

BASIC AMERICAN FOODS

TM

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Child Nutrition Meal Pattern Contribution / Product Formulation Sheet

Basic American Foods SKU 82948

Santiago® EXCEL® Refried Pinto Beans - Smooth 6/29.77oz 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	0.76191	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	24.90	g	49.80	g
Calories	100	kcal	200	kcal
Total Fat	3	g	6	g
Saturated Fat	1	g	2	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	5	mg
Sodium	330	mg	670	mg
Total Carbohydrate	14	g	28	g
Dietary Fiber	5	g	10	g
Total Sugars	0	g	0	g
Added Sugars	0	g	0	g
Protein	5	g	10	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
2.77	1/4C Vegetable/Bean/Pea	33.88	203.28
5.53	1/2C Vegetable/Bean/Pea	16.94	101.64

Ingredient Statement

INGREDIENTS: PINTO BEANS, LARD, SALT.

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 5 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. For a smaller recipe, use 1 cup of boiling water for every 1 cup of dry beans.

Nutrition Claims

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

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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