

Child Nutrition Meal Pattern Contribution Basic American Foods SKU 20922

BAF Au Gratin Potato Casserole – Reduced Sodium 6/2.25 lb ctn

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)
Potato Products, dehydrated Slices, Low moisture Includes USDA Commodity	Starchy	0.3678	X	2.7188	1.00
Potato Products, dehydrated Slices, Low moisture Includes USDA Commodity	Starchy	0.7356	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	<1g	1 g	
Total Sugars	1 g	3 g	
Added Sugars	0 g	<1g	
Total Fat	0.5 g	1 g	
Trans Fat	0 g	0 g	
Saturated Fat	0 g	0 g	
Cholesterol	0 mg	0 mg	
Iron	0.2 mg	0.3 mg	
Calcium	20 mg	40 mg	
Sodium	135 mg	270 mg	
Potassium	280 mg	570 mg	
Vitamin D	0.0 mcg	0.1 mcg	

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

Ingredients: Potato, Seasoning (Modified Food Starch, Whey, Maltodextrin, Dried Onion, Sunflower Oil, Potassium Chloride, Sugar, Salt, Natural Flavors, Corn Syrup Solids, Mono and Diglycerides, Nonfat Milk, Cheddar Cheese (Pasteurized Milk, Cheese Cultures, Salt Enzymes), Autolyzed Yeast Extract, Spices, Dried Green Onion, Torula Yeast, Turmeric Extract (Color), Annatto Extract (Color), and Soybean Oil). Freshness Preserved with Sodium Bisulfite. Contains: Milk

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

Preparation and Cooking Instructions

1: Add 5 quarts boiling water (212°F) for convection oven (4 1/2 quarts for conventional) and 4 ounces unsalted butter to a 2 1/2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices. Stir. 4: Bake in a convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. TIPS: For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.

Nutrition Claims: Reduced Sodium, No Artificial Colors or Flavors, Gluten Free.

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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