

**Child Nutrition Meal Pattern Contribution**  
**Basic American Foods SKU 10302**  
**Santiago® Smart Servings™ Low Sodium Vegetarian Refried Beans w/ Whole Beans,**  
**6/26.25oz pouches**

**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
<b>Total Creditable M/MA Amount:</b>				<b>1.00 / 2.00</b>



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	21.80 g	43.59 g	
Calories*	80	160	
Protein*	5 g	10 g	
Carbohydrate*	14 g	29 g	
Dietary Fiber*	5 g	10 g	
Sugars*	0 g	0 g	
Total Fat*	0 g	0.5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0 g	
Cholesterol*	0 mg	0 mg	
Iron	1.15 mg	2.29 mg	
Calcium	25.26 mg	50.51 mg	
Sodium*	75 mg	150 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
2.64 oz.	1 Meat/Meat Alternate	34.14	204.84
5.28 oz.	2 Meat/Meat Alternate	17.07	102.42

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

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

**Preparation and Cooking Instructions**

Step 1: Pour 1/2 gallon boiling water into 4 inch deep half steamtable pan. Step 2: Quickly pour 1 pouch of Santiago® Beans into pan and cover. Step 3: Allow beans to sit on steamtable for 25 minutes. Step 4: Season, stir, serve.

**Nutrition Claims:** Gluten Free, Low Sodium, Vegetarian, No Artificial Colors or Flavors

Joe E. Bailey, Regulatory Operations Manager

10/28/2016  
206771/04

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**Santiago® Smart Servings™ Low Sodium Vegetarian Refried Beans w/ Whole Beans,**  
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**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)
<b>Beans, Pinto, dry</b> Whole Includes USDA Commodity	<b>Bean/Pea</b>	<b>0.7619</b>	<b>X</b>	<b>1.3125</b>	<b>1.00</b>
<b>Beans, Pinto, dry</b> Whole Includes USDA Commodity	<b>Bean/Pea</b>	<b>1.5238</b>	<b>X</b>	<b>1.3125</b>	<b>2.00</b>
<b>Total Creditable Vegetable Amount:</b>		<b>1.00 / 2.00</b>		<b>Total Cups Bean/Pea:</b>	<b>0.25 / 0.50</b>



Nutrition Information			
USDA Vegetable	1/4 cup	1/2 cup	
Contribution Equivalent	21.80 g	43.59 g	
Calories*	80	160	
Protein*	5 g	10 g	
Carbohydrate*	14 g	29 g	
Dietary Fiber*	5 g	10 g	
Sugars*	0 g	0 g	
Total Fat*	0 g	0.5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0 g	
Cholesterol*	0 mg	0 mg	
Iron	1.15 mg	2.29 mg	
Calcium	25.26 mg	50.51 mg	
Sodium*	75 mg	150 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
2.64 oz.	1/4C Vegetable/Bean/Pea	34.14	204.84
5.28 oz.	1/2C Vegetable/Bean/Pea	17.07	102.42

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

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

**Preparation and Cooking Instructions**

Step 1: Pour 1/2 gallon boiling water into 4 inch deep half steamtable pan. Step 2: Quickly pour 1 pouch of Santiago® Beans into pan and cover. Step 3: Allow beans to sit on steamtable for 25 minutes. Step 4: Season, stir, serve.

**Nutrition Claims:** Gluten Free, Low Sodium, Vegetarian, 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**  
**206771/04**