

# 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 20922

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

SERVING SIZE MEASURE/WEIGHT	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

### Ingredients

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.



