

Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10889 BAF Southwest Casserole 6/2.33lb ctns

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)
Potato Products, dehydrated Slices, Low moisture Includes USDA Commodity	Starchy	0.3145	X	2.7188	0.8551
Beans, Red, Small, dry Whole Includes USDA Commodity	Other	0.0945	X	1.2750	0.1205
Freeze Dried Corn	Starchy	0.0409	X	3.6250	0.1483
Peppers, Bell, dehydrated Orange or Red Diced	Other	0.0615	X	6.2000	0.3813
Total Creditable Vegetable Amount:				Total 1/4C Starchy:	1
				Total 1/4C Other:	0.50

Nutrition Information			
USDA Vegetable	1/4 cup Starchy	1/4 cup Starchy and 1/8 cup Other	
Contribution Equivalent	20.10 g	30.20 g	
Calories	70	110	
Protein	2 g	3 g	
Carbohydrate	15 g	22 g	
Dietary Fiber	1 g	2 g	
Total Sugars	2 g	3 g	
Added Sugars	0 g	<1 g	
Total Fat	0.5 g	1 g	
Trans Fat	0 g	0 g	
Saturated Fat	0 g	0 g	
Cholesterol	0 mg	0 mg	
Iron	0.5 mg	0.7 mg	
Calcium	20 mg	40 mg	
Sodium	160 mg	240 mg	
Potassium	350 mg	520 mg	
Vitamin D	0 mcg	0 mcg	

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER CARTON	EQUIVALENT SERVINGS PER CASE
3.19 oz.	1/4C Vegetable/Starchy	52.73	316.38
4.79 oz.	1/4C Vegetable/Starchy and 1/8C Other Vegetable	35.09	210.54

Ingredients: Potatoes, Sauce (Corn Starch, Whey, Modified Corn Starch, Dried Onion, Maltodextrin, Spices, Sunflower Oil, Potassium Chloride, Sugar, Salt, Natural Flavors, Mono and Diglycerides, Cheddar Cheese [Pasteurized Milk, Cheese Cultures, Salt, Enzymes], Autolyzed Yeast Extract, Lactic Acid, Dried Green Onion, Torula Yeast, Butter [Cream, Salt], Turmeric Extract [Color], Annatto Extract [Color], Soybean Oil), Red Beans, Corn, Red Bell Pepper, Contains 2% or Less of: Sugar, Calcium Chloride, 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: Add 5 quarts boiling water (212°F) for convection oven (4 1/2 quarts for conventional) and 4 ounces unsalted butter to a 2 1/2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices and vegetables. Stir. 4: Bake in a convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. TIPS: For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.

Nutrition Claims: Gluten Free, No Artificial Colors or Flavors.

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


Joe E. Bailey, Regulatory Operations Manager

**10/15/2018
208842/11**

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Potato Products, dehydrated Slices, Low moisture Includes USDA Commodity	Starchy	0.6274	X	2.7188	1.7058
Beans, Red, Small, dry Whole Includes USDA Commodity	Other	0.1887	X	1.2750	0.2406
Freeze Dried Corn	Starchy	0.0816	X	3.6250	0.2958
Peppers, Bell, dehydrated Orange or Red Diced	Other	0.1227	X	6.2000	0.7607
Total Creditable Vegetable Amount:				Total 1/4C Starchy:	2
				Total 1/4C Other:	1

Nutrition Information			
USDA Vegetable	1/2 cup Starchy	1/2 cup Starchy and 1/4 cup Other	
Contribution Equivalent	40.10 g	60.30 g	
Calories	150	220	
Protein	4 g	6 g	
Carbohydrate	30 g	44 g	
Dietary Fiber	3 g	4 g	
Total Sugars	4 g	6 g	
Added Sugars	<1 g	1 g	
Total Fat	1.5 g	2 g	
Trans Fat	0 g	0 g	
Saturated Fat	0 g	0 g	
Cholesterol	0 mg	0 mg	
Iron	0.9 mg	1.4 mg	
Calcium	50 mg	70 mg	
Sodium	320 mg	490 mg	
Potassium	690 mg	1040 mg	
Vitamin D	0 mcg	0.1 mcg	

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER CARTON	EQUIVALENT SERVINGS PER CASE
6.36 oz.	1/2C Vegetable/Starchy	26.43	158.58
9.57 oz.	1/2C Vegetable/Starchy and 1/4C Other Vegetable	17.58	105.48

Ingredients: Potatoes, Sauce (Corn Starch, Whey, Modified Corn Starch, Dried Onion, Maltodextrin, Spices, Sunflower Oil, Potassium Chloride, Sugar, Salt, Natural Flavors, Mono and Diglycerides, Cheddar Cheese [Pasteurized Milk, Cheese Cultures, Salt, Enzymes], Autolyzed Yeast Extract, Lactic Acid, Dried Green Onion, Torula Yeast, Butter (Cream, Salt), Turmeric Extract (Color), Annatto Extract (Color), Soybean Oil), Red Beans, Corn, Red Bell Pepper, Sugar, Calcium Chloride, Freshness Preserved with: Sodium Bisulfite. Contains: Milk

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