

# BASIC AMERICAN FOODS

TM

415 W Collins Road, Blackfoot, Idaho 83221 • 925.472.4100 • 800.227.4050 • baffoodservice.com

## Child Nutrition Meal Pattern Contribution / Product Formulation Sheet

Basic American Foods SKU 10166

Santiago® Seasoned Veg Refried Pinto Beans 6/28.1oz pch

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)
BEANS, PINTO, DRY WHOLE INCLUDES USDA FOODS	Bean/Pea	0.76190	X	1.3125	1.00
BEANS, PINTO, DRY WHOLE INCLUDES USDA FOODS	Bean/Pea	1.52381	X	1.3125	2.00
<b>Total Creditable Vegetable Amount:</b>	-	<b>1.00 / 2.00</b>	-	<b>Total Cups:</b>	<b>0.25 / 0.50</b>

### Nutrition Information

USDA Vegetable	1/4 cup		1/2 cup	
Contribution Equivalent	23.91	g	47.82	g
Calories	90	kcal	170	kcal
Total Fat	1	g	1.5	g
Saturated Fat	0	g	0.5	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	0	mg
Sodium	330	mg	650	mg
Total Carbohydrate	15	g	29	g
Dietary Fiber	5	g	11	g
Total Sugars	0	g	0	g
Added Sugars	0	g	0	g
Protein	5	g	11	g
Vitamin D	0	mcg	0	mcg
Calcium	30	mg	60	mg
Iron	1.3	mg	2.6	mg
Potassium	270	mg	530	mg

PREPARED SERVING SIZE (OZ)	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
2.76	1/4C Vegetable/Bean/Pea	33.39	200.34
5.51	1/2C Vegetable/Bean/Pea	16.69	100.16

### Ingredient Statement

INGREDIENTS: PINTO BEANS, SALT, PALM OIL, CONTAINS 2% OR LESS OF: ONION, MALTODEXTRIN, GARLIC, NATURAL FLAVOR, YEAST EXTRACT, SPICE, CALCIUM LACTATE, LACTIC ACID.

### Packaging and Storage Information

STORE COOL DRY (LESS THAN 80 DEGREE F); 365 DAYS.

### Preparation and Cooking Instructions

- 1: Pour 1/2 gallon (1.9L) boiling water into 4" deep half-steamtable pan.
- 2: Quickly pour full pouch of beans into water and cover.
- 3: Allow beans to sit for 25 minutes on steamtable.
- 4: Season if desired, stir, serve.

### Nutrition Claims

VEGETARIAN; GLUTEN FREE; FREE FROM ARTIFICIAL COLOR; FREE FROM ARTIFICIAL FLAVOR; FREE FROM ARTIFICIAL PRESERVATIVES

I Certify that the above information is true and correct when prepared according to directions.



Jim Thomas, Senior Manager, Regulatory & Technical Support

Date 10/15/2025

Formula Version 206917/003