



Product Specification and Nutritional Information

Current Revision Date: 2/12/2020 Replaces Spec Dated 5/24/2019



Stock Code		Product Name							
71686		Shredded Beef Chile Colorado Burrito							
Individually Wrapped		Shredded Beef in Red Chile Sauce, Refried Beans & Pepper Jack Cheese on a Whole Wheat Flour Tortilla							
Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High	
6.450	36	14.51	10706574716862	15.97	0.618	19.000 L 15.500 W 3.625 H	66	6 x 11	
Child Nutrition (CN) Meal Pattern Contributions¹									
		CN #		CN Date		CN Expiration Date			
Each 6.450 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		2.25	2.25						
--- OR ---									
B		1.75	2.25	1/8					

* - 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: Fillings: [Beef Chile Colorado: Cooked Diced Beef With Juices (Beef, Water, Salt), Water, Diced Onion, Modified Food Starch (Refined from Corn), Spices, Contains 2% or less of: Tomato Paste, Chipotle Puree (Chipotle, Water, and Citric Acid. May also contain Salt), White Vinegar, Garlic Puree, Onion Powder, Garlic Powder, and Sea Salt. Refried Beans: Water, Pinto Beans (Pinto Beans, Cooked Pinto Beans [(Water, Pinto Beans), and Salt], Contains 2% or less of: Diced Onion, Soybean Oil, Sea Salt, Garlic, Garlic Powder, and Corn Starch. Pepper Jack Cheese: Monterey Jack Cheese with Jalapeno Peppers (Pasteurized Milk, Cheese Culture, Jalapeno Peppers, Salt, & Enzymes)].

Whole Wheat Flour Tortilla: Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Malted Barley, Ferrous Sulfate, Niacin, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Vegetable Oil (May Contain Soybean Or Cottonseed Oils), Leavening (Corn Starch, Sodium Bicarbonate, Sodium Acid Pyrophosphate, Rice Flour, Monocalcium Phosphate), Salt, Guar Gum, Fumaric Acid, L-Cysteine.

Allergen Statement Contains: Wheat, Milk.

BID Specification

Burrito -Frozen Shredded Beef Chile Colorado- Shredded Beef in Red Chile Sauce, Refried Beans and Pepper Jack Cheese on a Whole Wheat Flour Tortilla. Each 6.45 oz. burrito provides 2.25 OZ EQV Meat/Meat Alternate and 2.25 OZ EQV Grains OR 1.75 OZ EQV Meat/Meat Alternate and 1/8 cup legume vegetables and 2.25 OZ EQV Grains towards the NSLP, Whole Grain Rich Flour Tortilla. Burritos are hand-wrapped in ovenable foil sheets. 36 count. Preparation instructions included on box. No more than 665 mg Sodium, Less than 18% Calories from Saturated fat, 0 Trans Fat Added. No less than 385 Kcal. Hand held, Fully Cooked. Heat & Serve. Cabo Primo Brand 71686

Basis of Analysis: as Cooked.

Nutritional Information

Serving Size	6.450 oz. (182.86 g)	% Calories from Fat	36.06%	Fat Change +/- 0% Moisture Change +/- 0%	
Servings Per Package:	1	% Calories from Sat Fat	17.21%	Data Source: USDA Handbook 8	
Calories (Kcal)	386.90	% Sugar	0.39%		
Calories from Fat	139.50	Fats		Vitamins	%DV
Protein (g)	21.31	Total Fat (g)	15.50	Vitamin A (RAE)	74.34 8%
Carbohydrates (g)	40.65	Saturated Fat (g)	7.40	Vitamin A (IU)	395.46
Sugars (g)	0.72	Trans Fat (g)*	0.00	Vitamin C (mg)	1.20 2%
Tot. Dietary Fiber (g)	5.97	Cholesterol (mg)	44.58	Vitamin D (mcg)	6.27 30%
Ash (g)	2.10	Water (g)	96.20	Iron (mg)	3.55 20%
Added Sugars (g)	0.00			Sodium (mg)	663.29
				Calcium (mg)	341.80 25%
				Potassium (mg)	496.39 10%

*-Trans Fats naturally occurring

Heating Instructions

Heating Instructions: FOR BEST RESULTS, HEAT FROM A REFRIGERATED STATE. THAW IN REFRIGERATOR FOR 24-48 HOURS. Place foil wrapped burritos on a sheet pan lined with parchment paper. Heat to an internal temperature of 160 degrees F. Caution: Do not over heat; heating above 165 F. may cause filling leakage. Heating times may vary due to variation in equipment used. Frozen: Preheat oven to 300 degrees F. and Heat for 45-55 minutes. Refrigerated: Heat for 20-30 minutes. Caution: Contents will be HOT. Serve burrito with foil wrap on product. Microwave (Results May Vary): REMOVE FOIL WRAPPER prior to heating. Frozen: Heat on High for 1 minute and 40 seconds. Flip halfway through. Let rest for 1 min. before consuming. Refrigerated: Heat for 40 seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min. before consuming. Do not Fry.

