



# 10302 - Santiago® Smart Servings™ Vegetarian Refried Beans-Low Sodium, 138 servings (4 OZ) per case, 6/26.25 o.z pch.



Yield: 33.82 LB prepared per case. Lightly seasoned vegetarian refried beans. Delivers authentic taste and texture in minutes, made with no preservatives, artificial colors or flavors.

Brand: Santiago Beans

## General Description

Yield: 33.82 LB prepared per case. Lightly seasoned vegetarian refried beans. Delivers authentic taste and texture in minutes, made with no preservatives, artificial colors or flavors.

## Packaging

GTIN	10011140103022	Case Gross Weight	10.84 LB
Pack Size	6 / 26.25OZ	Case Net Weight	9.84 LB
Shelf Life	365 Days	Case L,W,H	13.50 IN, 10.63 IN, 7.25 IN
Tie x High [Total]	12 x 6 [72]	Cube	0.60 CF

## Each Specifications

GTIN	00011140103025	Each Gross Weight	26.67 OZ
UPC	011140103025	Each Net Weight	26.25 OZ
Unit Size	1 / 26.25OZ	Each L,W,H	2 IN, 7.75 IN, 13.25 IN
		Cube	0.12 CF

## Ingredients

Pinto Beans, Salt.

## Preparation and Cooking

1: Pour 1/2 gallon (1.9L) boiling water 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.

## Serving Suggestions

Santiago® Vegetarian Refried Pinto Beans are a nutritious and versatile menu item that allows for back of house customization with seasonings and flavors. Perfect as a side or ingredient.

## Packaging and Storage

Store cool dry (less than 80 degrees F)

## Other Information

Product of US

# Nutrition Facts

20 servings per container  
**Serving size** about 1/2 cup (38g dry) 130 grams prepared

**Amount per serving**  
**Calories** **140**

**% Daily Value\***

<b>Total Fat</b> 0.5g	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 140mg	<b>6%</b>
<b>Total Carbohydrate</b> 24g	<b>9%</b>
Dietary Fiber 9g	<b>32%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 9g	
Vitamin D 0mcg 0%	Calcium 50mg 4%
Iron 2.1mg 10%	Potassium 440mg 10%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**Nutritional/Diet Claims:** **Gluten Free**, Good Source of Fiber, High Fiber, No Trans Fat Per Serving, Vegetarian

## 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 MEASURE/WEIGHT	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.  
 INGREDIENTES: FRIJOLES PINTO, SAL.

**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 Manager, Regulatory & Technical Support

Date 11/10/2023

Formula Version 206771\006

## 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
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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.  
INGREDIENTES: FRIJOLES PINTO, SAL.

### Packaging and Storage Information

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