

**Child Nutrition Meal Pattern Contribution**  
**Basic American Foods SKU 94595**  
**Classic Casserole® Scalloped Potatoes, 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	15.63 g	31.27 g	
Calories*	60	120	
Protein*	1 g	2 g	
Carbohydrate*	12 g	24 g	
Dietary Fiber*	less than 1g	2 g	
Sugars*	2 g	4 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	0.18 mg	0.35 mg	
Calcium	13.55 mg	27.11 mg	
Sodium*	240 mg	490 mg	
Potassium*	105 mg	210 mg	
Vitamin A	5.08 IU	10.16 IU	
Vitamin C	3.81 mg	7.61 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/Starchy	65.28	391.68
5.28 oz.	1/2C Vegetable/Starchy	32.64	195.84

**Ingredients:** Potato (Dry), Seasoning {Whey, Lactose, Wheat Flour, Food Starch Modified, Salt, Sunflower Oil, Onion, Corn Syrup Solids, Cheese [Semisoft and Cheddar (Pasteurized Milk, Cheese Cultures, Salt, Enzymes)], Soy Lecithin, Spice, Sodium Phosphate, Dipotassium Phosphate, Mono and Diglycerides, Buttermilk Solids, Garlic, Hydrolyzed Corn and Soy Protein, Disodium Inosinate, Disodium Guanylate, Butter, Enzyme Modified Butteroil, Autolyzed Yeast Extract, Yellow 5, Artificial Flavor, Yellow 6, Thiamin Hydrochloride, Spice and Coloring, and Sodium Caseinate}. Freshness Preserved with Sodium Bisulfite. Contains: Milk, Soy, Wheat and Sulfite.

**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 minutes. For conventional oven bake at 400° F for 45 minutes.

**Nutrition Claims:**

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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