



Smash Potato (1x2kg)

Product Disclaimer:

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Product Images



Additional Information

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|--------------|---------------|
| Product Code | 153441 |
| Outer EAN 1 | 5000354163562 |

Allergens

| | |
|------------------------------------|-------|
| Celery/Celeriac | No |
| Contains Cereals Containing Gluten | No |
| Crustacea | No |
| Eggs | No |
| Fish | No |
| Lupin | No |
| Milk | Yes |
| Molluscs | No |
| Mustard | No |
| Nuts | No |
| Peanuts | No |
| Sesame Seeds | No |
| Soybeans | No |
| Sulphur Dioxide and Sulphites | >10mg |

Ingredients, Storage & Usage

| | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|----------------------|---|-----------------|---------------|-------|-------|--------|---|-------|------------|-------|----|-------|------------|-------|----|-------|------------|--------|----|-----------------|---------------|-------|-------|-------|---|-------|------------|-------|----|-------|----------|-------|----|-------|-----------|--------|----|
| Directions For Use | <p>Cold Water_ Weigh required amount of smash mix into a suitable bowl. Add amount of cold water as shown in table below, mix well and allow to stand for 3 minutes. Restir and use as required. Product can be stored covered in fridge (below 5°C) for up to 48 hours. Before consumption, the product must be heated until the temperature at the centre is at least 75°C. Once reheated do not re chill and reserve.</p> <p>Smash Mix Cold Water Ready to serve</p> <table><tr><td>Servings (180g)</td><td>mashed potato</td></tr><tr><td>0.1kg</td><td>440ml</td></tr><tr><td>0.45kg</td><td>3</td></tr><tr><td>0.5kg</td><td>2.2 litres</td></tr><tr><td>2.7kg</td><td>15</td></tr><tr><td>1.0kg</td><td>4.4 litres</td></tr><tr><td>5.4kg</td><td>30</td></tr><tr><td>2.0kg</td><td>8.8 litres</td></tr><tr><td>10.8kg</td><td>60</td></tr></table> <p>Hot Water_ Weigh required amount of Smash mix into a suitable bowl. Add amount of hot water as shown in table below, mix well and allow to stand for 3 minutes. Restir and use immediately as required.</p> <p>Smash Mix Hot Water Ready to serve</p> <table><tr><td>Servings (180g)</td><td>mashed potato</td></tr><tr><td>0.1kg</td><td>500ml</td></tr><tr><td>0.6kg</td><td>3</td></tr><tr><td>0.5kg</td><td>2.5 litres</td></tr><tr><td>3.0kg</td><td>16</td></tr><tr><td>1.0kg</td><td>5 litres</td></tr><tr><td>6.0kg</td><td>33</td></tr><tr><td>2.0kg</td><td>10 litres</td></tr><tr><td>12.0kg</td><td>66</td></tr></table> <p>Quick and Easy Method_ Hot mix 1 part Smash mix 2 parts hot water. Cold mix 1 part Smash mix 1¾ parts cold water.</p> | Servings (180g) | mashed potato | 0.1kg | 440ml | 0.45kg | 3 | 0.5kg | 2.2 litres | 2.7kg | 15 | 1.0kg | 4.4 litres | 5.4kg | 30 | 2.0kg | 8.8 litres | 10.8kg | 60 | Servings (180g) | mashed potato | 0.1kg | 500ml | 0.6kg | 3 | 0.5kg | 2.5 litres | 3.0kg | 16 | 1.0kg | 5 litres | 6.0kg | 33 | 2.0kg | 10 litres | 12.0kg | 66 |
| Servings (180g) | mashed potato | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 0.1kg | 440ml | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 0.45kg | 3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 0.5kg | 2.2 litres | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2.7kg | 15 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1.0kg | 4.4 litres | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 5.4kg | 30 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2.0kg | 8.8 litres | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 10.8kg | 60 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Servings (180g) | mashed potato | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 0.1kg | 500ml | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 0.6kg | 3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 0.5kg | 2.5 litres | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3.0kg | 16 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1.0kg | 5 litres | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 6.0kg | 33 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2.0kg | 10 litres | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 12.0kg | 66 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ingredients | dehydrated potato (83%), dried whole milk, salt, emulsifier (mono- and diglycerides of fatty acids), stabiliser (diphosphates), antioxidants (ascorbic acid, sodium bisulphite (sulphites)), colour (curcumin), flavouring. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Storage Instructions | Once opened, store in a cool dry place and use within 14 days for optimum flavour. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Storage Type | Ambient | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Dietary Information

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|---|-----|
| Approved for a Halal Diet | No |
| Approved for a Kosher Diet | No |
| Suitable for a Vegan Diet | No |
| Suitable for a Vegetarian Diet | Yes |
| Suitable for Coeliacs | Yes |
| Suitable for Sufferers of Lactose Intolerance | No |

Nutritional Information

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|---|------|
| Carbohydrate of which Sugars per 100g (g) | 1.4 |
| Carbohydrate Per 100g (g) | 10.8 |
| Energy per 100g (kcal) | 62 |
| Energy per 100g (kJ) | 261 |
| Fat of which Saturates per 100g (g) | 0.6 |
| Fat per 100g (g) | 0.9 |
| Protein per 100g (g) | 2 |
| Salt per 100g (g) | 0.18 |