

Child Nutrition Meal Pattern Contribution Basic American Foods SKU 54914 Santiago® Vegetarian Refried Beans w/Whole Beans, 6/27.09oz pouches

Product Formulation Sheet: Meat/Meat Alternate

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



Nutrition Information			
	1/4 cup (1 Meat/Meat Alternate Contribution Equivalent)	1/2 cup (2 Meat/Meat Alternate Contribution Equivalents)	
USDA Meat/Meat Alternate			
Contribution Equivalent	22.84 g	45.67 g	
Calories*	80 g	170 g	
Protein*	5 g	10 g	
Carbohydrate*	14 g	29 g	
Dietary Fiber*	5 g	10 g	
Sugars*	0 g	0 g	
Total Fat*	1 g	1.5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0.5 g	
Cholesterol*	0 mg	0 mg	
Iron	1.15 mg	2.29 mg	
Calcium	25.40 mg	50.79 mg	
Sodium*	300 mg	600 mg	
Potassium*	240 mg	480 mg	
Vitamin A	0.00 IU	0.00 IU	
Vitamin C	0.44 mg	0.88 mg	
* calculated using FDA Nutrition Facts rounding rules			

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.71 oz	1 Meat/Meat Alternate	33.63	201.78
5.41oz	2 Meat/Meat Alternate	16.82	100.92

Ingredients: Pinto Beans (Dry), Salt, 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

1/6/2016
206589/03

Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 54914
Santiago® Vegetarian Refried Beans w/Whole Beans, 6/27.09 oz Pouches
Product Formulation Sheet: Vegetable

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)
Beans, Pinto, dry Whole	Bean/Pea	0.7619	X	1.3125	1.00
Beans, Pinto, dry Whole	Bean/Pea	1.5238	X	1.3125	2.00
Total Creditable Vegetable Amount:		1.00 / 2.00		Total Cups Bean/Pea:	0.25 / 0.50



Nutrition Information			
USDA Vegetable	1/4 cup	1/2 cup	
Contribution Equivalent	22.84 g	45.67 g	
Calories*	80 g	170 g	
Protein*	5 g	10 g	
Carbohydrate*	14 g	29 g	
Dietary Fiber*	5 g	10 g	
Sugars*	0 g	0 g	
Total Fat*	1 g	1.5 g	
Trans Fat*	0 g	0 g	
Saturated Fat*	0 g	0.5 g	
Cholesterol*	0 mg	0 mg	
Iron	1.15 mg	2.29 mg	
Calcium	25.40 mg	50.79 mg	
Sodium*	300 mg	600 mg	
Potassium*	240 mg	480 mg	
Vitamin A	0.00 IU	0.00 IU	
Vitamin C	0.44 mg	0.88 mg	

* calculated using FDA Nutrition Facts rounding rules

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.71 oz	1/4C Vegetable/Bean/Pea	33.63	201.78
5.41 oz	1/2C Vegetable/Bean/Pea	16.82	100.92

Ingredients: Pinto Beans (Dry), Salt, Palm Oil.

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

Preparation and Cooking Instructions

Step 1: Pour ½ 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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