

# BASIC AMERICAN FOODS

TM

2999 Oak Road, Ste. 800, Walnut Creek, CA 94597 • 925.472.4100 • 800.227.4050 • baffoodservice.com

## Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 10302

Santiago® Smart Servings™ Veg Ref Pinto Beans-L/S 6/26.25oz

### Product Formulation Sheet

Description of Credible Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount (Quarter Cups)
BEANS, PINTO, DRY WHOLE INCLUDES USDA FOODS	0.76191	X	1.3125	1.00
BEANS, PINTO, DRY WHOLE INCLUDES USDA FOODS	1.52381	X	1.3125	2.00
<b>Total Creditable M/MA Amount:</b>	<b>1.00 / 2.00</b>	-	<b>Total Cups:</b>	<b>0.25 / 0.50</b>

### Nutrition Information

USDA Meat	1/4 cup	-	1/2 cup	-
Contribution Equivalent	21.81	g	43.62	g
Calories	80	kcal	160	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	80	mg	160	mg
Total Carbohydrate	14	g	28	g
Dietary Fiber	5	g	11	g
Total Sugars	0	g	0	g
Added Sugars	0	g	0	g
Protein	5	g	11	g
Vitamin D	0	mcg	0	mcg
Calcium	30	mg	50	mg
Iron	1.2	mg	2.4	mg
Potassium	250	mg	510	mg

SERVING SIZE MEASUREWEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
2.64	1 Meat/Meat Alternate	34.11	204.66
5.29	2 Meat/Meat Alternate	17.05	102.33

### Ingredients

INGREDIENTS: PINTO BEANS, SALT.

### Packaging and Storage Information

STORE COOL DRY (LESS THAN 80 DEGREE F); 365 DAYS.

### Preparation and Cooking Instructions

1: Pour 1/2 gallon (1.9L) boiling water (212F) into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.

### Nutrition Claims

VEGETARIAN ; LOW SODIUM OR SALT; GLUTEN FREE GLUTEN FREE; FREE FROM ARTIFICIAL COLOR; FREE FROM ARTIFICIAL FLAVOR; FREE FROM ARTIFICIAL PRESERVATIVES

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



Jim Thomas, Senior Regulatory Operations Manager

Date

09/08/2022

Formula Version

206771\006

# BASIC AMERICAN FOODS

TM

2999 Oak Road, Ste. 800, Walnut Creek, CA 94597 • 925.472.4100 • 800.227.4050 • baffoodservice.com

## Child Nutrition Meal Pattern Contribution

Basic American Foods SKU 10302

Santiago® Smart Servings™ Veg Ref Pinto Beans-L/S 6/26.25oz

### 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)
BEANS, PINTO, DRY WHOLE INCLUDES USDA FOODS	Bean/Pea	0.76191	X	1.3125	1.00
BEANS, PINTO, DRY WHOLE INCLUDES USDA FOODS	Bean/Pea	1.52381	X	1.3125	2.00
<b>Total Creditable Vegetable Amount:</b>	-	<b>1.00 / 2.00</b>	-	<b>Total Cups:</b>	<b>0.25 / 0.50</b>

### Nutrition Information

USDA Vegetable	1/4 cup	-	1/2 cup	-
Contribution Equivalent	21.81	g	43.62	g
Calories	80	kcal	160	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	80	mg	160	mg
Total Carbohydrate	14	g	28	g
Dietary Fiber	5	g	11	g
Total Sugars	0	g	0	g
Added Sugars	0	g	0	g
Protein	5	g	11	g
Vitamin D	0	mcg	0	mcg
Calcium	30	mg	50	mg
Iron	1.2	mg	2.4	mg
Potassium	250	mg	510	mg

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER UNIT	EQUIVALENT SERVINGS PER CASE
2.64	1/4C Vegetable/Bean/Pea	34.11	204.66
5.29	1/2C Vegetable/Bean/Pea	17.05	102.33

### Ingredients

INGREDIENTS: PINTO BEANS, SALT.

### Packaging and Storage Information

STORE COOL DRY (LESS THAN 80 DEGREE F); 365 DAYS.


### Preparation and Cooking Instructions

1: Pour 1/2 gallon (1.9L) boiling water (212F) into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.

### Nutrition Claims

VEGETARIAN; LOW SODIUM OR SALT; GLUTEN FREE; FREE FROM ARTIFICIAL COLOR; FREE FROM ARTIFICIAL FLAVOR; FREE FROM ARTIFICIAL PRESERVATIVES

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



Jim Thomas, Senior Regulatory Operations Manager

Date

09/08/2022

Formula Version

206771\006