



Product Specification and Nutritional Information

Current Revision Date: 7/1/2019 Replaces Spec Dated 7/1/2018



Stock Code		Product Name							
61853		Beef Enchiladas							
Bulk Pack		In a Whole Grain Corn Tortilla							
Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High	
1.725	144	15.53	10706574618531	16.96	0.618	19.000 L 15.500 W 3.625 H	66	6 x 11	
Child Nutrition (CN) Meal Pattern Contributions¹				CN # 097750	CN Date 05-19	CN Expiration Date 5/13/2024			
Each 1.725 oz. portion provides*:		Meat/Meat Alternate. (oz)	Equivalent Grains (oz)	Legume veg (cup)	Red/Orange veg (cup)	Dark Green veg (cup)	Starchy veg (cup)	Other veg (cup)	
A		0.50	0.50						
--- OR ---									
B		0.50	0.50						

* - use the crediting in row A or row B, but not both. (based on the dual meat alternate/vegetable crediting for legumes.)
 1 - if there is a CN number and CN date listed, the item is CN labeled.

Ingredient Statement

Ingredients: Filling: Ground Beef (Not more than 20% Fat), Water, Textured Vegetable Protein Product [Soy Flour, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Contains 2% or less of: Diced Tomatoes (May Contain One or More of the Following: Tomato Juice, Salt, Citric Acid and Calcium Chloride), Minced Onion, Salt, Spices, Garlic Powder, Modified Food Starch (Refined From Corn), Hydrolyzed Soy Protein (With Caramel Color and Sunflower Oil added).

Whole Grain Corn Tortilla: White Whole Grain Corn Flour (White Corn Masa Flour, Propionic Acid (preservative), Guar Gum, Cellulose Gum, Phosphoric Acid (acidulant), and Enzymes (to preserve freshness)), Yellow Whole Grain Corn Flour (Yellow Corn Masa Flour, Trace of Lime), Water.

Allergen Statement Contains: SOY

BID Specification

Enchilada-Frozen- Frozen Ground Beef and a seasoning typical of beef enchilada. Each 1.725 oz enchilada provides 0.50 OZ Meat/Meat Alternate and 0.50 OZ EQV Grain towards the NSLP. 100% Whole Grain Corn Tortilla CN labeled. Enchiladas are bulk packed. 144 count. Preparation instruction printed on outside of case. No more than 130 mg Sodium, Less than 15% calories from saturated fat, and 0 Trans Fat added. No less than 75 Kcal. Los Cabos Brand 61853

Nutritional Information

Serving Size 1.725 oz. (48.90 g)
 Servings Per Package: 1
 Calories (Kcal) 76.29
 Calories from Fat 31.50
 Protein (g) 4.06
 Carbohydrates (g) 7.16
 Sugars (g) 0.33
 Tot. Dietary Fiber (g) 1.48
 Ash (g) 0.68

% Calories from Fat 41.29%
 % Calories from Sat Fat 14.75%
 % Sugar 0.67%

Fats

Total Fat (g) 3.50
 Saturated Fat (g) 1.25
 Trans Fat (g)* 0.00
 Cholesterol (mg) 10.87
 Water (g) 30.71

Basis of Analysis: as Cooked.

Fat Change +/- 0% Moisture Change +/- 0%
 Data Source: USDA Handbook 8

Vitamins	%DV	Minerals	%DV
Vitamin A (RE)	3.31	Iron (mg)	0.61 4%
Vitamin A (IU)	29.58 0%	Sodium (mg)	126.99
Vitamin C (mg)	0.07 0%	Calcium (mg)	15.27 2%
		Potassium (mg)	105.52

*-Trans Fats naturally occurring

Heating Instructions

Heating Instructions: Heat to an internal temperature of 160 deg. F. Heating times and temperatures may vary due to variation in equipment used. In order to facilitate the easy separation of the enchiladas, remove product from the case and thaw at room temperature in a single layer on a sheet pan for 15 to 30 mins (depending on ambient temperature of the room). Spray bottom of pan with a non-stick cooking spray. Arrange enchiladas end to end, seam side down, and place in pre-heated oven (300 degrees F.) for approx. 8 min to take chill off product. Remove from oven and apply chilled sauce, ensuring that ends of enchiladas are covered in sauce to avoid product becoming crispy. Sauce should fill bottom of pan and sauce level should cover enchiladas. Place in oven and heat until sauce is hot (approximately 12 - 15 min). Remove from oven. Top with shredded cheese or other garnish (if desired), foil and place in steam table for service. Once heated and garnished, serve product with at least a 6" spatula to transfer enchilada from pan to serving plate.

For Additional Information, visit our website at www.mcifoods.com or contact:

M.C.I. FOODS, INC. 13013 Molette St., Santa Fe Springs, CA 90670 562-977-4000 or 800-704-4661



Beef Enchiladas

In a Whole Grain Corn Tortilla

Bulk Pack
DOP: 137-19-N2

144 CT - 1.725 OZ.

W174

FOR INSTITUTIONAL USE ONLY
KEEP FROZEN

CN	Each 1.725 oz. Enchilada provides 0.50 oz. equivalent meat/meat alternate and 0.50 oz. equivalent grains for Child Nutrition (Federal Meal Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-19.)	CN
		097750

Lot # **62167**

Ingredients: Filling: Ground Beef (Not more than 20% Fat), Water, Textured Vegetable Protein Product [Soy Flour, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Contains 2% or less of: Diced Tomatoes (May Contain One or More of the Following: Tomato Juice, Salt, Citric Acid and Calcium Chloride), Minced Onion, Salt, Spices, Garlic Powder, Modified Food Starch (Refined From Corn), Hydrolyzed Soy Protein (With Caramel Color and Sunflower Oil added).

Whole Grain Corn Tortilla: White Whole Grain Corn Flour (White corn masa flour, propionic acid (preservative), guar gum, cellulose gum, Phosphoric acid (acidulant), and enzymes (to preserve freshness)), Yellow Whole Grain Corn Flour (yellow corn masa flour, trace of lime), Water.

Heating Instructions: Heat to an internal temperature of 160 deg. F. Heating times and temperatures may vary due to variation in equipment used. In order to facilitate the easy separation of the enchiladas, remove product from the case and thaw at room temperature in a single layer on a sheet pan for 15 to 30 mins (depending on ambient temperature of the room). Spray bottom of pan with a non-stick cooking spray. Arrange enchiladas end to end, seam side down, and place in pre-heated oven (300 degrees F.) for approx. 8 min to take chill off product. Remove from oven and apply chilled sauce, ensuring that ends of enchiladas are covered in sauce to avoid product becoming crispy. Sauce should fill bottom of pan and sauce level should cover enchiladas. Place in oven and heat until sauce is hot (approximately 12 - 15 min). Remove from oven. Top with shredded cheese or other garnish (if desired), foil and place in steam table for service. Once heated and garnished, serve product with at least a 6" spatula to transfer enchilada from pan to serving plate.

Stock Code

Proudly Made in the USA

Contains: SOY

61853

NET WT. 15 LBS. 8.40 OZ.
M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA

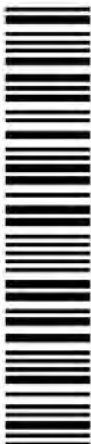
Stock Code
61853
Lot #
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CN-ENCH-MEAT-WG

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