

Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 82948

Santiago® EXCEL® Refried Pinto Beans - Smooth 6/29.77oz 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	25.08	g	50.17	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	350	mg	700	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

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
2.79	1 Meat/Meat Alternate	33.63	201.78
5.57	2 Meat/Meat Alternate	16.82	100.90

Ingredients

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 Regulatory Operations Manager

Date

10/07/2021

Formula Version

206590/005

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Santiago® EXCEL® Refried Pinto Beans - Smooth 6/29.77oz 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	25.08	g	50.17	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	350	mg	700	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

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
2.79	1/4C Vegetable/Bean/Pea	33.63	201.78
5.57	1/2C Vegetable/Bean/Pea	16.82	100.90

Ingredients
 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.

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