

# BASIC AMERICAN FOODS

TM

2999 Oak Road, Ste. 800, Walnut Creek, CA 94597 • 925.472.4100 • 800.227.4050 • baffoodservice.com

## Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 10302

Santiago® Smart Servings™ Veg Ref Pinto Beans-L/S 6/26.25oz

### Product Formulation Sheet

Description of Credible Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount (Quarter Cups)
BEANS, PINTO, DRY WHOLE INCLUDES USDA FOODS	0.76191	X	1.3125	1.00
BEANS, PINTO, DRY WHOLE INCLUDES USDA FOODS	1.52381	X	1.3125	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	21.81	g	43.62	g
Calories	80	kcal	160	kcal
Total Fat	0	g	1	g
Saturated Fat	0	g	0	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	0	mg
Sodium	80	mg	160	mg
Total Carbohydrate	14	g	28	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	50	mg
Iron	1.2	mg	2.4	mg
Potassium	250	mg	510	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
2.64	1 Meat/Meat Alternate	34.11	204.66
5.29	2 Meat/Meat Alternate	17.05	102.33

### Ingredients

INGREDIENTS: PINTO BEANS, SALT.

### 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 (212F) 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 ; LOW SODIUM OR SALT; GLUTEN FREE 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 Regulatory Operations Manager

Date

09/08/2022

Formula Version

206771\006

# BASIC AMERICAN FOODS

TM

2999 Oak Road, Ste. 800, Walnut Creek, CA 94597 • 925.472.4100 • 800.227.4050 • baffoodservice.com

## Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 10302

Santiago® Smart Servings™ Veg Ref Pinto Beans-L/S 6/26.25oz

### 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, PINTO, DRY WHOLE INCLUDES USDA FOODS	Bean/Pea	0.76191	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	21.81	g	43.62	g
Calories	80	kcal	160	kcal
Total Fat	0	g	1	g
Saturated Fat	0	g	0	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	0	mg
Sodium	80	mg	160	mg
Total Carbohydrate	14	g	28	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	50	mg
Iron	1.2	mg	2.4	mg
Potassium	250	mg	510	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
2.64	1/4C Vegetable/Bean/Pea	34.11	204.66
5.29	1/2C Vegetable/Bean/Pea	17.05	102.33

### Ingredients

INGREDIENTS: PINTO BEANS, SALT.

### 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 (212F) 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; LOW SODIUM OR SALT; 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 Regulatory Operations Manager

Date

09/08/2022

Formula Version

206771\006