

Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10298 Santiago® QUICK-START® Vegetarian Chili w/Red Beans 6/20.8oz pouch

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, Red, Small, dry Whole Includes USDA Commodity	0.7843	X	1.275	1.00
Beans, Red, Small, dry Whole Includes USDA Commodity	1.5686	X	1.275	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	35.14 g	70.28 g
Calories*	130	270
Protein*	7 g	14 g
Carbohydrate*	25 g	50 g
Dietary Fiber*	6 g	12 g
Sugars*	4 g	7 g
Total Fat*	1 g	1.5 g
Trans Fat*	0 g	0 g
Saturated Fat*	0 g	0 g
Cholesterol*	0 mg	0 mg
Iron	2.56 mg	5.12 mg
Calcium	46.26 mg	92.53 mg
Sodium*	350 mg	700 mg
Potassium*	270 mg	550 mg
Vitamin A	291.12 IU	582.25 IU
Vitamin C	12.42 mg	24.84 mg

* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
6.04 oz.	1 Meat/Meat Alternate	16.78	100.68
12.09 oz.	2 Meat/Meat Alternate	8.39	50.34

Ingredients: Red Beans, (Dry), Tomato, Chili Pepper, Onion, Sugar, Salt, Modified Corn Starch, Spice, Green Bell Pepper, Garlic, Citric Acid, Calcium Chloride, Natural Flavor.

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

Preparation and Cooking Instructions

Step 1: In a 4-quart pot, add 2 1/2 quarts of hot water and 1 pouch of Santiago® QUICK-START® Chili with Red Beans. Step 2: Heat to a boil. Reduce heat and simmer covered for a minimum of 15 minutes, stirring occasionally. Step 3: Stir prior to serving. Optional: In step 1, add your choice of pre-cooked ingredients such as meats, diced vegetables, or other beans. Crock-Pot®: Step 1: Add 2 1/2 quarts of hot water and 1 pouch of Santiago® QUICK-START® Chili with Red Beans. Step 2: Set on high for 3 hours or low for 4 hours. Step 3: Stir and serve.

Nutrition Claims: Vegetarian, Kosher Pareve, 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
206368/02**

**Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 10298**

Santiago® QUICK-START® Vegetarian Chili w/Red Beans 6/20.8oz pouch

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, Red, Small, dry Whole Includes USDA Commodity	Bean/Pea	0.7843	X	1.275	1.00
Beans, Red, Small, dry Whole Includes USDA Commodity	Bean/Pea	1.5686	X	1.275	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	35.14 g	70.28 g	
Calories*	130	270	
Protein*	7 g	14 g	
Carbohydrate*	25 g	50 g	
Dietary Fiber*	6 g	12 g	
Sugars*	4 g	7 g	
Total Fat*	1 g	1.5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0 g	
Cholesterol*	0 mg	0 mg	
Iron	2.56 mg	5.12 mg	
Calcium	46.26 mg	92.53 mg	
Sodium*	350 mg	700 mg	
Potassium*	270 mg	550 mg	
Vitamin A	291.12 IU	582.25 IU	
Vitamin C	12.42 mg	24.84 mg	

* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
6.04 oz.	1/4C Vegetable/Bean/Pea	16.78	100.68
12.09 oz.	1/2C Vegetable/Bean/Pea	8.39	50.34

Ingredients: Red Beans, (Dry), Tomato, Chili Pepper, Onion, Sugar, Salt, Modified Corn Starch, Spice, Green Bell Pepper, Garlic, Citric Acid, Calcium Chloride, Natural Flavor.

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

Preparation and Cooking Instructions

Step 1: In a 4-quart pot, add 2 1/2 quarts of hot water and 1 pouch of Santiago® QUICK-START® Chili with Red Beans.
 Step 2: Heat to a boil. Reduce heat and simmer covered for a minimum of 15 minutes, stirring occasionally.
 Step 3: Stir prior to serving. Optional: In step 1, add your choice of pre-cooked ingredients such as meats, diced vegetables, or other beans.
 Crock-Pot®: Step 1: Add 2 1/2 quarts of hot water and 1 pouch of Santiago® QUICK-START® Chili with Red Beans.
 Step 2: Set on high for 3 hours or low for 4 hours.
 Step 3: Stir and serve.

Nutrition Claims: Vegetarian, Kosher Pareve, Gluten Free, No Artificial Colors or Flavors

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