

Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10166 Santiago® Seasoned Vegetarian Refried Beans 6/28.1 oz pch

Product Formulation Sheet: Meat/Meat Alternate

Description of Credible Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount
Beans, Pinto, dry Whole Includes USDA Commodity	0.7619	X	1.3125	1.00
Beans, Pinto, dry Whole Includes USDA Commodity	1.5238	X	1.3125	2.00
Total Creditable M/MA Amount:				1.00 / 2.00



Nutrition Information			
	1/4 cup (1 Meat/Meat Alternate)	1/2 cup (2 Meat/Meat Alternate)	
USDA Meat/Meat Alternate			
Contribution Equivalent	23.76 g	47.52 g	
Calories*	90	180	
Protein*	5 g	10 g	
Carbohydrate*	15 g	31 g	
Dietary Fiber*	5 g	10 g	
Sugars*	0 g	0 g	
Total Fat*	1 g	1.5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0.5 g	
Cholesterol*	0 mg	0 mg	
Iron	1.20 mg	2.41 mg	
Calcium	27.97 mg	55.95 mg	
Sodium*	330 mg	650 mg	
Potassium*	250 mg	500 mg	
Vitamin A	0.35 IU	0.70 IU	
Vitamin C	0.49 mg	0.99 mg	

*calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.75 oz.	1 Meat/Meat Alternate	33.52	201.12
5.51 oz.	2 Meat/Meat Alternate	16.76	100.56

Ingredients: Pinto Beans, Salt, Contains 2% or Less of: Onion, Maltodextrin, Garlic, Natural Flavor, (Contains Torula Yeast), Yeast Extract, Spice, Lactic Acid, Calcium Lactate, Palm Oil.

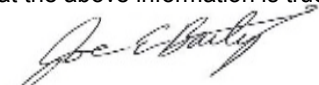
Packaging and Storage Information: Store cool dry (less than 80 degree F); 270 Days (minimum).

Preparation and Cooking Instructions

1: Pour 1/2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.

Nutrition Claims: Gluten Free, Vegetarian, No Artificial Colors or Flavors, No Preservatives.

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


Joe E. Bailey, Regulatory Operations Manager

10/12/2017
206917/01

Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10166 Santiago® Seasoned Vegetarian Refried Beans 6/28.1 oz pch

Product Formulation Sheet: Vegetable

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)
Beans, Pinto, dry Whole Includes USDA Commodity	Bean/Pea	0.7619	X	1.3125	1.00
Beans, Pinto, dry Whole Includes USDA Commodity	Bean/Pea	1.5238	X	1.3125	2.00
Total Creditable Vegetable Amount:		1.00 / 2.00		Total Cups Bean /Pea:	0.25 / 0.50



Nutrition Information			
USDA Vegetable	1/4 cup	1/2 cup	
Contribution Equivalent	23.76 g	47.52 g	
Calories*	90	180	
Protein*	5 g	10 g	
Carbohydrate*	15 g	31 g	
Dietary Fiber*	5 g	10 g	
Sugars*	0 g	0 g	
Total Fat*	1 g	1.5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0.5 g	
Cholesterol*	0 mg	0 mg	
Iron	1.20 mg	2.41 mg	
Calcium	27.97 mg	55.95 mg	
Sodium*	330 mg	650 mg	
Potassium*	250 mg	500 mg	
Vitamin A	0.35 IU	0.70 IU	
Vitamin C	0.49 mg	0.99 mg	

* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.75 oz.	1/4C Vegetable/Bean/Pea	33.52	201.12
5.51 oz.	1/2C Vegetable/Bean/Pea	16.76	100.56

Ingredients: Pinto Beans, Salt, Contains 2% or Less of: Onion, Maltodextrin, Garlic, Natural Flavor, (Contains Torula Yeast), Yeast Extract, Spice, Lactic Acid. Calcium Lactate, Palm Oil.

Packaging and Storage Information: Store cool dry (less than 80 degree F); 270 Days (minimum).

Preparation and Cooking Instructions

1: Pour 1/2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.

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