



BASIC AMERICAN FOODS

TM

A better way with Hashbrowns and Cut Potatoes.
Easy prep. Award-winning taste. More profits.



**Golden
Grill**

*A cornerstone of the
classic breakfast.*
Hashbrowns and Cut Potatoes.
A favorite offered all day.

Best selling.

- Nearly 2 billion* portions of hashbrowns and homefries are served in foodservice annually
- Basic American Foods' Golden Grill® is the best selling line of shelf-stable hashbrowns and cut potatoes

Golden Grill® hashbrown operational advantages vs. frozen.

- Grills 3 times faster¹ – increase table turns when grilling to order
- 50% less shrink² on the grill – more servings
- Pre-cooked – consistent browning and satisfied customers
- Doesn't chill the grill – faster grill times
- Dry storage – alleviates freezer space
- Uses 60% less storage space³ for same number servings – stocking ease
- Shelf-stable – no spoilage

Award-winning taste.

Basic American Foods' Golden Grill® Premium Hashbrowns earned the American Culinary Federation Seal of Approval as "identical in quality to the best prepared from-scratch applications utilizing shredded whole potatoes"

Easy prep.

Golden Grill® hashbrowns are packaged in a carton specially designed for the refresh step in preparation

- Add hot water to carton fill line and close for specified refresh time
- Grill and serve

Golden Grill® cut potatoes are speed scratch products to make potato recipes quick and easy

Operational efficiencies, award-winning taste, and easy prep all add up to satisfied patrons and more profits.



*From Field
to Convenience*

Basic American Foods' convenient potato products are made from fresh potatoes grown in the Western United States. Within hours of harvesting, the potatoes are placed in climate controlled storage to protect their quality and integrity. Then, they are cooked, dried, and packaged safely using our proprietary processes to lock in flavor and texture for that "from scratch" taste in every batch. When you want the best in taste and convenience rely upon Basic American Foods every time.



*Source: NPD Group/CREST®

¹ Golden Grill® hashbrown grill time is 3-4 minutes vs. 9-12 minutes for frozen

² Golden Grill® hashbrown grill shrink is approximately 10% versus 20+ % for frozen

³ 1 case Golden Grill® hashbrowns provide the same number of servings as 3 cases of frozen

Choosing the hashbrown and cut potato for your operation.

Premium

Scratch-like taste and texture, holds ACF seal of approval



Hashbrown Potatoes

- These hearty shredded cut russet potatoes enable a quick 10 minute refresh
- Golden Grill® Premium is the only hashbrown carrying the American Culinary Federation Seal of Approval assuring scratch-like taste and texture
- Our pre-cooked premium hashbrowns prepare in a loose shred format
- Unique refresh preparation allows flavor infusion by adding spices and sauces to the water prior to filling the carton

Classic Hashbrowns

Convenient, versatile, delicious



Hashbrown Potatoes

- A blend of specially combined dried potatoes and shreds made from select fresh potatoes makes this our most versatile performing hashbrown
- This classic hashbrown prepares in a loose shred or a patty format
- Infuse flavor into the potatoes with spices and sauces prior to adding water to the carton



Redi-Shred® Hashbrown Potatoes

- Made from potatoes that are specially combined and dried to make a tasty hashbrown
- Redi-Shred® Hashbrowns stand out as very easy-to-patty
- Pre-cooked so it grills up crisp on the outside, tender on the inside
- Create signature menu items by infusing the potatoes with spices and sauces prior to adding water to the carton

Potato Pancake Mix

- A convenient potato shred and delicious seasoning mix that makes potato pancakes simple and easy, just add eggs
- Grills up with crispy, fresh-shred taste

Classic Cut Potatoes

Speed scratch, recipe ready

Slices

- Convenient easy prep, no peeling or slicing required; saves labor and reduces waste
- Made from select fresh potatoes, you can create signature dishes with the fresh potato flavor and texture of sliced potatoes



Dices

- Convenient quality potato product made from select fresh potatoes that are cut, cooked and dried for shape and texture that will hold up in recipe applications
- No peeling or dicing required; saves labor and waste

**Building signature sides
adds value and a higher menu price.**

**START WITH 1 40.5OZ. CARTON OF
GOLDEN GRILL® PREMIUM* HASHBROWN POTATOES**

Mix in the ingredients below for quick, delicious sides.



Hot & Sweet Infused Crispy Potatoes

1 crtn Golden Grill® Premium Hashbrown Potatoes
1 gal Hot water, 170-190°F
2 c Frank's Red Hot® Sauce
1 1/3 c Sweet barbeque sauce
4 1/4 c Blue cheese, crumbled
2 1/4 c Green onion, sliced on bias

YIELD: 34, one-cup servings Prep: 25 min.

1. Combine water, hot sauce and barbeque sauce.
2. Pour seasoned liquid into potato carton, close and refresh for 20 min. or overnight (refrigerated).
3. Place refreshed seasoned potatoes into a container, cover and refrigerate for service.
4. Brown seasoned potatoes in a well-oiled skillet at 375-400°F for 3 to 4 min.
5. Top each serving with crumbled blue cheese and green onions, serve.

Rosemary Potato Cakes

1 crtn Golden Grill® Premium Hashbrown Potatoes
2 Tbs Rosemary, finely ground
2 3/4 c Parmesan cheese, shaved

YIELD: 69, half-cup servings Prep: 15 min.

