



Product Specification and Nutritional Information

Current Revision Date: 11/27/2018 Replaces Spec Dated 10/5/2018



Stock Code		Product Name						
99440		Beef Tamales in Red Sauce						
Bulk Pack		Wrapped in Corn Husk						
Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High
2.500	120	18.75	10706574994406	19.75	0.638	10.250 L 10.250 W 10.500 H	80	16 x 5
Child Nutrition (CN) Meal Pattern Contributions¹								
		CN #		CN Date		CN Expiration Date		
Each 2.500 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	1.00					
--- OR ---								
B		0.50	1.00					

* - 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: Masa: Dough [Whole Kernel Stone Ground White Corn, Water, Chicken Broth (Water, Chicken, Onion, Garlic Powder, Salt), Margarine [Vegetable Oil Blend (Palm Oil and Soybean Oil), Water, Salt, Contains Less Than 2% of Non-Fat Dry Milk, Soy Lecithin, Vegetable Mono & Diglycerides, Potassium Sorbate (A Preservative), Citric Acid, Natural and Artificial Flavor, Beta Carotene (Color), Vitamin A Palmitate Added], Enriched Extra Fancy Long Grain Rice [enriched with Iron (Ferric Orthophosphate), Niacin, Thiamine (Thiamine Mononitrate) and Folic Acid], Garlic, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate). Filling: Cooked Beef, Red Sauce [Chili California, Whole Tomatoes (Fresh Vine Ripened California Tomatoes, Tomato Juice, Salt, May Contain Calcium Chloride and/or Citric Acid), Green Chile Peppers (Green Chiles, Water, Salt and Citric Acid), Water].

Allergen Statement Contains Soy, Milk

BID Specification

Tamale -Frozen, Cooked Beef in Red Sauce. Each 2.50 oz tamale provides 0.50 OZ Meat/Meat Alternate and 1.00 OZ EQV Grains towards the NSLP. Preparation instruction printed on outside of case. Tamales are wrapped in a corn husk and bulk packed. 120 count. No more than 150 mg Sodium, Less than 12% calories from saturated fat, 0 Trans Fat added, No less than 140 Kcal. Hand held-Fully cooked. Los Cabos Brand 99440

Nutritional Information

Serving Size	2.500 oz. (70.88 g)	% Calories from Fat	56.14%	Basis of Analysis: as Cooked.			
Servings Per Package:	1	% Calories from Sat Fat	11.57%	Fat Change +/- 0% Moisture Change +/- 0%			
Calories (Kcal)	143.17	% Sugar	0.58%	Data Source: USDA Handbook 8			
Calories from Fat	80.37	Fats		Vitamins	%DV	Minerals	%DV
Protein (g)	5.71	Total Fat (g)	8.93	Vitamin A (RE)	98.59	Iron (mg)	0.31 2%
Carbohydrates (g)	10.72	Saturated Fat (g)	1.84	Vitamin A (IU)	413.12 8%	Sodium (mg)	142.96
Sugars (g)	0.41	Trans Fat (g)*	0.84	Vitamin C (mg)	2.87 4%	Calcium (mg)	4.34 0%
Tot. Dietary Fiber (g)	1.00	Cholesterol (mg)	12.51			Potassium (mg)	19.13
Ash (g)	1.06	Water (g)	40.72	*-Trans Fats naturally occurring			

Heating Instructions

Heating Instructions: Tamales are precooked. FOR BEST RESULTS, STEAM FROM A REFRIGERATED STATE. Leave husks on during heating. Tamales should be reheated to minimum internal temp of 140 deg. F. Always be careful working around steam. Heating times may vary due to variation in equipment used. Convection Oven: 350 deg. F until tamales reach a minimum internal temp. of 140 deg. F. Frozen: 20-25 min. Refrigerated: 15-20 min. Steamed: Place tamales in a steamer or in a re-heating unit with husks so that the tamales do not come in direct contact with the water. Steam on high heat in a covered pan or unit until all the tamales reach a minimum internal temp of 140 deg. F. Frozen: 30-40 mins. Refrigerated: 20-30 minutes.

