

Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 54914

Santiago® Veg Refried Pinto Beans 6/27.09oz pch

Product Formulation Sheet

Description of Credible Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Credible 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	22.97	g	45.94	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	330	mg	650	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
2.73	1 Meat/Meat Alternate	33.37	200.22
5.46	2 Meat/Meat Alternate	16.69	100.12

Ingredients

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 Regulatory Operations Manager

Date

10/07/2021

Formula Version

206589\004

Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 54914

Santiago® Veg Refried Pinto Beans 6/27.09oz pch

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)
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	22.97	g	45.94	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	330	mg	650	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
2.73	1/4C Vegetable/Bean/Pea	33.37	200.22
5.46	1/2C Vegetable/Bean/Pea	16.69	100.12

Ingredients
 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 Regulatory Operations Manager

Date 10/07/2021
 Formula Version 206589/004