



Product Specification and Nutritional Information

Current Revision Date: 9/10/2019 Replaces Spec Dated 6/14/2019



Stock Code		Product Name							
73350		Cheese Enchiladas in Sauce							
DUAL-OVENABLE TRAY									
Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High	
7.650	36	17.21	10706574733500	20.85	1.148	19.750 L 15.750 W 6.375 H	48	6 x 8	
Child Nutrition (CN) Meal Pattern Contributions ¹									
		CN #	CN Date	CN Expiration Date					
Each 7.650 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		2.00	2.00		1/8				
--- OR ---									
B		2.00	2.00		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: Reduced Fat Cheddar Cheese Enchiladas [Whole Grain Corn Tortilla (Whole Grain Corn, Water, Lime, Cellulose Gum). Reduced Fat Cheddar Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Cheese Color, Enzymes)]. Enchilada Sauce [Water, Tomato Puree (Tomatoes and Citric Acid. May also contain: Water, Salt and Calcium Chloride), Modified Food Starch (Refined from Corn), Contains 2% or less of: Smoked Paprika (for flavor), Spices, Garlic Puree, Chipotle Puree (Chipotle, Water, and Citric Acid. May also contain Salt), Light Fire Roasted Green Jalapeno Puree (Green Jalapeno Peppers, Water and Citric Acid), Garlic Powder, Onion Powder, Cider Vinegar, Salt, and Soybean Oil]. Two Cheese Blend: [Cheddar Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes, & Annatto (coloring)), May Contain One or More of the Following: Powdered Cellulose, and/or Corn and/or Potato Starch (to prevent caking), Natamycin (a natural mold inhibitor) and Monterey Jack Cheese (Pasteurized Milk, Cheese Cultures, Salt, & Enzymes, May Contain One or More of the Following: Powdered Cellulose, and/or Corn and/or Potato Starch (to prevent caking), Natamycin (a natural mold inhibitor)].

Allergen Statement Contains MILK

BID Specification

Entrée -Frozen- Reduced Fat Cheddar Cheese Enchiladas with enchilada sauce, topped with blend of Cheddar and Monterey Jack Cheese. Each 7.65 oz. portion provides 2.00 OZ EQV Meat Alternate, 1/8 cup Red/Orange Vegetables and 2.00 OZ EQV Grains towards the NSLP. Entrée is pre-portioned into a dual ovenable tray and wrapped with clear ovenable film that can be recycled. 36 count. Preparation instruction printed on outside of case. No more than 600 mg Sodium, Less than 22% calories from saturated fat, 0 Trans Fat fat added, No less than 350 Kcal. Vegetarian. Los Cabos Brand 73350.

Nutritional Information

Serving Size 7.650 oz. (216.88 g)
 Servings Per Package: 1
 Calories (Kcal) 358.07
 Calories from Fat 166.77
 Protein (g) 14.99
 Carbohydrates (g) 36.01
 Sugars (g) 1.43
 Tot. Dietary Fiber (g) 5.37
 Ash (g) 3.06

% Calories from Fat 46.57%
 % Calories from Sat Fat 21.99%
 % Sugar 0.66%

Fats

Total Fat (g) 18.53
 Saturated Fat (g) 8.75
 Trans Fat (g)* 0.57
 Cholesterol (mg) 52.62
 Water (g) 119.37

Basis of Analysis: as Cooked.

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

Vitamins	%DV	Minerals	%DV
Vitamin A (RE)	211.7	Iron (mg)	1.74 10%
Vitamin A (IU)	1,180.8 25%	Sodium (mg)	589.88
Vitamin C (mg)	2.80 4%	Calcium (mg)	419.16 40%
		Potassium (mg)	173.41

*-Trans Fats naturally occurring

Heating Instructions

Heating Instructions: FOR BEST RESULTS, HEAT FROM A REFRIGERATED STATE. Tray is dual-ovenable (microwave and oven). Heat to an internal temperature of 160 deg. F. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 350 deg. F. Frozen: Heat for 22-28 min. Refrigerated: Heat for 10-15 min. Conventional Oven: Preheat Oven to 350 deg. F. Frozen: Heat for 24-32 min. Refrigerated: Heat for 14-17 min. Microwave: Frozen: Heat on High for 2 minutes and 30 seconds to 4 minutes and 15 seconds. Let rest for 1 min. before consuming. Refrigerated: Heat for 1 minute and 15 seconds. Let rest for 1 min. before consuming. Max Hold Time 2 hr. Caution: Contents will be hot, be careful when removing outer wrapper.

