

**Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 11398
Santiago® EXCEL® Refried Beans – Smooth, 1/50 # Bag**

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 Contribution Equivalent)	1/2 cup (2 Meat/Meat Alternate Contribution Equivalents)	
USDA Meat/Meat Alternate Contribution Equivalent	24.81 g	49.63 g	
Calories*	100 g	200 g	
Protein*	5 g	10 g	
Carbohydrate*	14 g	28 g	
Dietary Fiber*	5 g	10 g	
Sugars*	0 g	0 g	
Total Fat*	2.5 g	5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	1 g	2 g	
Cholesterol*	0 mg	less than 5mg	
Iron	1.15 mg	2.30 mg	
Calcium	25.41 mg	50.82 mg	
Sodium*	330 mg	660 mg	
Potassium*	240 mg	480 mg	
Vitamin A	0.00 IU	0.00 IU	
Vitamin C	0.44 mg	0.88 mg	

* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.76 oz.	1 Meat/Meat Alternate	913.97	913.97
5.51 oz.	2 Meat/Meat Alternate	456.98	456.98

Ingredients: Pinto Beans (Dry), Lard, Salt.

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

Preparation and Cooking Instructions

Step 1: Pour 14 gallons boiling water into kettle. Step 2: Quickly add entire bag of Santiago® Beans and cover. Step 3: Allow beans to sit for 5 minutes. Step 4: Season, stir, serve. For every 30 oz. (approximately 2 quarts) of Santiago® EXCEL® Refried Beans, add 2 quarts boiling water.

Nutrition Claims: Gluten Free, No Artificial Colors or Flavors

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

Joe E Bailey, Regulatory Operations Manager

**10/28/2016
206590/01**

**Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 11398
Santiago® EXCEL® Refried Beans – Smooth, 1/50 # Bag**

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	24.81 g	49.63 g	
Calories*	100 g	200 g	
Protein*	5 g	10 g	
Carbohydrate*	14 g	28 g	
Dietary Fiber*	5 g	10 g	
Sugars*	0 g	0 g	
Total Fat*	2.5 g	5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	1 g	2 g	
Cholesterol*	0 mg	less than 5mg	
Iron	1.15 mg	2.30 mg	
Calcium	25.41 mg	50.82 mg	
Sodium*	330 mg	660 mg	
Potassium*	240 mg	480 mg	
Vitamin A	0.00 IU	0.00 IU	
Vitamin C	0.44 mg	0.88 mg	

* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.76 oz.	1/4C Vegetable/Bean/Pea	913.97	913.97
5.51 oz.	1/2C Vegetable/Bean/Pea	456.98	456.98

Ingredients: Pinto Beans (Dry), Lard, Salt.

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

Preparation and Cooking Instructions

Step 1: Pour 14 gallons boiling water into kettle. Step 2: Quickly add entire bag of Santiago® Beans and cover. Step 3: Allow beans to sit for 5 minutes. Step 4: Season, stir, serve. For every 30 oz. (approximately 2 quarts) of Santiago® EXCEL® Refried Beans, add 2 quarts boiling water.

Nutrition Claims: Gluten Free, No Artificial Colors or Flavors

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