



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	0.76190	X	1.3125	1.00
BEANS, PINTO, DRY WHOLE INCLUDES USDA FOODS	1.52381	X	1.3125	2.00
Total Creditable M/MA Amount:	1.00 / 2.00	-	Total Cups:	0.25 / 0.50

Nutrition Information

USDA Meat	1/4 cup	-	1/2 cup	-
Contribution Equivalent	21.82	g	43.64	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	85	mg	170	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
2.65	1 Meat/Meat Alternate	34.09	204.54
5.29	2 Meat/Meat Alternate	17.04	102.27

Ingredients
INGREDIENTS: PINTO BEANS, SALT. INGREDIENTES: FRIJOLES PINTO, SAL.

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

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Date 11/04/2020

Formula Version 206771\005



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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
Total Creditable Vegetable Amount:	-	1.00 / 2.00	-	Total Cups:	0.25 / 0.50

Nutrition Information

USDA Vegetable	1/4 cup	-	1/2 cup	-
Contribution Equivalent	21.82	g	43.64	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	85	mg	170	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
2.65	1/4C Vegetable/Bean/Pea	34.09	204.54
5.29	1/2C Vegetable/Bean/Pea	17.04	102.27

Ingredients
INGREDIENTS: PINTO BEANS, SALT. INGREDIENTES: FRIJOLES PINTO, SAL.

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

Preparation and Cooking Instructions
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