

**Child Nutrition Meal Pattern Contribution**  
**Basic American Foods SKU 68350**  
**Santiago® Vegetarian Refried Beans w/Whole Beans, 1/50# Bag**

**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	22.84 g	45.67 g	
Calories*	80	170	
Protein*	5 g	10 g	
Carbohydrate*	14 g	29 g	
Dietary Fiber*	5 g	10 g	
Sugars*	0 g	0 g	
Total Fat*	1 g	1.5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0.5 g	
Cholesterol*	0 mg	0 mg	
Iron	1.15 mg	2.29 mg	
Calcium	25.40 mg	50.79 mg	
Sodium*	300 mg	600 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
2.71 oz.	1 Meat/Meat Alternate	993.17	993.17
5.41 oz.	2 Meat/Meat Alternate	496.59	496.59

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

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

**Preparation and Cooking Instructions**

Step 1: Pour 14 gallons boiling water into pan. Step 2: Quickly pour entire pouch of Santiago® Beans into pan and cover. Step 3: Allow beans to sit for 25 minutes. Step 4: Season, stir, serve. For every 30 oz. (approximately 2 quarts) of Santiago® Refried Beans, add 2 quarts boiling water.

**Nutrition Claims:** Gluten Free, 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  
206589/03

**Child Nutrition Meal Pattern Contribution  
Basic American Foods SKU 68350  
Santiago® Vegetarian Refried Beans w/Whole Beans, 1/50# Bag**

**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	22.84 g	45.67 g
Calories*	80	170
Protein*	5 g	10 g
Carbohydrate*	14 g	29 g
Dietary Fiber*	5 g	10 g
Sugars*	0 g	0 g
Total Fat*	1 g	1.5 g
Trans Fat*	0 g	0 g
Saturated Fat*	0 g	0.5 g
Cholesterol*	0 mg	0 mg
Iron	1.15 mg	2.29 mg
Calcium	25.40 mg	50.79 mg
Sodium*	300 mg	600 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
2.71 oz.	1/4C Vegetable/Bean/Pea	993.17	993.17
5.41 oz.	1/2C Vegetable/Bean/Pea	496.59	496.59

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

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

**Preparation and Cooking Instructions**

Step 1: Pour 14 gallons boiling water into pan. Step 2: Quickly pour entire pouch of Santiago® Beans into pan and cover. Step 3: Allow beans to sit for 25 minutes. Step 4: Season, stir, serve. For every 30 oz. (approximately 2 quarts) of Santiago® Refried Beans, add 2 quarts boiling water.

**Nutrition Claims:** Gluten Free, 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  
206589/03**