Santiago® Seasoned Vegetarian Refried Beans w/Whole Beans, 138 servings (4 OZ) per case, convenient, 6/28.1 oz pouches

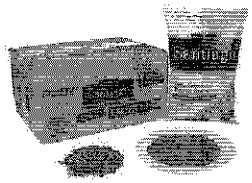
BASIC AMERICAN FOODS™

PACKAGING

SKU:	10166	GTIN:	10011140101660
Kosher (O-U):	No	Unit Size:	28.1 OZ
Unit Quantity:	6	Pallet High:	7
Shelf Life:	270 Days (minimum)	Pallet Tier:	12
Case Gross Weight (imperial):	11.48 LB	Case Net Weight (imperial):	10.54 LB
Case Width (imperial):	10.625 IN	Case Length (imperial):	13.500 IN
Case Height (imperial):	7.250 IN	Case Cube (feet):	0.60 CF

NUTRITION

- Gluten Free
- Good Source of Fiber
- High Fiber
- Low Fat
- No Trans Fat Per Serving
- Vegetarian



GENERAL DESCRIPTION

Enjoy the authentic taste and texture of scratch made refried beans in just minutes with Santiago® "Speed Scratch" Refried Beans. We have washed, soaked, pre-cooked, seasoned, and dried our beans to save you time and labor. Our proprietary drying process locks in the from scratch taste, texture, and aroma patrons demand. This product is made with no preservatives, no artificial colors or flavors. To prepare simply add boiling water, set, and serve. Spice up your menu with these pre-seasoned, vegetarian beans. Ready in 25 minutes. A value product with 23 servings (4 OZ) per pouch and 138 servings (4 OZ) per case. Participates in Foodservice Rewards operator programs.

NUTRITION

Nutrition Facts

Serving Size About 1/3 cup Unprepared, About 130 g Prepared (39.5g)
Servings Per Container 20

Amount Per Serving	
Calories 150	**Calories from Fat** 10
	% Daily Value*
Total Fat 1.5 g	2%
Saturated Fat 0.5 g	3%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 530 mg	22%
Potassium 400 mg	11%
Total Carbohydrate 25 g	8%
Dietary Fiber 8 g	32%
Sugars 0 g	
Protein 8 g	

Vitamin A 0 IU	•	Vitamin C 2 %	
Calcium 4 %	•	Iron 10 %	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

SERVING SUGGESTIONS

Santiago® Refried Beans are an authentic Mexican style bean - perfect as a side or ingredient. Mix in ingredients for delicious variations such as Chorizo & Cinnamon, Tequila & Lime, Mole & Beer, or Chipotle & Chicharrones. Or add to Mexican favorites such as tacos or burritos.

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.

LIST OF 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/STORAGE INFORMATION

Store cool dry (less than 80 degrees F)

Foodservice REWARDS.com
BUY A CASE. EARN A BUNDLE.

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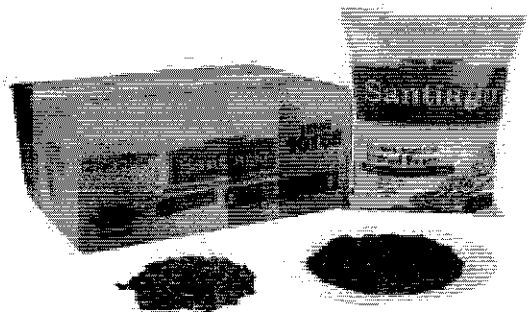
Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 10166
Santiago® Seasoned Vegetarian Refried Beans w/Whole Beans, 6/28.1oz pouches

Product Formulation Sheet: 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	23.76	g	47.52	g
Calories*	90	g	180	g
Protein*	5	g	10	g
Carbohydrate*	15	g	30	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	1.21	mg	2.41	mg
Calcium	27.93	mg	55.86	mg
Sodium*	320	mg	640	mg
Potassium*	240	mg	480	mg
Vitamin A	0.35	IU	0.70	IU
Vitamin C	0.49	mg	0.99	mg
* calculated using FDA Nutrition Facts rounding rules				

