



BASIC AMERICAN FOODS

A better way with Beans.

Speed scratch. Great taste. More profits.



Santiago®

Authentic taste and texture in minutes.

Convenient, quick prep beans from Basic American Foods.

Scratch quality beans made easy.

- We wash, soak, pre-cook, season, and dry our beans to save you time and labor
- Just add boiling water — set and serve
- Quick prep time — ready to serve in as little as 5 minutes

The overwhelming majority of operators say, "YES!"

- Over 85% of operators agreed that taste, texture, appearance, and aroma match their criteria for an authentic bean*
- Our proprietary drying process locks in the from-scratch taste, texture, and aroma patrons demand

*"The flavor and consistency of your product is great.
I could not tell the difference
between Santiago® Beans and beans made from scratch."*
— Operator Respondent*

Step 1

Pour Beans into steamtable pan.



Step 2

Add boiling water.



Step 3

Set for 5 to 25 minutes.



NOTE: Santiago® EXCEL® Refried Beans take only 5 minutes to prepare and serve. Others take just 25 minutes.

Why Santiago® Beans vs. Canned

Authentic taste and texture of scratch made

- No metallic flavor
- 100% yield
- No scorch prep
- Space saving storage
- Lighter case (12 lbs vs. 44 lbs)
- Less solid waste
- No need for can opener

Why Santiago® Beans vs. Scratch

Taste, texture, and aroma that match scratch

- Cleaned, soaked, pre-cooked, and dried
- Consistent results, every time
- Reduced time and labor costs
- 100% yield
- Lighter case (12 lbs vs. 50 lbs)
- Less solid waste

Choosing the right bean for your operation.

Santiago® Refried Beans

PREP TIME



EXCEL® Refried Beans - Smooth

5 MIN

- An authentic taste and smooth texture

Refried Beans with Whole Beans

25 MIN

- Traditional refried beans with authentic taste and texture

Vegetarian Refried Beans with Whole Beans

25 MIN

- Great tasting vegetarian beans

Seasoned Vegetarian Refried Beans with Whole Beans

25 MIN

- Spice up your menu with these pre-seasoned, vegetarian beans

Smart Servings™ Low Fat Vegetarian Refried Beans

25 MIN

- Offer healthful, low fat, high protein, vegetarian beans
- Only 1 g fat per serving, 0 g saturated fat, 0 g trans fat



Santiago® Seasoned Black Beans

PREP TIME



Seasoned Black Beans

40 MIN

- A nutritious and versatile menu item for creating on trend dishes

Santiago® QUICK-START® Chili with Red Beans

PREP TIME



Chili with Red Beans

15 MIN

- Serve our easy prep, seasoned chili as packaged for a vegetarian offering or add your choice of cooked meat, diced vegetables, or other beans

**Building signature menu items
adds value and higher menu prices.**

**START WITH A POUCH OF OUR SANTIAGO®
BEAN PRODUCTS**



Red-eye Refried Bean Gravy

A hearty gravy featuring Santiago® Refried Beans tops any meal of biscuits, mashed potatoes, or hashbrowns.

YIELD: 160, half-cup servings

1 Pkg	Santiago® Refried Beans	2 c	Ketchup
1½ lb	Bacon, diced	2 bunches	Green onions, very thinly sliced
2 qt	Coffee, decaffeinated		
1½ qt	Water		

1. Cook bacon until crisp.
2. Stir in coffee, water, and catsup; bring to a boil.
3. Stir in Santiago® Refried Beans, return to a boil, stirring frequently. Lower heat, simmer until mixture is thickened, about 20 min. Garnish with green onions.
4. Serve with Mini Hashbrown Cupcakes, biscuits, over mashed potatoes or hashbrowns.



Chipotle and Chicharrones Refried Beans

A unique twist to a classic side dish, Santiago® Refried Beans are mixed with spicy chipotle and crisp pork skin and topped with cheese.

YIELD: 40, half-cup servings

2 Pkg	Santiago® Refried Beans, any type
1 gal	Water
¼ c	Chipotle pepper in adobo, pureéd
1 c	Chicharrones or pork rinds, crumbled
2 c	Mexican-style melting cheese, shredded (Chihuahua, Oaxaca, Monterey Jack, etc.)

1. Prepare Santiago® Refried Beans according to package directions in a full size steamtable pan. Hold in a steamtable or warming cabinet until fully refreshed.
2. Fold in chipotle and pork rinds, stirring thoroughly.
3. Top with cheese.
4. Cover and hold until cheese is fully melted, about 5 min.



*Our Vision: Growth with integrity.
To be the most trusted provider of quality
food solutions that achieve growth for our
customers, our employees, and our company.*

Basic American Foods.

Family owned and operated since 1933.

Founded by Jack Hume in a modest dehydration plant using a technology later adapted for potatoes and beans.

- Expansion in the 1950s led to the first instant potato product that could be rehydrated
- Ongoing innovations (40+ patents) launched potato and bean products expressly made for foodservice operators' needs
- Products became recognized for back-of-the-house convenience, scratch-like taste, texture, and appearance
- Manufacturing facilities in Idaho and Washington with corporate offices in California



Focused in foodservice.

