



BASIC AMERICAN FOODS

™

A better way with Mashed Potatoes.

Quick prep. Preferred taste. More profits.



**Potato
Pearls®**

*The leading comfort food.**

A must for your operation.

Mashed Potatoes.

A cornerstone of the classic menu.



Best selling.

- Over 1 billion* orders of mashed potatoes are served in foodservice annually
- Basic American Foods has the best selling line of shelf-stable mashed potatoes

Less labor, less time, more profit.

- We've selected, washed, peeled, sliced, cooked, and mashed; all you do is add hot water
- Many of our products are ready to serve in less than 5 minutes
- Quick prep, zero waste, shelf-stable products help reduce costs, save time, and add up to more profits
- Great value with a portion cost that's lower than refrigerated or frozen mashed potatoes

Consumer preferred taste.

- Consumer studies have proven that we are preferred when compared to other dry mashed potatoes
- Basic American Foods' Potato Pearls® Premium Mashed Potatoes earned the American Culinary Federation Seal of Approval as "virtually indistinguishable from applications utilizing mashed whole potatoes"

Basic American Foods' Potato Pearls® scratch-like quality.

- Our trademark Potato Pearls® are made from 100% potatoes sourced from U.S. farmers according to long held quality specifications
- Attention to detail in every step of our proprietary process locks in the farm fresh flavor and natural texture
- The Potato Pearls® exclusive shape allows a quick refresh that delivers the delicious mashed potato flavor and texture patrons crave

From Field to Convenience

Basic American Foods' convenient potato products are made from fresh whole potatoes grown in nutrient-rich soil. 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.

These dry potatoes are both nutritious and timesaving options for operators.



Choosing the mashed potato for your operation.

Premium

Taste, texture, and appearance of scratch, no mix prep, holds ACF seal of approval

Nature's Own Mashed Potatoes

- Classic recipe with taste and texture indistinguishable from scratch

Redskin Mashed Potatoes

- Select russet and red potatoes with skins combined with a hearty butter, dairy, and seasoning blend for an extra rich flavor, creamy texture, and premium appearance

Gold Mashed Potatoes

- Select gold and russet potatoes combined with full-bodied butter, dairy, and seasoning recipe for rich taste, natural sweetness, golden color, and dense creamy texture



Classic

Mix by hand or by machine for classic mashed potatoes

Natural Mashed Potatoes

- One ingredient—potatoes. No additives or preservatives. More convenient to prepare than scratch with a cold prep option. Simply add milk, butter and water or customize into a signature mash side dish.

Country Style Mashed Potatoes

- Select potatoes combined with a homestyle blend of butter flavor, dairy, and black pepper seasoning for extra rich flavor and hearty texture

Golden Extra Rich Mashed Potatoes

- Select potatoes combined with butter flavor, dairy, and seasoning for an extra rich taste, creamy texture, and golden appearance

Extra Rich Mashed Potatoes - No Salt Added

- Select potatoes combined with butter flavor and dairy blend for a versatile product base (25 mg sodium per half-cup serving)



EXCEL[®]

Extra quick, no mix prep, delicious

Sweet Potato Mashed

- On trend potato varietal made with russet and sweet potatoes delivering a rich and creamy taste

Original Recipe Mashed Potatoes

- Select potatoes combined with our original recipe for a classic buttery taste

Creamy Butter Mashed Potatoes with Skins

- Select potatoes with russet skins blended with our homestyle butter recipe delivering a creamy, rich butter taste



Value

Mix by machine for a value mashed potato. Features Safe-T-Can[®] packaging

WHIPP[®] Instant Mashed Potatoes Complete with Vitamin C

- Potato granule combined with a complete butter flavor, dairy, and seasoning blend fortified with vitamin C

WHIPP[®] Instant Mashed Potatoes with Vitamin C

- Potato granule base fortified with vitamin C that is recipe ready (additional ingredients required)

WHIPP[®] Automash[®] Potato Mix

- Potato granule combined with a complete butter flavor, dairy, and seasoning blend fortified with vitamin C



Smart Servings[™]

Smart sides with extra quick, no mix prep

Low Sodium with Vitamin C Mashed Potatoes

- Made from select, russet potatoes offering a healthful, low sodium, vitamin-rich blend for a versatile mashed potato base (110 mg sodium per half-cup serving)



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

**START WITH 1 28OZ. POUCH OF
POTATO PEARLS® EXCEL®* MASHED POTATOES**

Mix in the ingredients below for quick, delicious sides.



