# NEW! KITCHEN CRAFTED



# BEANS THAT KIDS LOVE!

Detmonte

KITCHEN CRAFTED

BIRD BAKED BEANS

BEG BAKED BEANS

UNDER 400MG OF SODIUM PER 1/2 CUP SERVING\*
GREAT AS A VEGETABLE SIDE OR AS PART OF A MEAL

FORMULATED TO FIT YOUR BUDGET + NUTRITIONAL NEEDS

1/4 CUP OF KITCHEN CRAFTED BEANS = 1/4 CUP VEGETABLE SERVING OR 1 OZ. MEAT / MEAT ALTERNATIVE





PRODUCT OF THE U.S.A.





# PREPARATION INSTRUCTIONS:

#### **Stovetop**

Pour into large pot and heat on medium to high heat for about 20-30 minutes, or to desired warmth.

#### Oven

Pour into large serving pan and heat in oven at 350°F for 25-30 minutes, or to desired warmth.

## **BBQ BAKED BEANS**

#### **Nutrition Facts**

Serving Size: ½ cup (130g) **Servings Per Container about 25** 

Amount Per Serving Calories 170 Calories from Fat 5 % DAILY VALUE\* Total Fat 0.5g 1% Saturated Fat Og 0%

Trans Fat Og **Cholesterol** 0mg 0% Sodium 360mg 15% **Total Carbohydrate 34g** 11% Dietary Fiber 8g 32% Sugars 12g

**Protein** 7g

Vitamin A 0% Vitamin C 0% Calcium 6% Iron 10%

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

### SRIRACHA PINTO BEANS

#### **Nutrition Facts**

Serving Size: ½ cup (130g) Servings Per Container about 24

Amount Per Serving Calories 130

Calories from Fat 0 % DAILY VALUE\* Total Fat Og 0% Saturated Fat Og 0% Trans Fat Og Cholesterol Omg 0% Sodium 380mg 16% **Total Carbohydrate 25g** 8% Dietary Fiber 8g 32% Sugars 4g

**Protein** 7g

Vitamin A 8% Vitamin C 8% Calcium 6% 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.

PRODUCT NAME	CASE UPC	SAP ITEM #	PACK SIZE	CASE DIMENSION	GROSS CASE WEIGHT (LBS)	CASE CUBE (FT)	CASES/ PALLET
Sriracha Pinto Beans	24000 24379	2004379	6/10	18.94"x12.69"x7.13"	47	0.95	49
BBQ Baked Beans	24000 24378	2004378	6/10	18.94"x12.69"x7.13"	48	0.95	49

**CONTACT US FOR MORE INFORMATION:** DELMONTE@IBIDATA.COM | 609 410 7900

#### Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at

2004379

Del Monte KC Sriracha Pinto Beans Code: \_

 $\underline{http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm}.$ 

Product Name:

(vegetable subgroup)

	below to determ	mine the creditable	amount of vego	etables.		
Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)	
Bean Products, canned, Beans Baked or in Sauce Vegetarian	Beans/Peas	3.17	X	47.10/108	1.38	
			X			
			X			
	Total Cred	litable Vegetable A	Amount:			
<ul> <li><sup>1</sup>FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</li> <li>Vegetables and vegetable purees credit on volume served. Tomato paste and puree will</li> </ul>				Total Cups Beans/Peas (Legumes)	1/4 (	
continue to credit a  At least ½ cup of re	ecognizable veg cific vegetable	etable is required to subgroup. be met with any ad	contribute tov	vards the vegetable	Total Cups Dark Green	
		/1 \ , 11				
<ul> <li>The other vegetable green, red/orange, a</li> <li>School food author requirement for the</li> <li>Please note that raw</li> </ul>	and beans/peas ( ities may offer a additional vege v leafy green ve	any vegetable subgretable subgroup.  getables credit as h	roup to meet the	e total weekly served in school	Total Cups Red/Orange	
<ul> <li>The other vegetable green, red/orange, a</li> <li>School food author requirement for the</li> <li>Please note that raw meals (For example may credit towards</li> </ul>	and beans/peas of ities may offer a additional vege v leafy green vee: 1 cup raw spithe vegetable ceal. The school l. However, a ribute towards the	any vegetable subgretable subgroup. getables credit as he inach credits as ½ component or the menu planner will manufacturer should be vegetable component	alf the volume rup dark green vertal alternate codecide how to d provide document and the me	served in school vegetable. Legumes mponent, but not as incorporate legumes mentation to show		

#### **II. Fruit Component**

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)
		X		
		X		
		X		

#### **Total Creditable Fruit Amount:**

- ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, ½ cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that \_\_\_\_\_ ounce serving of the above product contains \_\_\_\_\_ cup(s) of fruit.

#### **Quarter Cup to Cup Conversions\***

- 0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
- 1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate
- 1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
- 2.0 Quarter Cups =  $\frac{1}{2}$  Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
- 2.5 Quarter Cups =  $\frac{5}{8}$  Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
- $3.0 \; \text{Quarter Cups} = \frac{3}{4} \; \text{Cup vegetable/fruit or} \; 3.0 \; \text{ounces of equivalent meat alternate}$
- 3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate
- 4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate
- \*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

hayle Russell	Sr. Manager R&D/Innovation, Foodservice			
Signature	Title			
Kaylee Russell	11/29/16	(479) 373-1647		
Printed Name	Date	Phone Number		



# Del Monte Foods, Inc.

# Cultivating Good Food for a Better Life

12/22/2016

#### Subject: Meat Alternate Equivalents for 2004379 Sriracha Pinto Beans

Please see the "Sample Product Formulation Statement" form attached for details. It will take 2.67oz of Sriracha Pinto Beans to be equivalent to 1oz of Meat Alternative. Please let me know if you have any questions.

Thank you,

Kaylee Russell

Senior Manager, R&D and Innovation

Del Monte Food Service

# Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carto	n
in addition to the following information on letterhead signed by an official company representative.	

Product Name:	Kitchen Crafted Sriracha	Pinto Beans	Code No.:	2004379
Manufacturer:	Del Monte Foods Inc	Case/Pacl	k/Count/Port	ion/Size: 1/4 cup

#### I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Beans, Pinto, canned, unheated	2.67	X	40.50/108	1.00
		X		
		X		
A. Total Creditable M/MA Amount <sup>1</sup>				

<sup>\*</sup>Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

#### II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amou					
C. TOTAL CREDITABLE AM					
nearest ¼ oz)					

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased	2.67 oz	
Total creditable amount of product (per portion) (Reminder: Total creditable amount cannot count for m	2.67 oz ore than the total weig	ht of product.)
I certify that the above information is true and correct are product (ready for serving) contains ounce of equaccording to directions.		
I further certify that any APP used in the product confor (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the state of the product conformation of the product conformation (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the product conformation (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the product conformation (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the product conformation (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the product conformation (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the product conformation (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the product conformation (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the product conformation (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the product conformation (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the product conformation (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the product conformation (7 CFR Parts 210, 220, 220, 225, 226, Appendix A) as demonstrated by the product conformation (7 CFR Parts 210, 220, 220, 220, 220, 220, 220, 220,	nstrated by the attache	d supplier documentation.
) lagae rasses	Sr. Manager R&D/In	novation, Foodservice
Signature	Title	
Kaylee Russell	12/22/16	(479) 373-1647
Printed Name	Date	Phone Number

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18. 
<sup>1</sup>Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.