



# 91291 - Golden Grill® Seasoned Hashbrowns, 372 servings (half-cup) per case, 6/37.5 oz. ctn.

Yield: 54 LB prepared per case. A blend of hearty shreds and specially combined seasoned potatoes, can serve in loose shred or patty format for menu flexibility.

Brand: Golden Grill



## Nutrition Facts

57 servings per container

**Serving size** About 1/4 Cup Dry (19g) 70g Prepared

**Amount per serving**  
**Calories** **70**

**% Daily Value\***

**Total Fat** 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 170mg **7%**

**Total Carbohydrate** 15g **5%**

Dietary Fiber 1g **4%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

**Protein** 1g

Vitamin D 0mcg 0% • Calcium 10mg 0%

Iron 0.2mg 2% • Potassium 190mg 4%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### General Description

Yield: 54 LB prepared per case. A blend of hearty shreds and specially combined seasoned potatoes, can serve in loose shred or patty format for menu flexibility.

### Packaging

GTIN	10011140912914	Case Gross Weight	16.33 LB
Pack Size	6 / 37.5OZ	Case Net Weight	14.06 LB
Shelf Life	365 Days	Case L,W,H	17 IN, 12 IN, 8 IN
Tie x High [Total]	9 x 6 [54]	Cube	0.94 CF

### Each Specifications

GTIN	00011140912917	Each Gross Weight	40.92 OZ
UPC	011140912917	Each Net Weight	37.50 OZ
Unit Size	1 / 37.5OZ	Each L,W,H	5.63 IN, 5.63 IN, 9.50 IN
		Cube	0.17 CF

### Ingredients

Potato (Dry), Corn Starch, Salt, Dextrose, Onion Powder. Freshness Preserved With Sodium Bisulfite And Bht.

### Allergens

CONTAINS:  
Sulphites or Sulphite Derivatives

### Preparation and Cooking

1: Add hot water (140-150°F) to fill line (about 1 gallon). Close carton. 2: Allow refresh of 30 minutes. 3: Drain. Transfer to holding pan, cover (refrigerate if not grilled immediately). 4: On a well-oiled grill at 375°F, cook on one side for 2-4 minutes or until edges are golden brown. [Alternate] OVERNIGHT REFRESH OPTION: (Leave 1 " space between cartons.) Add hot water (140°-150°F) to fill line, close and refrigerate overnight. OVEN OPTION: In a full size sheet pan, fold 1 1/2-cups butter into refreshed hashbrowns, spread evenly, season to taste. Bake. Convection: 450° F for 8-10 min. Conventional: 525° F for 12-15 min.

### Serving Suggestions

Hashbrowns are a well loved side dish. Product can be served without additional ingredients. Flavors can be infused during the refresh step or ingredients added during grilling.

### Packaging and Storage

Store cool dry (less than 80 degrees F)

### Other Information

Product of US

**Nutritional Claims:** Gluten Free, No Trans Fat Per Serving, Kosher PAREVE Orthodox Union (OU)