



2185 N. California Blvd., Ste. 215, Walnut Creek, CA 94596 • 925.472.4100 • 800.227.4050 • baf.com

**Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 20922**

BAF Au Gratin Potato Casserole – Reduced Sodium 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)
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*	less than 1g	1 g	
Sugars*	1 g	3 g	
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	0.15 mg	0.30 mg	
Calcium	19.16 mg	38.32 mg	
Sodium*	135 mg	270 mg	
Potassium*	280 mg	560 mg	
Vitamin A	4.28 IU	8.56 IU	
Vitamin C	10.50 mg	21.00 mg	

* calculated using FDA Nutrition Facts rounding rules

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 (Dry), 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) and Monoglyceride. 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

Step 1: Combine 5 quarts boiling water, sauce mix and 4 oz. unsalted 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 45-60 minutes. For conventional oven bake at 400° F for 45-60 minutes.

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

**2/16/2017
208449/01**