

## Child Nutrition Meal Pattern Contribution Basic American Foods SKU 11398 Santiago® EXCEL® Refried Beans – Smooth 1/50 lb 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	0.76191	X	1.3125	1.00
Beans, Pinto, dry Whole Includes USDA Commodity	1.52381	X	1.3125	2.00
<b>Total Creditable M/MA Amount:</b>				<b>1.00 / 2.00</b>



Nutrition Information			
USDA Meat/Meat Alternate	1/4 cup (1 Meat/Meat Alternate)	1/2 cup (2 Meat/Meat Alternate)	
Contribution Equivalent	24.81 g	49.63 g	
Calories*	100	200	
Protein*	5 g	10 g	
Carbohydrate*	14 g	28 g	
Dietary Fiber*	5 g	10 g	
Sugars*	0 g	0 g	
Total Fat*	2.5 g	5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	1 g	2 g	
Cholesterol*	<5mg	<5mg	
Iron	1.14 mg	2.29 mg	
Calcium	25.46 mg	50.92 mg	
Sodium*	330 mg	670 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
2.76 oz.	1 Meat/Meat Alternate	913.97	913.97
5.51 oz.	2 Meat/Meat Alternate	456.98	456.98

**Ingredients:** Pinto Beans, Lard, Salt.

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

**Preparation and Cooking Instructions**

1: Pour 14 gallons boiling water into kettle. 2: Quickly add entire bag of beans and cover. 3: Allow beans to sit for 5 minutes. 4: Season if desired, stir, serve. TIPS: For every 30 oz. (approximately 2 quarts) of beans, add 2 quarts boiling water.

**Nutrition Claims:** Gluten Free, No Artificial Colors or Flavors, No Preservatives.

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

**Joe E Bailey, Senior Technical Services Manager**

**11/8/2019  
206590/01**

## Child Nutrition Meal Pattern Contribution Basic American Foods SKU 11398 Santiago® EXCEL® Refried Beans – Smooth 1/50 lb 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)
Beans, Pinto, dry Whole Includes USDA Commodity	Bean/Pea	0.76191	X	1.3125	1.00
Beans, Pinto, dry Whole Includes USDA Commodity	Bean/Pea	1.52381	X	1.3125	2.00
<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	24.81 g	49.63 g	
Calories*	100	200	
Protein*	5 g	10 g	
Carbohydrate*	14 g	28 g	
Dietary Fiber*	5 g	10 g	
Sugars*	0 g	0 g	
Total Fat*	2.5 g	5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	1 g	2 g	
Cholesterol*	<5mg	<5mg	
Iron	1.14 mg	2.29 mg	
Calcium	25.46 mg	50.92 mg	
Sodium*	330 mg	670 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
2.76 oz.	1/4C Vegetable/Bean/Pea	913.97	913.97
5.51 oz.	1/2C Vegetable/Bean/Pea	456.98	456.98

**Ingredients:** Pinto Beans, Lard, Salt.

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

**Preparation and Cooking Instructions**

1: Pour 14 gallons boiling water into kettle. 2: Quickly add entire bag of beans and cover. 3: Allow beans to sit for 5 minutes. 4: Season if desired, stir, serve. TIPS: For every 30 oz. (approximately 2 quarts) of beans, add 2 quarts boiling water.

**Nutrition Claims:** Gluten Free, No Artificial Colors or Flavors, No Preservatives

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

Joe E. Bailey, Senior Technical Services Manager

11/8/2019  
206590/01