

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

- 1: 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.
 - 2: Stir in sauce mix until dissolved.
 - 3: Add potato slices. Stir.
 - 4: 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

Date 10/16/2025

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