

Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 94595

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

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)
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

SERVING SIZE MEASURE/WEIGHT	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

Ingredients
 INGREDIENTS: POTATOES, SEASONING (MODIFIED FOOD STARCH, WHEY, LACTOSE, DRIED ONION, CORN SYRUP SOLIDS, SUNFLOWER OIL, SALT, POTASSIUM CHLORIDE, DRIED GARLIC, MALTODEXTRIN, CREAM CHEESE [PASTEURIZED CREAM, CHEESE CULTURE, SALT, CAROB BEAN GUM, GUAR GUM], NATURAL FLAVORS, DIPOTASSIUM PHOSPHATE, DRIED GREEN ONION, MONO AND DIGLYCERIDES, CHEDDAR CHEESE [PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES], YEAST EXTRACT, NONFAT MILK, SPICES, ANNATTO EXTRACT [COLOR], AND SOYBEAN OIL), FRESHNESS PRESERVE 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 LESS SODIUM OR SALT

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

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