

# BASIC AMERICAN FOODS

TM

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## Child Nutrition Meal Pattern Contribution / Product Formulation Sheet

Basic American Foods SKU 20922

BAF Au Gratin Potato Casserole-R/S 6/2.25lb ctn

| 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, CASSEROLE, LOW MOISTURE, INCLUDES USDA FOODS | Starchy            | 0.36781   | X        | 2.7188                  | 1.00                             |
| POTATOES, DEHYDRATED, CASSEROLE, LOW MOISTURE, INCLUDES USDA FOODS | Starchy            | 0.73563   | X        | 2.7188                  | 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 | 16.24   | g    | 32.47   | g    |
| Calories                | 60      | kcal | 120     | kcal |
| Total Fat               | 0.5     | g    | 1       | g    |
| Saturated Fat           | 0       | g    | 0       | g    |
| Trans Fat               | 0       | g    | 0       | g    |
| Cholesterol             | 0       | mg   | 0       | mg   |
| Sodium                  | 140     | mg   | 280     | mg   |
| Total Carbohydrate      | 12      | g    | 25      | g    |
| Dietary Fiber           | 1       | g    | 1       | g    |
| Total Sugars            | 1       | g    | 3       | g    |
| Added Sugars            | 0       | g    | < 1     | g    |
| Protein                 | 1       | g    | 2       | g    |
| Vitamin D               | 0       | mcg  | 0       | mcg  |
| Calcium                 | 20      | mg   | 40      | mg   |
| Iron                    | 0.2     | mg   | 0.3     | mg   |
| Potassium               | 280     | mg   | 570     | mg   |

| PREPARED SERVING SIZE (OZ) | MEAL PATTERN CONTRIBUTION EQUIVALENT | EQUIVALENT SERVINGS PER UNIT | EQUIVALENT SERVINGS PER CASE |
|----------------------------|--------------------------------------|------------------------------|------------------------------|
| 2.80                       | 1/4 Vegetable/Starchy                | 62.86                        | 377.16                       |
| 5.59                       | 1/2 Vegetable/Starchy                | 31.43                        | 188.58                       |

### Ingredient Statement

INGREDIENTS: POTATOES, MODIFIED FOOD STARCH, WHEY, MALTODEXTRIN, ONION, POTASSIUM CHLORIDE, SUGAR, SUNFLOWER OIL, CONTAINS 2% OR LESS OF: NATURAL FLAVOR, SALT, COLORS (ANNATTO EXTRACT, TURMERIC EXTRACT), MONO AND DIGLYCERIDES, AUTOLYZED YEAST EXTRACT, CHEDDAR CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), CORN SYRUP SOLIDS, GREEN ONION, NONFAT MILK, SOYBEAN OIL, SPICES, TORULA YEAST, 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.
- Tip: for additional browning cook in convection oven at 350F for 45-60 minutes (450 in a conventional oven) [Alternate] For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.

### Nutrition Claims

REDUCED SODIUM: 240MG PER SERVING; GLUTEN FREE; FREE FROM ARTIFICIAL COLOR; FREE FROM ARTIFICIAL FLAVOR

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



Jim Thomas, Senior Manager, Regulatory & Technical Support

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