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

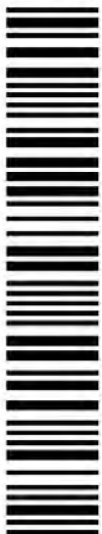
M.C.I. FOODS, INC. 13013 Molette St., Santa Fe Springs, CA 90670 562-977-4000 or 800-704-4661

Stock Code

73350

Lot #

63173



1070657473350

NON-FED
NON-FED



1070657473350



Cheese Enchiladas in Sauce

DUAL-OVENABLE TRAY

DOP: 242-19-D4

**FOR INSTITUTIONAL USE ONLY
KEEP FROZEN**

36 CT - 7.65 OZ.
WC94 PF108

Lot #

63173

Ingredients: Reduced Fat Cheddar Cheese Enchiladas [Whole Grain Corn Tortilla (Whole Grain Corn, Water, Lime, Cellulose Gum). Reduced Fat Cheddar Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Cheese Color, Enzymes)]. Enchilada Sauce [Water, Tomato Puree (Tomatoes and Citric Acid. May also contain: Water, Salt and Calcium Chloride), Modified Food Starch (Refined from Corn), Contains 2% or less of: Smoked Paprika (for flavor), Spices, Garlic Puree, Chipotle Puree (Chipotle, Water, and Citric Acid. May also contain Salt), Light Fire Roasted Green Jalapeno Puree (Green Jalapeno Peppers, Water and Citric Acid), Garlic Powder, Onion Powder, Cider Vinegar, Salt, and Soybean Oil]. Two Cheese Blend: [Cheddar Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes, & Annatto (coloring)), May Contain One or More of the Following: Powdered Cellulose, and/or Corn and/or Potato Starch (to prevent caking), Natamycin (a natural mold inhibitor) and Monterey Jack Cheese (Pasteurized Milk, Cheese Cultures, Salt, & Enzymes, May Contain One or More of the Following: Powdered Cellulose, and/or Corn and/or Potato Starch (to prevent caking), Natamycin (a natural mold inhibitor)].

Heating Instructions: FOR BEST RESULTS, HEAT FROM A REFRIGERATED STATE. Tray is dual-ovenable (microwave and oven). Heat to an internal temperature of 160 deg. F. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 350 deg. F. Frozen: Heat for 22-28 min. Refrigerated: Heat for 10-15 min. Conventional Oven: Preheat Oven to 350 deg. F. Frozen: Heat for 24-32 min. Refrigerated: Heat for 14-17 min. Microwave: Frozen: Heat on High for 2 minutes and 30 seconds to 4 minutes and 15 seconds. Let rest for 1 min. before consuming. Refrigerated: Heat for 1 minute and 15 seconds. Let rest for 1 min. before consuming. Max Hold Time 2 hr. Caution: Contents will be hot, be careful when removing outer wrapper.

Stock Code

Proudly Made in the USA

73350

Contains MILK

NET WT. 17 LBS. 3.40 OZ.

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



073-17-04-1100



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: Cheese Enchiladas in Sauce Code No.: 73350

Manufacturer: M.C.I. Foods, Inc. Serving Size 7.65 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 Grain Corn Flour (58%)	32.886	16	2.055
			2.055
Total Creditable Amount³			2.00

*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 7.65 oz. Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 7.65 ounce portion of this product (ready for serving) provides 2.00 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

09-10-19
Date

562-977-4006
Phone Number



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: Cheese Enchiladas in Sauce Code No.: 73350

Manufacturer: M.C.I. Foods, Inc. Case/Pack/Count/Portion/Size: 36ct/7.65oz.

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 *
RF Cheddar Cheese	1.80	X	1	1.80
RF Monterey Jack Cheese	0.10	X	1	0.10
Cheddar Cheese	0.10	X		0.10
A. Total Creditable M/MA Amount¹				2.00

*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)					2.00

*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 7.65 oz.

Total creditable amount of product (per portion) 2.00 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 7.65 ounce serving of the above product (ready for serving) contains 2.00 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

09-10-19
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: Cheese Enchiladas in Sauce Code: 73350

Manufacturer: M.C.I. Foods, Inc. Serving Size: 7.65 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)	
Tomato Puree	Red/Orange	0.82125	X	0.900	0.739125	
Jalapeno Puree	Other	0.03285	X	0.49875	0.01638	
			X			
Total Creditable Vegetable Amount:					0.7555	
<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)	
					Total Cups Dark Green	
					Total Cups Red/Orange	1/8
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 7.65 ounce serving of the above product contains 1/8 cup(s) of red/orange vegetables.
(vegetable subgroup)