

## Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 10298

Santiago® QUICK-START® Veg Chili w/Red Beans 6/20.8oz pch

### Product Formulation Sheet

Description of Credible Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Credible Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount (Quarter Cups)
BEANS, RED, SMALL, DRY WHOLE INCLUDES USDA FOODS	0.78431	X	1.2750	1.00
BEANS, RED, SMALL, DRY WHOLE INCLUDES USDA FOODS	1.56863	X	1.2750	2.00
<b>Total Creditable M/MA Amount:</b>	<b>1.00 / 2.00</b>	-	<b>Total Cups:</b>	<b>0.25 / 0.50</b>

### Nutrition Information

USDA Meat	1/4 cup	-	1/2 cup	-
Contribution Equivalent	35.56	g	71.12	g
Calories	130	kcal	260	kcal
Total Fat	1	g	1.5	g
Saturated Fat	0	g	0	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	0	mg
Sodium	350	mg	710	mg
Total Carbohydrate	23	g	46	g
Dietary Fiber	6	g	13	g
Total Sugars	4	g	7	g
Added Sugars	2	g	3	g
Protein	7	g	14	g
Vitamin D	0	mcg	0	mcg
Calcium	40	mg	80	mg
Iron	2.7	mg	5.4	mg
Potassium	520	mg	1050	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
6.12	1 Meat/Meat Alternate	16.58	99.48
12.24	2 Meat/Meat Alternate	8.29	49.75

**Ingredients**  
 INGREDIENTS: RED BEANS, TOMATOES, CHILI PEPPER, ONION, SUGAR, MALTODEXTRIN, MODIFIED FOOD STARCH, SALT, CONTAINS 2% OR LESS OF: SPICES, GREEN BELL PEPPER, GARLIC, COLOR (TURMERIC EXTRACT), CALCIUM CHLORIDE, FRESHNESS PRESERVED WITH (CITRIC ACID).

**Packaging and Storage Information**  
 STORE COOL DRY (LESS THAN 80 DEGREE F); 365 DAYS.

**Preparation and Cooking Instructions**  
 1: In a 4-quart pot, add 2 1/2 quarts of hot water (190°F) and 1 pouch chili. 2: Heat to a boil. Reduce heat and simmer covered for a minimum of 15 minutes, stirring occasionally. 3: Stir and serve.

**Nutrition Claims**  
 KOSHER PAREVE; VEGETARIAN ; FREE FROM ARTIFICIAL COLOR; FREE FROM ARTIFICIAL FLAVOR; FREE FROM ARTIFICIAL PRESERVATIVES; GLUTEN FREE

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



Jim Thomas, Senior Regulatory Operations Manager

Date 10/07/2021

Formula Version 206368/005

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### 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)
BEANS, RED, SMALL, DRY WHOLE INCLUDES USDA FOODS	Bean/Pea	0.78431	X	1.2750	1.00
BEANS, RED, SMALL, DRY WHOLE INCLUDES USDA FOODS	Bean/Pea	1.56863	X	1.2750	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	35.56	g	71.12	g
Calories	130	kcal	260	kcal
Total Fat	1	g	1.5	g
Saturated Fat	0	g	0	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	0	mg
Sodium	350	mg	710	mg
Total Carbohydrate	23	g	46	g
Dietary Fiber	6	g	13	g
Total Sugars	4	g	7	g
Added Sugars	2	g	3	g
Protein	7	g	14	g
Vitamin D	0	mcg	0	mcg
Calcium	40	mg	80	mg
Iron	2.7	mg	5.4	mg
Potassium	520	mg	1050	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
6.12	1/4C Vegetable/Bean/Pea	16.58	99.48
12.24	1/2C Vegetable/Bean/Pea	8.29	49.75

**Ingredients**  
 INGREDIENTS: RED BEANS, TOMATOES, CHILI PEPPER, ONION, SUGAR, MALTODEXTRIN, MODIFIED FOOD STARCH, SALT, CONTAINS 2% OR LESS OF: SPICES, GREEN BELL PEPPER, GARLIC, COLOR (TURMERIC EXTRACT), CALCIUM CHLORIDE, FRESHNESS PRESERVED WITH (CITRIC ACID).

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