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## Child Nutrition Meal Pattern Contribution Basic American Foods SKU 10166 Santiago® Seasoned Vegetarian Refried Beans w/Whole Beans, 6/28.1oz pouches

**Product Formulation Sheet: Meat/Meat Alternate** 

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Description of Credible Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount			
Beans, Pinto, dry Whole	0.7619	х	1.3125	1.00			
Beans, Pinto, dry Whole	1.5238	х	1.3125	2.00			
Total Creditable M/MA Amount:				1.00 / 2.00			



	Nutrition Information	n		
USDA Meat/Meat Alternate	1/4 cup (1 Meat/Meat Alternate Contribution Equivalent)		1/2 cup (2 Meat/Meat Alternate Contribution Equivalents)	
Contribution Equivalent	23.76	g	47.52	g
Calories*	90	g	180	g
Protein*		g	10	g
Carbohydrate*	15	g	30	g
Dietary Fiber*		g	10	g
Sugars*			0	g
Total Fat*	1	g	1.5	
Trans Fat*	0	g	0	g
Saturated Fat*		g	0.5	g
Cholesterol*	0	mg	0	m
Iron	1.21	mg	2.41	m
Calcium	27.93	mg	55.86	m
Sodium*	320	mg	640	m
Potassium*	240	mg	480	m
Vitamin A	0.35	IU	0.70	IU
Vitamin C	0.49	mg	0.99	m

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.75 oz	1 Meat/Meat Alternate	33.52	201.12
5.51 oz	2 Meat/Meat Alternate	16.76	100.56

**Ingredients:** Pinto Beans (Dry), Salt, Contains 2% or Less of: Onion, Maltodextrin, Garlic, Natural Flavor, (Contains Torula Yeast), Yeast Extract, Spice, Lactic Acid. Calcium Lactate, Palm Oil.

Packaging and Storage Information: Store cool dry (less than 80 degree F); 270 Days (minimum).

## **Preparation and Cooking Instructions**

Step 1: Pour 1/2 gallon boiling water into 4 inch deep half steamtable pan. Step 2: Quickly pour 1 pouch of Santiago® Beans into pan and cover. Step 3: Allow beans to sit on steamtable for 25 minutes. Step 4: Season, stir, serve.

Nutrition Claims: Gluten Free, Vegetarian.

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

Joe E. Bailey, Regulatory Operations Manager

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