

**USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions** 

(last updated, 07-13-09)

Visit us at <u>www.fns.usda.gov/fdd</u>

## A084 - BEANS, CANNED, BLACK-EYED PEA, DRY, LOW-SODIUM, #10

<ul> <li>U.S. Grade A canned dry black-eyed peas, cooked and packed in salt water.</li> <li>6/#10 cans per case. Each can contains not less than 106 oz black-eyed peas</li> </ul>	Nutrition	Informa		
• 6/#10 cans per case. Each can contains not loss than 106 or black aved page		Nutrition Information		
• 0/#10 cans per case. Each can contains not less than 100 02 black-eyed peas and liquid.	Cowpeas, common (blackeyes, crowder, southern), canned, mature seeds, plain, solids and liquids			
• One #10 can AP yields about 63.7 oz (9¼ cups) heated, drained black-eyed peas and provides about 37.0 ¼-cup servings heated, drained black-eyed peas OR about 18.8 ½-cup servings heated, drained peas.		¼ cup (60 g)	½ cup (120 g)	
<ul> <li>CN Crediting: ¼ cup heated, drained black eyed-peas provides 1 oz- equivalent meat/meat alternate OR ¼ cup heated, drained black-eyed peas provides ¼ cup vegetable BUT NOT both components at the same meal.</li> </ul>	Calories Protein Carbohydrate Dietary Fiber	46 2.84 g 8.18 g 2.0 g	92 5.69 g 16.36 g 4.0 g	
<ul> <li>Store unopened canned black-eyed peas in a cool, dry place. Never store canned goods in a damp storage area or any place exposed to high or low temperature extremes.</li> <li>Store opened canned black-eyed peas covered and labeled in a dated nonmetallic container under refrigeration and use within 2 days.</li> </ul>	Sugars Total Fat Saturated Fat <i>Trans</i> Fat Cholesterol Iron	N/A 0.33 g 0.09 g 0 g 0 mg 0.58 mg	N/A 0.66 g 0.17 g 0 g 0 mg 1.16 mg	
• Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.	Calcium Sodium Magnesium Potassium Vitamin A Vitamin A Vitamin C	12 mg 70 mg 17 mg 103 mg 8 IU 1 RAE 1.6 mg	24 mg 140 mg 34 mg 206 mg 16 IU 1 RAE 3.2 mg N/A	
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PREPARATION/ COOKING	• Use a clean cloth to wash the lids of canned foods before opening to keep dirt from getting into the food.
INSTRUCTIONS	• Use a clean and sanitized can opener.
	• Heat without added salt and serve alone or use as directed in recipes.
USES AND TIPS	• Black-eyed peas may be used in bean salads, soups, chili, and entrees, or as a vegetable. Serve black-eyed peas with pork or chicken. Canned black-eyed peas may be substituted for cooked dry black-eyed peas in any recipe. Some or all of the salt in the recipe should be omitted when canned peas are used in place of cooked dry peas.
FOOD SAFETY INFORMATION	• As long as the can is in good shape, the contents should be safe to eat, although the taste, texture, and nutritional value of the food can diminish over time.
	• Cook fruits and vegetables that are going to be held on a steamtable or in a hot box to 135 °F for 15 seconds.
	• NEVER USE foods from cans that are leaking, bulging, or are badly dented.
	• DON'T TASTE canned food with a foul odor, or that spurts liquid from the container when opened.
BEST IF USED BY GUIDANCE	• For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: <u>http://www.fns.usda.gov/fdd/facts/biubguidance.htm</u> .
	• For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: <u>http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf</u> .

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