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



Shredded Beef Chile Colorado Burrito

Shredded Beef in Red Chile Sauce, Refried Beans & Pepper Jack Cheese on a Whole Wheat Flour Tortilla

36 CT - 6.45 OZ.

WC63 PK010

Individually Wrapped
DOP: 013-20-D4

KEEP FROZEN

FOR INSTITUTIONAL USE ONLY

Lot # **64172**

Ingredients: Fillings: [Beef Chile Colorado: Cooked Diced Beef With Juices (Beef, Water, Salt), Water, Diced Onion, Modified Food Starch (Refined from Corn), Spices, Contains 2% or less of: Tomato Paste, Chipotle Puree (Chipotle, Water, and Citric Acid. May also contain Salt), White Vinegar, Garlic Puree, Onion Powder, Garlic Powder, and Sea Salt. Refried Beans: Water, Pinto Beans (Pinto Beans, Cooked Pinto Beans [(Water, Pinto Beans), and Salt], Contains 2% or less of: Diced Onion, Soybean Oil, Sea Salt, Garlic, Garlic Powder, and Corn Starch. Pepper Jack Cheese: Monterey Jack Cheese with Jalapeno Peppers (Pasteurized Milk, Cheese Culture, Jalapeno Peppers, Salt, & Enzymes)].

Whole Wheat Flour Tortilla: Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Malted Barley, Ferrous Sulfate, Niacin, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Vegetable Oil (May Contain Soybean Or Cottonseed Oils), Leavening (Corn Starch, Sodium Bicarbonate, Sodium Acid Pyrophosphate, Rice Flour, Monocalcium Phosphate), Salt, Guar Gum, Fumaric Acid, L-Cysteine.

Heating Instructions: FOR BEST RESULTS, HEAT FROM A REFRIGERATED STATE. THAW IN REFRIGERATOR FOR 24-48 HOURS. Place foil wrapped burritos on a sheet pan lined with parchment paper. Heat to an internal temperature of 160 degrees F. Caution: Do not over heat; heating above 165 F. may cause filling leakage. Heating times may vary due to variation in equipment used. Frozen: Preheat oven to 300 degrees F. and Heat for 45-55 minutes. Refrigerated: Heat for 20-30 minutes. Caution: Contents will be HOT. Serve burrito with foil wrap on product. Microwave (Results May Vary): REMOVE FOIL WRAPPER prior to heating. Frozen: Heat on High for 1 minute and 40 seconds. Flip halfway through. Let rest for 1 min. before consuming. Refrigerated: Heat for 40 seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min. before consuming. Do not Fry.

Stock Code

Proudly Made in the USA

Contains: Wheat, Milk.

71686

NET WT. 14 LBS. 8.20 OZ.

M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA

Stock Code
71686
Lot #
64172



10706574716862

CP-Non-CN-Meat
CP-Non-CN-Meat



10706574716862

**SHREDDED
BEEF & CHEESE
CHILE COLORADO
BURRITO**

CONTAINS WHEAT & MILK



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: Shredded Beef Chile Colorado Burrito Code No.: 71686

Manufacturer: M.C.I. Foods, Inc. Case/Pack/Count/Portion/Size: 36ct/6.45oz.

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 *
Pinto Beans, dry	0.3298	X	1.3125	0.4328
Pinto Beans, IQF	0.2692		0.5544	0.1492
Pepper Jack Cheese	1.00	X	1	1.00
Beef Chuck Steak, Eye Roll w/o Bone	1.0584	X	0.74	0.7832
A. Total Creditable M/MA Amount¹				2.3652

*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, 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)					2.25

*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 6.45 oz.

Total creditable amount of product (per portion) 2.25 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 6.45 ounce serving of the above product (ready for serving) contains 2.25 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

02/12/2020
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: Shredded Beef Chile Colorado Burrito Code No.: 71686

Manufacturer: M.C.I. Foods, Inc. Serving Size 6.45 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 Wheat Flour (30.6%)	19.5189	16	1.2199
Enriched Flour (29.4%)	18.7535	16	1.172
			2.3919
Total Creditable Amount³			2.25

*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 6.45 oz. Total contribution of product (per portion) 2.25 oz equivalent

I certify that the above information is true and correct and that a 6.45 ounce portion of this product (ready for serving) provides 2.25 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

02/12/2020
Date

562-977-4006
Phone Number



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 <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Shredded Beef Chile Colorado Burrito Code: 71686

Manufacturer: M.C.I. Foods, Inc. Serving Size: 6.45 oz.

I. Vegetable Component

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

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 ¹ (quarter cups)	
Pinto Beans, dry	legume	0.3298	X	1.3125	0.4328	
Pinto Beans, IQF	legume	0.2692	X	0.5544	0.1492	
			X			
Total Creditable Vegetable Amount:					0.582	
<ul style="list-style-type: none"> ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. Vegetables and vegetable purees credit on volume served. At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 					Total Cups Beans/Peas (Legumes)	1/8
					Total Cups Dark Green	
					Total Cups Red/Orange	
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 6.45 ounce serving of the above product contains 1/8 cup(s) of legume vegetables.

(vegetable subgroup)

Signature

President
Title

Dan Southard
Printed Name

02/12/2020
Date

562-977-4006
Phone Number