

BASIC AMERICAN FOODS

TM

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Child Nutrition Meal Pattern Contribution / Product Formulation Sheet

Basic American Foods SKU 54914

Santiago® Veg Refried Pinto Beans 6/27.09oz pch

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	22.89	g	45.78	g
Calories	80	kcal	170	kcal
Total Fat	1	g	1.5	g
Saturated Fat	0	g	0.5	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	0	mg
Sodium	310	mg	620	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

PREPARED SERVING SIZE (OZ)	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
2.72	1/4C Vegetable/Bean/Pea	33.49	200.94
5.44	1/2C Vegetable/Bean/Pea	16.74	100.46

Ingredient Statement

INGREDIENTS: PINTO BEANS, SALT, PALM OIL.

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 into 4" deep half-steamtable pan.
 2: Quickly pour beans into water and cover.
 3: Allow beans to sit for 25 minutes*. Season if desired. Stir, Serve.
 Tips 1. *Beans can be held: Steamtable, Steam cabinet at 180F, Oven 200-250F, Stovetop over low flame using double boiler. 2. If beans become dry, add hot water and stir to attain desired consistency.

Nutrition Claims

VEGETARIAN; FREE FROM ARTIFICIAL COLOR; FREE FROM ARTIFICIAL FLAVOR; FREE FROM ARTIFICIAL PRESERVATIVES; GLUTEN FREE

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



Jim Thomas, Senior Manager, Regulatory & Technical Support

Date 10/15/2025

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