

**Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 10054**

Classic Casserole® Scalloped O'Brien Style Potatoes, 6/2.25# cartons

Product Formulation Sheet:

Description of Credible Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount (Quarter Cups)
Potatoes, dehydrated Slices Low moisture Includes USDA Commodity	Starchy	0.3678	X	2.7188	1.00
Potatoes, dehydrated Slices Low moisture Includes USDA Commodity	Starchy	0.7356	X	2.7188	2.00
Total Creditable Vegetable Amount:		1.00 / 2.00		Total Cups Starchy:	0.25 / 0.50



Nutrition Information			
USDA Vegetable	1/4 cup	1/2 cup	
Contribution Equivalent	16.83 g	33.65 g	
Calories*	60	130	
Protein*	1 g	2 g	
Carbohydrate*	13 g	25 g	
Dietary Fiber*	less than 1g	2 g	
Sugars*	less than 1g	2 g	
Total Fat*	1 g	2.5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0.5 g	
Cholesterol*	0 mg	0 mg	
Iron	0.17 mg	0.35 mg	
Calcium	12.17 mg	24.33 mg	
Sodium*	260 mg	520 mg	
Potassium*	95 mg	190 mg	
Vitamin A	48.22 IU	96.41 IU	
Vitamin C	9.24 mg	18.48 mg	

* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.91 oz.	1/4C Vegetable/Starchy	60.65	363.90
5.83 oz.	1/2C Vegetable/Starchy	30.33	181.98

Ingredients: Potato (Dry), Wheat Starch, Shortening Powder (Partially Hydrogenated Soybean Oil, Corn Syrup Solids, Sodium Caseinate, Mono and Diglycerides, Potassium Caseinate, Sugar, Dipotassium Phosphate, Sodium Stearoyl Lactylate, Carrageenan, Artificial Flavor and an Extract of Turmeric and Annatto), White Cheese Blend (Whey, Maltodextrin, Reduced Lactose Whey, Canola Oil, Cheddar and Blue Cheese [Cultured Milk, Salt, Enzymes], Disodium Phosphate, Whey Protein Concentrate, Citric Acid, Lactic Acid), Salt, Dehydrated Vegetables (Onion, Green Bell Pepper and Red Bell Pepper), Corn Syrup Solids, Disodium Phosphate, Natural and Artificial Flavors, Parsley, Vegetable Monoglyceride. Freshness Preserved with Sodium Bisulfite. Contains: Milk, Soy, Wheat and Sulfite.

Packaging and Storage Information: Store cool dry (less than 80 degree F); 365 Days (minimum).

Preparation and Cooking Instructions

Step 1: Combine 5 quarts boiling water, sauce mix and 4 oz butter in a 2 1/2 inch deep full size steamtable pan. Stir all ingredients until dissolved. Use Whisk to break up clumps. Step 2: Add potato slices. Stir. Step 3: Bake in a convection oven at 350°F for 45-60 minutes. For conventional oven bake at 400° F for 45-60 minutes.

Nutrition Claims:

I certify that the above information is true and correct when prepared according to directions.

Joe E. Bailey
Joe E. Bailey, Regulatory Operations Manager

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