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

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



10706574994406

Beef tamales in Red Sauce

Bulk Pack



Keep Frozen

Lot: 08061805
21808

Heating Instructions: Tamales are precooked. **FOR BEST RESULTS, STEAM FROM A REFRIGERATED STATE.** Leave husks on during heating. Tamales should be reheated to minimum internal temp of 140 deg. F. Always be careful working around steam. Heating times may vary due to variation in equipment used.

Convection Oven: 350 deg. F until tamales reach a minimum internal temp. of 140 deg. F. Frozen: 20-25 min. Refrigerated: 15-20 min.

Steamed: Place tamales in a steamer or in a re-heating unit with husks so that the tamales do not come in direct contact with the water. Steam on high heat in a covered pan or unit until all the tamales reach a minimum internal temp of 140 deg. F. Frozen: 30-40 mins. Refrigerated: 20-30 mins.

Ingredients: Masa: Dough [Whole Kernel Stone Ground White Corn, Water, Chicken Broth (Water, Chicken, Onion, Garlic Powder, Salt), Margarine (Vegetable Oil Blend (Palm Oil and Soybean Oil), Water, Salt, Contains less Than 2% of Non-Fat Dry Milk, Soy Lecithin, Vegetable Mono & Diglycerides, Potassium Sorbate (A Preservative), Citric Acid, Natural and Artificial Flavor, Beta Carotene (color), Vitamin A Palmitate Added), Enriched Extra Fancy Long Grain Rice [enriched with Iron (Ferric Orthophosphate), Niacin, Thiamine (Thiamine Mononitrate) and Folic Acid], Garlic, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate). Filling: Cooked Beef, Red Sauce (Chili California, Whole Tomatoes (Fresh Vine Ripened California Tomatoes, Tomato Juice, Salt, May Contain Calcium Chloride and/or Citric Acid), Green Chile Peppers (Green Chiles, Water, Salt and Citric Acid), Water].

Contains: Soybean, Milk.

Serving size 2.5 oz. Servings per container 120 Net weight 18.75 Lbs.

Distributed By: M.C.I. Foods, Inc. Santa Fe Springs, Ca 90670 U.S.A

99440

Shredded Beef Tamales in Red Sauce Tamal de Res en Salsa Roja

120 Ct. 2.5 oz. Tamales/ Bulk Pack



10706574994406

Distributed By: M.C.I. FOODS, Inc. Santa Fe Springs, Ca. 90670 U.S.A.



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 carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Beef Tamales in Red Sauce Code No.: 99440

Manufacturer: M.C.I. Foods, Inc. Case/Pack/Count/Portion/Size: 120ct/2.50oz.

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 *
Cooked, Shredded Beef Rib Roast, Blade Meat	0.91	X	0.56	0.5096
without Bone		X		
		X		
A. Total Creditable M/MA Amount¹				0.50

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

**Per the declared Meat/Meat Alternate on the CN label of the tortilla. Documentation provided upon request.

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, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					0.50

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total 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.

Total weight (per portion) of product as purchased 2.50 oz.

Total creditable amount of product (per portion) 0.50 oz.

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 2.50 ounce serving of the above product (ready for serving) contains 0.50 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Dan Southard
Signature

President
Title

Dan Southard
Printed Name

7-1-2018
Date

562-977-4006
Phone Number



**Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)**

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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Beef Tamales in Red Sauce Code No.: 99440

Manufacturer: M.C.I. Foods, Inc. Serving Size 2.50 oz.
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes No **How many grams:** _____
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole Kernel White Corn	17.17 g	16 g	1.07
Long Grain Rice	1.80 g	16 g	0.11
			1.18
Total Creditable Amount³			1.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 2.50 oz. Total contribution of product (per portion) 1.00 oz equivalent

I certify that the above information is true and correct and that a 2.50 ounce portion of this product (ready for serving) provides 1.00 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Dan Southard
Signature