Today, Basic American Foods is a leading supplier of shelf-stable products to the foodservice market. Our portfolio, built on delivering quick, easy prep and consumer preferred taste, includes:

- Potato Pearls® Mashed Potatoes
- Golden Grill® Hashbrown and Cut Potatoes
- Savory Series™ Potato Casseroles and Sides
- Santiago® Refried, Black and Chili Beans

Santiago

BEANS

All Basic American Foods' Beans Are:

0 g TRANS FAT
PER SERVING
AS SOLD

PRODUCTS OF
THE USA

SKU	Description	Pkg. Wt.	Pkg. Form	Gross Wt. (lb.)	PREP Lbs. Pkg.	Yield/Case	HALF-CUP SERVING Pkg.	Min./Serve	Kasher	Allerg.	Gluten Free
SANTIAGO® EXCEL® <small>Value Plus</small>											
82948	Refried Beans - Smooth	6/29.77 oz.	Pouch	12.10	5.9	35.4	21	126	5	—	Yes
11398	Refried Beans - Smooth	1/50 lb.	Bag	50.68	157	—	560	—	5	—	Yes
SANTIAGO® SMART SERVINGS™ <small>Value Plus</small>											
10302	Low Fat Vegetarian Refried Beans w/Whole Beans	6/26.25 oz.	Pouch	10.78	5.7	34.2	20	120	25	—	Yes
SANTIAGO® CLASSIC <small>Value Plus</small>											
10298	QUICK-START® Chili w/Red Beans (based on one-cup serv.)	6/20.8 oz.	Pouch	8.51	6.1	36.6	9	54	15	Pareve OU	Yes
82765	QUICK-START® Chili w/Red Beans (based on one-cup serv.)	1/30 lb.	Bag	30.39	—	—	291	—	15	Pareve OU	Yes
10166	Seasoned Vegetarian Refried Beans w/Whole Beans	6/28.1 oz.	Pouch	11.47	5.8	34.8	20	120	25	—	Soy Wheat No
54914	Vegetarian Refried Beans w/Whole Beans	6/27.09 oz.	Pouch	11.09	5.7	34.2	20	120	25	—	Yes
68350	Vegetarian Refried Beans w/Whole Beans	1/50 lb.	Bag	50.68	157	—	560	—	25	—	Yes
67245	Refried Beans w/Whole Beans	6/29.77 oz.	Pouch	12.10	5.7	34.2	20	120	25	—	Yes
42878	Refried Beans w/Whole Beans	1/50 lb.	Bag	50.68	157	—	560	—	25	—	Yes
60045	Seasoned Black Beans	6/26.9 oz.	Pouch	10.81	5.7	34.2	20	120	40	Pareve OU	Yes

Product information subject to changes, errors and omissions.

PREPARATION (see package for more details)

Santiago® Beans

1. Pour 1 pouch of Santiago® Beans into 4-inch deep, half-steamtable pan.
2. Quickly pour ½ gallon boiling water over beans and cover.
3. Allow beans to sit on steamtable. EXCEL® for 5 min., 25 min. for other refried beans, 40 min. for black beans.
4. Season, stir, serve.

TIPS

1. Beans can be held:
 - Steamtable.
 - Steam cabinet at 180°F.
 - Oven 200-250°F.
 - Stovetop over low flame using double boiler.
2. If beans become dry, add hot water to desired consistency.

Santiago® QUICK-START® Chili with Red Beans

1. In a 4-quart pot, add 2 ½ quarts of hot water (190°F) and 1 pouch of Santiago® QUICK-START® Chili with Red Beans.
2. Heat to a boil. Reduce heat and simmer covered for a minimum of 15 min., stirring occasionally.
3. Stir prior to serving.

Crock Pot®:

1. Add 2 ½ quarts of hot water and 1 pouch of Santiago® QUICK-START® Chili with Red Beans.
2. Set on high for 3 hours or low for 4 hours.
3. Stir and serve.

Optional: In step 1, add your choice of pre-cooked ingredients such as meat, diced vegetables, or other beans.

NUTRITIONAL INFORMATION

	Calories	Fat g	Saturated Fat g	Trans Fat g	Sodium mg	Potassium mg	Fiber g	Protein g	Calcium %	Iron %
Santiago® Product										
Serving size about half-up prepared										
Smart Servings™ Low Fat Vegetarian Refried Beans with Whole Beans	130	1.0	0	0	460	390	8	8	4	10
Vegetarian Refried Beans with Whole Beans	140	1.5	0	0	490	380	8	8	4	10
Seasoned Vegetarian Refried Beans with Whole Beans	140	1.5	0.5	0	580	400	8	8	4	10
Refried Beans with Whole Beans	170	4.5	1.5	0	510	400	8	8	4	10
EXCEL® Refried Beans - Smooth	160	4.5	1.5	0	530	380	8	8	4	10
Seasoned Black Beans	140	1.0	0	0	430	330	8	8	4	10
Santiago® Product										
Serving size about one-cup prepared										
QUICK-START® Chili with Red Beans	240	1.5	0	0	630	490	11	12	8	25

Subject to changes, omissions, and errors.

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