

SERVINGS



Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%).

Shelf life estimates are based sources deemed reputable.

FOOD STORAGE EMERGENCY EVERYDAY FOOD

Dehydrated Potato Shreds

Nutrition Facts

| Serving Si Servings F | | | | |
|--|-----------|-------------|-------------|--------|
| Amount Per | Serving | | | |
| Calories 110 Calorie | | | rom F | at 5 |
| | | 9 | 6 Daily | Value* |
| Total Fat | | | 1% | |
| Saturate | 9 | | 1% | |
| Trans Fa | t 0g | | | |
| Cholesterol Omg | | | | 0% |
| Sodium 530mg | | | | 22% |
| Total Carbohydrate 24g 8% | | | | |
| Dietary Fiber 2g | | | | 8% |
| Sugars | | <u> </u> | | |
| Protein 2 | | | | |
| Vitamin A 0% • | | Vitamin C | | 15% |
| Calcium | 2% • | 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 | 8 | 0g |
| Sat Fat | Less than | 20g | 25g | |
| Cholesterol | | | 300mg | |
| Sodium | | 2400mg | - | |
| Total Carbohydrate Dietary Fiber | | 300g 25g | 375g 30g | |
| Calories per g | Carbs 4 | Protein 4 | | |

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DIRECTIONS:

Yield: 2 servings

- 1. Pour 1 cup potato shreds into 3 cups boiling water (1/2 teaspoon salt optional).
- 2. Turn down heat and simmer until tender.
- 3. Drain.

Use in recipes calling for potatoes or fry on well oiled grill at 375°F for 3-4 minutes or until golden brown.

INGREDIENTS: Potatoes, salt, mono and diglycerides, dextrose. Freshness preserved with sodium bisulfite and BHT.