President
Title

Dan Southard
Printed Name

7-1-2018
Date

562-977-4006
Phone Number





99440 Beef Tamale in Red Sauce 2.50 oz.

Nutrition Facts

Serving Size 1 Tamale (71g)

Servings Per Container 120

Amount Per Serving

Calories 140 **Calories from Fat 80**

% Daily Value*

Total Fat 9g **14%**

Saturated Fat 2g **10%**

 Trans Fat 1g

Cholesterol 15mg **5%**

Sodium 140mg **6%**

Total Carbohydrate 11g **4%**

 Dietary Fiber 1g **4%**

 Sugars 0g

Protein 6g

Vitamin A 8% • Vitamin C 4%

Calcium 0% • Iron 2%

*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
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

Multi Column: 99440 Beef Tamale with Red Sauce 2.50oz

Multi-Column

Nutrients		Per Serving	Per 100g	Nutrients		Per Serving	Per 100g
Basic Components				Vitamin B6 (mg)		0.01	0.02
Gram Weight (g)		70.87	100.00	Vitamin B12 (mcg)		0.11	0.16
Calories (kcal)		143.17	202.00	Biotin (mcg)		0.10	0.14
Calories from Fat (kcal) 56.14%		80.37	113.40	Vitamin C (mg)		2.87	4.05
Calories from SatFat (kcal) 11.54%		16.52	23.31	Vitamin D - IU (IU)		0	0
Protein (g)		5.71	8.06	Vitamin D - mcg (mcg)		0	0
Carbohydrates (g)		10.72	15.12	Vitamin E - IU (IU)		0.79	1.11
Total Dietary Fiber (g)		1.00	1.41	Vitamin E - Alpha-Toco (mg)		0.52	0.74
Total Soluble Fiber (g)		0.01	0.02	Vitamin E - Alpha-Toco Equiv (mg)		0.52	0.74
Total Insoluble Fiber (g)		0.04	0.05	Vitamin E - mg (mg)		0.52	0.74
Total Sugars (g) 0.58%		0.41	0.58	Folate (mcg)		4.88	6.89
Monosaccharides (g)		0	0	Folic Acid (mcg)		--	--
Disaccharides (g)		0	0	Folate, DFE (mcg DFE)		4.88	6.89
Other Carbs (g)		2.93	4.14	Folate, food (mcg)		--	--
Fat (g)		8.93	12.60	Vitamin K (mcg)		7.09	10.01
Saturated Fat (g)		1.84	2.59	Pantothenic Acid (mg)		0.04	0.06
Mono Fat (g)		1.91	2.70	Minerals			
Poly Fat (g)		1.67	2.35	Calcium (mg)		4.34	6.12
Cholesterol (mg)		12.51	17.65	Chloride (mg)		0	0
Trans Fatty Acid (g)		0.84	1.18	Chromium (mcg)		0	0
Water (g)		40.72	57.45	Copper (mg)		0.01	0.01
Ash (g)		1.06	1.49	Fluoride (mg)		0	0
Vitamins				Iodine (mcg)		0.47	0.66
Vitamin A - IU (IU)		413.12	582.90	Iron (mg)		0.31	0.44
Vitamin A - RE (RE)		98.59	139.11	Magnesium (mg)		1.58	2.23
Vitamin A - RAE (mcg)		55.02	77.63	Manganese (mg)		0.04	0.05
Carotenoid RE (RE)		8752.21	12349.00	Molybdenum (mcg)		0	0
Retinol RE (RE)		63.71	89.89	Phosphorus (mg)		16.06	22.66
Beta-Carotene (mcg)		44.07	62.18	Potassium (mg)		19.13	26.99
Vitamin B1 (mg)		0.01	0.01	Selenium (mcg)		0.53	0.75
Vitamin B2 (mg)		0.05	0.07	Sodium (mg)		142.96	201.71
Vitamin B3 (mg)		0.11	0.15	Zinc (mg)		0.45	0.63
Vitamin B3 - Niacin Equiv (mg)		0.17	0.24				