

Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10054

BAF Scalloped O'Brien Style Potato Casserole Reduced Sodium 6/2.25 lb ctn

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)
Potatoes, dehydrated Slices Low moisture Includes USDA Commodity	Starchy	0.36782	X	2.7188	1.00
Potatoes, dehydrated Slices Low moisture Includes USDA Commodity	Starchy	0.73563	X	2.7188	2.00
Total Creditable Vegetable Amount:		1.00 / 2.00		Total Cups Starchy:	0.25 / 0.50



Nutrition Information			
USDA Vegetable	1/4 cup	1/2 cup	
Contribution Equivalent	16.83 g	33.65 g	
Calories	60	120	
Protein	1 g	2 g	
Carbohydrate	13 g	25 g	
Dietary Fiber	< 1g	1 g	
Total Sugars	2 g	3 g	
Added Sugars	< 1g	1 g	
Total Fat	0.5 g	1.5 g	
Trans Fat	0 g	0 g	
Saturated Fat	0 g	0 g	
Cholesterol	0 mg	0 mg	
Iron	0.3 mg	0.6 mg	
Calcium	20 mg	30 mg	
Sodium	120 mg	240 mg	
Potassium	290 mg	590 mg	
Vitamin D	0.1 mcg	0.2 mcg	

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER CARTON	EQUIVALENT SERVINGS PER CASE
2.90 oz.	1/4C Vegetable/Starchy	60.65	363.90
5.81 oz.	1/2C Vegetable/Starchy	30.33	181.98

Ingredients: Potatoes, Seasoning [Modified Food Starch, Dried Onion, Whey, Lactose, Dried Green and Red Bell Pepper, Corn Syrup Solids, Sunflower Oil, Potassium Chloride, Salt, Dried Garlic, Maltodextrin, Cream Cheese (Pasteurized Cream, Cheese Culture, Salt, Carob Bean Gum, Guar Gum), Natural Flavors, Dipotassium Phosphate, Dried Green Onion, Mono and Diglycerides, Cheddar Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Yeast Extract, Nonfat Milk, Spice, Annatto Extract (Color) and Soybean Oil]. Freshness Preserved with Sodium Bisulfite. Contains: Milk.

Packaging and Storage Information: Store cool dry (less than 80 degree F); 365 Days.

Preparation and Cooking Instructions

1: Add 5 quarts boiling water (212°F) for convection oven (4 1/2 quarts for conventional) and 4 ounces unsalted butter to a 2 1/2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices. Stir. 4: Bake in a convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. TIPS: For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.

Nutrition Claims: Reduced Sodium, No Artificial Colors or Flavors, Gluten Free.

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

Joe E. Bailey, Regulatory Operations Manager

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