SERVING SIZE MEASURE/WEIGHT	MEAL PATTERN CONTRIBUTION EQUIVALENT	EQUIVALENT SERVINGS PER BAG	EQUIVALENT SERVINGS PER CASE
2.75 oz	1/4C Vegetable/Bean/Pea	33.52	201.12
5.51 oz	1/2C Vegetable/Bean/Pea	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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proprietary processes to lock in flavor and texture for that "from scratch" taste in every batch. When you want the best in taste and convenience rely upon Basic American Foods every time.

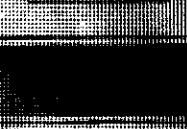
Preparation
Preparación

Yield: 5.8 lbs. or 20 half cup servings

1. **Pour:** Full pouch into 4" deep half steamtable pan
   Vierta: La bolsa completa en una media bandeja de 4" de hondo de la mesa de vapor

2. **Add Water & Cover:** Quickly pour ½ gallon (1.9L) boiling water over beans and cover
   Añada el Agua y Tape: Rápidamente vierta ½ galón (1.9L) de agua hirviendo, sobre los frijoles y tape

3. **Sit:** Allow beans to sit for 25 minutes on steamtable*
   Repose: Deje reposar los frijoles durante 25 minutos a baño de maría*



4. **Season, Stir, Serve**
   Sazone, Revuelva, Sirva

TIPS
Sugerencias

1. *Beans can be held:
   - Steamtable
   - Steam cabinet at 180°F
   - Oven 200-250°F
   - Stovetop over low flame using double boiler

   *Los frijoles se pueden conservar en:
   - Baño de maría
   - Gabinete de vapor a 180°F
   - Horno a 200-250°F
   - En la estufa a fuego lento usando una olla doble de baño de vapor

2. If beans become dry, add liquid and stir to attain desired consistency.
   Si los frijoles se secan, agregue líquido caliente hasta lograr la consistencia deseada.

KEEP IN COOL DRY PLACE FOR STORAGE.

08231M1

Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 580mg	24%
Potassium 480mg	14%
Total Carbohydrate 25g	8%
Dietary Fiber 8g	32%
Sugars less than 1g	
Protein 8g	
Vitamin A 2%	Vitamin C 2%
Calcium 4%	Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Potassium	Less Than	3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: PINTO BEANS, [illegible] ONE OR MORE OF THE FOLLOWING: CANOLA AND/OR PALM OIL, PRESERVED WITH CITRIC ACID AND [illegible] SEASONING (NATURAL FLAVOR, ONION POWDER, GARLIC POWDER, SPICE AND COLOR), SALT, SUGAR, POWDER (SOY SAUCE [WHEAT, SOYBEANS, WATER, MALTODEXTRIN, SILICON DIOXIDE (ANTICAKING)], CARAMEL COLOR, CARMINE COLOR).
CONTAINS WHEAT AND SOY INGREDIENTS.

INGREDIENTES: FRIJOLES PINTOS, [illegible] CONTIENE UNO O MÁS DE LOS SIGUIENTES INGREDIENTES: ACEITE DE CANOLA Y/O DE PALMA, PRESERVADO CON ÁCIDO CÍTRICO Y [illegible], SABOR NATURAL, CEBOLLA EN POLVO, AJO EN POLVO, ESPECIAS Y COLORANTES), SAL, AZÚCAR, [illegible] SALSA DE SOYA (TRIGO, SOYA, AGUA, MALTODEXTRINA, DE SILICIO [illegible] CARAMELO, CARMÍN).
CONTIENE INGREDIENTES DE TRIGO Y SOYA.

[illegible] and Guar[illegible]

BASIC AMERI[illegible]

[illegible] Walnut Creek, CA [illegible] U.S.A.

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