Mustard Mashed Potatoes

YIELD: 39, half-cup servings Prep: 5-6 min.
1/2 c + 2 Tbsp Spicy Brown Mustard
1 gal Hot Water (170-190°F)



Cheddar Scallion Mashed Potatoes

YIELD: 44, half-cup servings Prep: 8-10 min.
1/2 c Scallions, sliced thin
3 c Cheddar Cheese, Sharp, shredded
3 qt + 3 1/2 c Hot Water (170-190°F)



Sage and Brown Butter Mashed Potatoes

YIELD: 44, half-cup servings Prep: 20 min.
3 Tbsp Sage, freshly minced
2 1/2 c to 5 c, (to taste) Browned Butter, warm
1 gal Hot Water (170-190°F)
Gently brown butter over medium/low heat until golden brown with nutty aroma about 15 minutes.

EASY PREP

1

Add ingredients plus package of potatoes to a 4-inch, half-steamtable pan.

2

Pour hot water over ingredients, stir 15-20 sec.

3

Allow to sit for 5 min. Fluff with fork and serve.
Note: For Sage and Brown Butter Mashed Potatoes, fold in browned butter and fluff with fork.

More menu ideas at baf.com

* Can substitute other Basic American Foods mashed potato products.



*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
- Ongoing 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

Potato Pearls®

MASHED POTATOES

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



All Basic American Foods' Mashed Potatoes Are:

NATURALLY
GLUTEN FREE

0g TRANS FAT
PER SERVING
AS SOLD

PRODUCTS OF
THE USA

SKU	Description	Pkg. Wt.	Pkg. Form	Gross Wt. (lb.)	PREP Lbs. Pkg.	Yield/Case	HALF-CUP SERVING Pkg.	Min./Serve	Kosher	Allerg.	Gluten Free	
POTATO PEARLS® PREMIUM - No Mixer												
10169	Nature's Own Mashed Potatoes	10/29.3 oz	Pouch	20.37	9.8	98	37	370	7	OU-D	Milk	Yes
10349	Redskin Mashed Potatoes	8/32.6 oz.	Pouch	17.98	9.5	76	38	304	7	OU-D	Milk	Yes
10379	Gold Mashed Potatoes	8/31.9 oz.	Pouch	17.50	10.0	80	39	312	7	OU-D	Milk	Yes
POTATO PEARLS® EXCEL® - No Mixer												
76468	Original Recipe Mashed Potatoes	12/28 oz.	Pouch	22.45	9.5	114	38	456	5	OU-D	Milk	Yes
10056	Original Recipe Mashed Potatoes	1/40 lb.	Bag	42.21	217.0	—	850	—	5	OU-D	Milk	Yes
10040	Creamy Butter Mashed Potatoes w/ Skins	12/28.2 oz.	Pouch	21.82	9.7	116	38	456	5	OU-D	Milk	Yes
10425	Sweet Potato Mashed made w/Russet and Sweet Potatoes	10/20.21 oz.	Pouch	14.0	5.3	53	20	200	5	Pareve OU	Soy	Yes
POTATO PEARLS® SMART SERVINGS™ - No Mixer												
10426	Low Sodium w/Vitamin C Mashed Potatoes	12/26.5 oz.	Pouch	21.32	9.7	116	37	444	5	OU-D	Milk	Yes
POTATO PEARLS® CLASSIC - Machine or Hand Mix												
CLASSIC product yield is calculated using hand mix preparation.												
81056	Country Style Mashed Potatoes	12/30.7 oz.	Pouch	24.46	9.5	114	39	468	33	OU-D	Milk	Yes
53498	Golden Extra Rich Mashed Potatoes	12/29.6 oz.	Pouch	23.66	9.8	117	38	456	8	OU-D	Milk	Yes
14110	Golden Extra Rich Mashed Potatoes	6/3.7 lb.	Carton	24.42	19.6	117	76	456	8	OU-D	Milk	Yes
70659	Golden Extra Rich Mashed Potatoes	1/50 lb.	Bag	50.58	257.0	—	1054	—	8	OU-D	Milk	Yes
81837	Extra Rich Mashed Potatoes - No Salt Added	6/3.55 lb.	Carton	23.52	19.6	118	76	456	8	OU-D	Milk	Yes
41770	Vitamin C Mashed Potatoes	8/5 lb.	Bag	42.16	26.0	208	105	840	8	OU-D	Milk	Yes
36882	Seasoned Mashed Potatoes	8/5 lb.	Bag	42.16	26.0	208	105	840	8	OU-D	Milk	Yes
10458	Natural Mashed Potatoes - Low Sodium	12/12.59 oz.	Pouch	10.91	5.2	62.4	20	240	17	OU-D	May contain Milk	Yes
VALUE - Machine Mix												
10215	WHIPP® Instant Mashed Potatoes Complete w/ Vit C	6/5.31 lb.	Safe-T-Can®	35.11	29.0	174	130	780	12	OU-D	Milk	Yes
10217	WHIPP® Instant Mashed Potatoes w/ Vit C	6/5.75 lb.	Safe-T-Can®	37.75	33.0	198	130	780	12	OU-D	Milk	Yes
75601	WHIPP® Instant Mashed Potatoes Complete w/ Vit C	10/49 oz.	Pouch	32.16	16.7	167	75	750	12	OU-D	Milk	Yes
63990	WHIPP® Instant Mashed Potatoes w/ Vit C	10/48 oz.	Pouch	31.53	17.2	172	78	780	12	OU-D	Milk	Yes
10050	WHIPP® Automash® Potato Mix	10/48 oz.	Pouch	31.47	16.5	165	72	720	12	OU-D	Milk	Yes
91977	Instant Potato Flakes	6/5 lb.	Bag	32.55	32.5	195	136	816	—	Pareve OU	—	Yes
20696	Instant Potato Flakes	1/40 lb.	Bag	40.77	270.0	—	1088	—	—	Pareve OU	—	Yes

Product information subject to changes, errors and omissions.

PREPARATION (see package for more details)

Potato Pearls® Premium Mashed Potatoes

Pour product into a half-steamtable pan. Add 1 gallon hot water (170-190°F).
 • **Nature's Own**, stir 15-20 sec.
 • **Redskin and Gold**, stir 30-45 sec.
 Allow to sit 7 min. Stir and serve.

Potato Pearls® EXCEL® and Smart Servings™ Mashed Potatoes

Pour product into half-steamtable pan. Add 1 gallon hot water (170-190°F)*. Stir 15-20 sec.
 Allow to sit 5 min. Fluff with fork and serve.
 *Sweet Potato Mashed, 2 quarts hot water. Stir 30-45 sec., making sure to cover all 4 corners, sit 5 min., stir well, and serve.

Potato Pearls® Classic Mashed Potatoes

Pour 2 gallons boiling water in mixing bowl.
 • **Hand Mix:** Add product, stir constantly with whisk.
 • **Machine Mix:** Using whip attachment, mix on low; slowly add product. Scrape bowl, whip on high until fluffy (3 1/2 minutes). Serve.
 • **Country Style:** Use 1 gallon of boiling water. Using whip attachment, mix on low; slowly add product, mix 1 min. Scrape bowl, whip on high until fluffy (1 1/2 min.). Hold covered at 150-160°F, 20-30 min. Serve.

Potato Pearls® Value Mashed Potatoes

Pour 1 1/2 quarts boiling water (and other ingredients) in mixing bowl. Using whip attachment, mix on low; slowly add product, mix 1 min. Scrape bowl, whip on high until fluffy (3-5 min.).
 **WHIPP® Automash® can be mixed in a cocoa mixer in single servings.

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