED POTATOES





# MASHED RUSSET POTATOES WITH ROASTED GARLIC



**Corporate Address:** Teton Valley Ranch  
40 North 400 West  
Blackfoot, Idaho 83221

**Remittance Address:** Same as above

**Phone:** 1-888-785-5897

**Fax:** (208) 785-4873

**For more information and  
recipe ideas visit:**

[www.tetonvalleyranch.com](http://www.tetonvalleyranch.com)

## Nutrition Facts

Serving Size 1/2 Cup (120 grams)  
Servings Per Container about 15

**Amount Per Serving**

**Calories** 130 Calories from Fat 60

% Daily Value\*

**Total Fat** 7g **10%**

Saturated Fat 2g **9%**

Trans Fat 0g

**Cholesterol** 5mg **2%**

**Sodium** 400mg **17%**

**Total Carbohydrate** 17g **6%**

Dietary Fiber 1g **5%**

Sugars 2g

**Protein** 2g

Vitamin A 10% • Vitamin C 15%

Calcium 15% • Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

|                    | Calories  | 2,000  | 2,500  |
|--------------------|-----------|--------|--------|
| Total Fat          | Less Than | 65g    | 80g    |
| Sat Fat            | Less Than | 20g    | 25g    |
| Cholesterol        | Less Than | 300mg  | 300mg  |
| Sodium             | Less Than | 2400mg | 2400mg |
| Total Carbohydrate |           | 300g   | 375g   |
| Dietary Fiber      |           | 25g    | 30g    |

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

# MASHED HEATING INSTRUCTIONS

## FOODSERVICE PACK

### FROZEN MASHED

#### Method

Microwave

Steamer

#### Time

Frozen: 20-24 Minutes

Thawed: 12-14 Minutes

Frozen: 24-28 Minutes

Thawed: 12-15 Minutes

#### Temp

Med-High

Med-High

#### \*Ingredients:

Potatoes, Water, Dairy Blend (Skim Milk, Soybean Oil, Butter [Cream, Salt], Water, Salt, Natural Flavor, Mono and Diglycerides), Salt, Titanium Dioxide, Roasted Garlic Powder, Xanthan Gum Blend (Xanthan Gum, Guar Gum and Locust Bean Gum), Pepper, Chives.

#### Allergens:

Contains Milk

### Frozen Mashed Potatoes

|  | Item #  | Unit Weight | Case Pack | Case/Pallet | Min. Order | Lead Time | SHELF LIFE |              |
|--|---------|-------------|-----------|-------------|------------|-----------|------------|--------------|
|  |         |             |           |             |            |           | Frozen     | Refrigerated |
| Homestyle Mashed Russet Potatoes       | PF30062 | 4 lbs.      | 6         | 90          | 180        | 14 days   | 18 mo.     | 72 hrs.      |
| Roasted Garlic Mashed Russett Potatoes | PF30061 | 4 lbs.      | 6         | 90          | 180        | 14 days   | 18 mo.     | 72 hrs.      |
| Mashed Golds w/ Butter & Herb          | PF70060 | 4 lbs.      | 6         | 90          | 180        | 14 days   | 18 mo.     | 72 hrs.      |
| Red Skin Mashed w/ Rosemary & Garlic   | PF60063 | 4 lbs.      | 6         | 90          | 180        | 14 days   | 18 mo.     | 72 hrs.      |
| Mashed Sweet Potatoes                  | PF80064 | 4 lbs.      | 6         | 90          | 180        | 14 days   | 18 mo.     | 72 hrs.      |

Frozen Mashed Case/Net. 24 lbs. Case/Gross 26 lbs. Length: 12.75 Width: 9.4 Height: 7.75 Ti: 15 Hi: 6 Cube: .54

Patent Pending

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