

BASIC AMERICAN FOODS

TM

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Child Nutrition Meal Pattern Contribution / Product Formulation Sheet

Basic American Foods SKU 60045

Santiago® Seasoned Veg Black Beans 6/26.9oz 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, BLACK (TURTLE BEANS), DRY WHOLE	Bean/Pea	0.87431	X	1.1438	1.00
BEANS, BLACK (TURTLE BEANS), DRY WHOLE	Bean/Pea	1.74863	X	1.1438	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	27.96	g	55.92	g
Calories	110	kcal	210	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	250	mg	490	mg
Total Carbohydrate	18	g	36	g
Dietary Fiber	6	g	13	g
Total Sugars	1	g	3	g
Added Sugars	1	g	3	g
Protein	7	g	13	g
Vitamin D	0	mcg	0	mcg
Calcium	20	mg	40	mg
Iron	1.6	mg	3.1	mg
Potassium	270	mg	530	mg

PREPARED SERVING SIZE (OZ)	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
3.33	1/4C Vegetable/Bean/Pea	27.25	163.50
6.67	1/2C Vegetable/Bean/Pea	13.63	81.76

Ingredient Statement

INGREDIENTS: BLACK BEANS, SUGAR, SALT, CONTAINS 2% OR LESS OF: PALM OIL, ONION, CALCIUM CHLORIDE, SPICE, DEXTROSE, GARLIC, OREGANO EXTRACT.

Packaging and Storage Information

STORE COOL DRY (LESS THAN 80 DEGREE F); 270 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 40 minutes*. Season if desired. Stir, Serve.
- Tip: If beans become dry on steamtable or oven, add hot water and stir to attain desired consistency.

Nutrition Claims

KOSHER PAREVE; 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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