

**Child Nutrition Meal Pattern Contribution  
Basic American Foods SKU 10054**

**BAF Scalloped O'Brien Style 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)
Potatoes, dehydrated Slices Low moisture Includes USDA Commodity	Starchy	0.3678	X	2.7188	1.00
Potatoes, dehydrated Slices Low moisture Includes USDA Commodity	Starchy	0.7356	X	2.7188	2.00
<b>Total Creditable Vegetable Amount:</b>		<b>1.00 / 2.00</b>		<b>Total Cups Starchy:</b>	<b>0.25 / 0.50</b>

Nutrition Information		
USDA Vegetable	1/4 cup	1/2 cup
Contribution Equivalent	16.83 g	33.65 g
Calories*	60	120
Protein*	1 g	2 g
Carbohydrate*	13 g	25 g
Dietary Fiber*	less than 1g	1 g
Sugars*	2 g	3 g
Total Fat*	0.5 g	1.5 g
Trans Fat*	0 g	0 g
Saturated Fat*	0 g	0 g
Cholesterol*	0 mg	0 mg
Iron	0.31 mg	0.61 mg
Calcium	16.76 mg	33.51 mg
Sodium*	120 mg	240 mg
Potassium*	290 mg	590 mg
Vitamin A	23.64 IU	47.26 IU
Vitamin C	4.01 mg	8.02 mg

\* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER CARTON	EQUIVALENT SERVINGS PER CASE
2.90 oz.	1/4C Vegetable/Starchy	60.65	363.90
5.81 oz.	1/2C Vegetable/Starchy	30.33	181.98

**Ingredients:** Potato (Dry), Seasoning [Modified Food Starch, Dried Onion, Whey, Lactose, Dried Green and Red Bell Pepper, Corn Syrup Solids, Sunflower Oil, Potassium Chloride, Salt, Dried Garlic, Maltodextrin, Cream Cheese (Pasteurized Cream, Cheese Culture, Salt, Carob Bean Gum, Guar Gum), Natural Flavors, Dipotassium Phosphate, Dried Green Onion, Mono and Diglycerides, Cheddar Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Yeast Extract, Nonfat Milk, Spice, 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. 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**

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