1. Refresh per carton directions for 10 min.
2. Place refreshed potatoes into a 4-inch deep, full-size steamtable pan. Sprinkle dried seasoning over potatoes and fold in.
3. Cover, refrigerate for service.
4. Brown individual potato cakes in a well-oiled skillet at 375-400°F for 3 to 4 min.
5. Top each serving with shaved fresh Parmesan cheese, serve.



*Our Vision: Growth with integrity.
To be the most trusted provider of quality
food solutions that achieve growth for our
customers, our employees, and our company.*

Basic American Foods.

Family owned and operated since 1933.

Founded by Jack Hume in a modest dehydration plant using a technology later adapted for potatoes.

- Expansion in the 1950s led to the first instant potato product that could be rehydrated
- On-going innovations (40+ patents) launched potato and bean products expressly made for foodservice operators' needs
- Products became recognized for back-of-the-house convenience, scratch-like taste, texture, and appearance
- Manufacturing facilities in Idaho and Washington with corporate offices in California



Focused in foodservice.

Today, Basic American Foods is a leading supplier of shelf-stable products to the foodservice market. Our portfolio, built on delivering quick, easy prep and consumer preferred taste, includes:

- Potato Pearls® Mashed Potatoes
- Golden Grill® Hashbrown and Cut Potatoes
- Savory Series™ Potato Casseroles and Sides
- Santiago® Refried, Black and Chili Beans

More menu ideas at baf.com

* Can substitute other Basic American Foods hashbrown products.

Golden Grill®

Basic American Foods is part of Foodservice Rewards. Earn reward points by purchasing Basic American Foods' Golden Grill® hashbrown potato products. To become a member go to foodservicerewards.com, it's free.



HASHBROWNS AND CUT POTATOES

All Basic American Foods' Hashbrown and Cut Potatoes Are:

0 g TRANS FAT
PER SERVING
AS SOLD

PRODUCTS OF
THE USA

SKU	Description	Pkg. Wt.	Pkg. Form	Gross Wt. (lb.)	PREP Yield/ Pkg. Case	HALF-CUP SERVING Pkg. Case	Grill Time (min.)	Kosher	Allerg.	Gluten Free		
GOLDEN GRILL® PREMIUM												
10084	Hashbrown Potatoes	6/40.5	Carton	17.50	11	66	70	420	3-4	Pareve	—	Yes
GOLDEN GRILL® CLASSIC HASHBROWNS												
91291	Hashbrown Potatoes	6/37.5	Carton	16.28	9	54	62	372	3-4	Pareve	—	Yes
71341	Redi-Shred® Hashbrown Potatoes	6/2.5 lb.	Carton	17.12	7.5	45	55	330	2-3	Pareve	—	Yes
25122	Redi-Shred® Hashbrown Potatoes	1/30 lb.	Box	31.90	15	90	660	—	2-3	Pareve	—	Yes
10017	Potato Pancake Mix	6/24.27	Pouch	10.05	6.3	37.5	25	150	3-4	Pareve	Wheat	No
GOLDEN GRILL® CLASSIC CUT POTATOES												
25595	Sliced Potatoes 1/8"	4/5 lb.	Bag	22.28	20	80	125	500	per recipe	Pareve	—	Yes
99570	Sliced Potatoes 1/8"	1/25 lb.	Bag	25.88	100	100	625	—	per recipe	Pareve	—	Yes
12952	Diced Potatoes 7/16" x 7/16" x 5/32"	6/2.5 lb.	Carton	17.11	9	54	58	348	per recipe	Pareve	—	Yes
62590	Diced Potatoes 7/16" x 7/16" x 5/32"	1/25 lb.	Bag	25.34	90	90	583	—	per recipe	Pareve	—	Yes
36207	Diced Potatoes 3/8" x 3/8" x 3/8"	1/25 lb.	Bag	25.34	90	90	575	—	per recipe	Pareve	—	Yes

Product information subject to change, errors and omissions.

Step	Golden Grill® Premium Hashbrown Potatoes	Golden Grill® Hashbrown Potatoes	Golden Grill® Redi Shred® Hashbrown Potatoes	Golden Grill® Potato Pancake Mix	Golden Grill® Slices & Dices
1. Add hot water to fill line. Close carton.	140-160°F	140-160°F	140-150°F		1. Combine potatoes, water and salt in a pot.
2. Allow refresh.	10 min.	30 min.	20 min.		2. Cover, boil, reduce heat and simmer 20 min. (until tender).
3. Drain.	Not needed.	✓	✓		3. Drain well, use in recipe.
4. Transfer to a holding pan, cover. (Refrigerate if not grilled immediately.)	✓	✓	✓		
5. Grill at 375-400°F on one side until edges are golden brown. Season to taste. (Use a well oiled grill for best results.)	3-4 min.	3-4 min.	2-3 min.	1. In a bowl combine mix with 2 quarts hot water (120-140°F), stir and refrigerate for 30 min. 2. Stir 2 cups blended whole eggs into cooled mixture. 3. Scoop onto a well oiled grill (375-400°F), press flat. Grill 2 1/2-3 min. each side.	
Overnight Refresh Option (Leave 1-inch space between cartons.)	Not recommended.	Add hot water (120-160°F) to fill line, close and refrigerate overnight. Drain step not needed.	Add cold water to fill line, close and refrigerate overnight. Note: This refresh results in firmer hashbrowns.		
Oven Option	Not recommended.	In full size sheet pan, fold 1 1/2 cups butter into refreshed potatoes, spread evenly and season to taste. Bake. Convection: 450°F for 8-10 min. Conventional: 525°F for 10-15 min.			