

Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 20922
Classic Casserole® Au Gratin 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	.3678	X	2.7188	1.00
Potatoes, dehydrated Slices Low moisture Includes USDA Commodity	Starchy	.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	16.30 g	32.60 g	
Calories*	60	120	
Protein*	1 g	2 g	
Carbohydrate*	12 g	25 g	
Dietary Fiber*	less than 1g	2 g	
Sugars*	1 g	2 g	
Total Fat*	0.5 g	1.5 g	
Trans Fat*	0 g	0.5 g	
Saturated Fat*	0 g	0 g	
Cholesterol*	0 mg	0 mg	
Iron	0.15 mg	0.30 mg	
Calcium	18.70 mg	37.39 mg	
Sodium*	320 mg	640 mg	
Potassium*	90 mg	180 mg	
Vitamin A	4.06 IU	8.11 IU	
Vitamin C	3.81 mg	7.62 mg	

* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.78 oz.	1/4C Vegetable/Starchy	62.62	375.72
5.56 oz.	1/2C Vegetable/Starchy	31.31	187.86

Ingredients: Potato (Dry), Seasoning {Wheat Flour, Maltodextrin, Salt, Food Starch-Modified, Whey, Partially Hydrogenated Soybean Oil, Nonfat Milk, Onion, Corn Syrup Solids, Cheese (Cheddar and Blue [Pasteurized Milk, Cheese Cultures, Salt, Enzymes]), Sunflower Oil, Contains Less than 1% of Natural Flavor (Contains Wheat, Soybeans and Celery Seed), Garlic, Sodium, Caseinate, Lipolyzed Cream, Spice, Hydrolyzed Corn and Soy Protein, Soy Lecithin, Sodium Phosphate, Autolyzed Yeast Extract, Sugar, Artificial Flavor, Caramel Color, Yellow 5, Yellow 6, Disodium Inosinate, Disodium Guanylate, Thiamin Hydrochloride (Vitamin B1), Butter, Yeast Extract}. 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 300°F for 45 minutes. For conventional oven bake at 400° F for 45 minutes.

Nutrition Claims:

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

Joe E. Bailey, Regulatory Operations Manager

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