

BASIC AMERICAN FOODS

TM

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Child Nutrition Meal Pattern Contribution / Product Formulation Sheet

Basic American Foods SKU 94595

BAF Scalloped Potato Casserole-R/S 6/2.25lb ctn

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)
POTATOES, DEHYDRATED, CASSEROLE, LOW MOISTURE, INCLUDES USDA FOODS	Starchy	0.36782	X	2.7188	1.00
POTATOES, DEHYDRATED, CASSEROLE, LOW MOISTURE, INCLUDES USDA FOODS	Starchy	0.73563	X	2.7188	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	15.58	g	31.16	g
Calories	60	kcal	110	kcal
Total Fat	0	g	1	g
Saturated Fat	0	g	0	g
Trans Fat	0	g	0	g
Cholesterol	0	mg	0	mg
Sodium	105	mg	210	mg
Total Carbohydrate	12	g	24	g
Dietary Fiber	1	g	1	g
Total Sugars	2	g	4	g
Added Sugars	< 1	g	2	g
Protein	1	g	2	g
Vitamin D	0	mcg	0	mcg
Calcium	20	mg	40	mg
Iron	0.2	mg	0.3	mg
Potassium	250	mg	500	mg

PREPARED SERVING SIZE (OZ)	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
2.68	1/4 Vegetable/Starchy	65.52	393.12
5.37	1/2 Vegetable/Starchy	32.76	196.55

Ingredient Statement

INGREDIENTS: POTATOES, MODIFIED FOOD STARCH, WHEY, LACTOSE, CONTAINS 2% OR LESS OF: CORN SYRUP SOLIDS, ONION, SUNFLOWER OIL, POTASSIUM CHLORIDE, SALT, MONO AND DIGLYCERIDES, COLOR (ANNATTO EXTRACT), CHEDDAR CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), CREAM CHEESE (PASTEURIZED CREAM, CHEESE CULTURE, SALT, CAROB BEAN GUM, GUAR GUM), DIPOTASSIUM PHOSPHATE, GARLIC, GREEN ONION, MALTODEXTRIN, NATURAL FLAVOR, NONFAT MILK, SOYBEAN OIL, SPICE, YEAST EXTRACT, FRESHNESS PRESERVED WITH (SODIUM BISULFITE).
CONTAINS: MILK

Packaging and Storage Information

STORE COOL DRY (LESS THAN 80 DEGREE F); 365 DAYS.

Preparation and Cooking Instructions

- Combine 5 quarts boiling water for convection oven (4 1/2 quarts for conventional) and 4 ounces unsalted butter to a 2 1/2 inch deep full size steamtable pan.
 - Stir in sauce mix until dissolved.
 - Add potato slices. Stir.
 - Bake in a convection oven at 300°F for 45-60 minutes (400°F in a conventional oven).
- TIP: for additional browning cook in a convection oven at 350°F for 45-60 minutes (450°F in a conventional oven). For a half carton preparation use half of each ingredient amount specified. Cook time and temperature remain the same.

Nutrition Claims

REDUCED SODIUM: 190MG PER SERVING

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



Jim Thomas, Senior Manager, Regulatory & Technical Support

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