



Product Specification and Nutritional Information

Current Revision Date: 12/6/2019 Replaces Spec Dated



Stock Code		Product Name							
97578		Bean & Cheese Burritos							
Individually Wrapped									
Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High	
4.760	96	28.56	10706574975788	31.33	1.140	19.250 L 14.625 W 7.000 H	48	6 x 8	
Child Nutrition (CN) Meal Pattern Contributions ¹				CN #	CN Date	CN Expiration Date			
Each 4.760 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						
--- OR ---									
B		1.50	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: Filling: Water, Pinto Beans, Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto Color), Textured Vegetable Protein Product (Soy Flour, Caramel Color, Zinc Oxide, Ferrous Sulfate, Niacinamide, Calcium Pantothenate, Pyridoxine Hydrochloride (B6), Riboflavin (B2), Thiamine Mononitrate (B1), Vitamin A Palmitate, and Vitamin B12), Contains 2% or Less of: Spices, Garlic Powder, Salt, and Modified Food Starch (Refined from Corn).

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate), Annatto & Turmeric.

Allergen Statement Contains WHEAT, SOY, MILK

BID Specification

Burrito -Frozen Bean & Cheese. Each 4.76 oz burrito provides 2.00 OZ Meat Alternate and 2.00 OZ EQV Grain OR 1.50 OZ Meat Alternate and 2.00 OZ EQV Grain and 1/8 cup Legume Vegetable towards the NSLP, Whole Grain Rich Tortilla. Preparation instruction printed on outside of case. Burrito is individually wrapped ovenable film containing high impact graphics that can be recycled. 96 count. No more than 455 mg Sodium, Less than 10% Calories from Saturated fat, 0 Trans Fat Added. No less than 280 Kcal. Hand held, Fully Cooked. Heat & Serve.-Vegetarian Los Cabos Brand 97578

Nutritional Information

Serving Size 4.760 oz. (134.95 g)
 Servings Per Package: 1
 Calories (Kcal) 285.76
 Calories from Fat 67.23
 Protein (g) 15.15
 Carbohydrates (g) 40.04
 Sugars (g) 1.69
 Tot. Dietary Fiber (g) 7.55
 Ash (g) 2.86
 Added Sugars (g) 0.00

% Calories from Fat 23.53%
 % Calories from Sat Fat 9.26%
 % Sugar 1.25%

Fats

Total Fat (g) 7.47
 Saturated Fat (g) 2.94
 Trans Fat (g)* 0.00
 Cholesterol (mg) 12.11
 Water (g) 69.59

Vitamins

Vitamin A (RAE) 46.96 6%
 Vitamin A (IU) 276.96
 Vitamin C (mg) 1.49 2%
 Vitamin D (mcg) 0.51 6%

Minerals

Iron (mg) 3.60 20%
 Sodium (mg) 451.48
 Calcium (mg) 147.54 10%
 Potassium (mg) 538.85 10%

*-Trans Fats naturally occurring

Basis of Analysis: as Cooked.

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

Heating Instructions

Heating Instructions: FOR BEST RESULTS, HEAT FROM A REFRIGERATED STATE. Place burritos on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 19-21 min. Refrigerated: Heat for 11-13 min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 24-28 min. Refrigerated: Heat for 13-15 min. Microwave: Frozen: Heat on High for 50 seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min. before consuming. Refrigerated: Heat for 45 seconds. Let rest for 15 seconds. Heat for another 15 seconds. Let rest for 1 min. before consuming. Do not Fry.

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

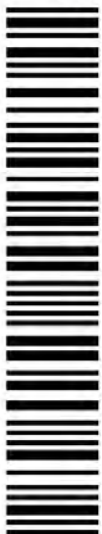
M.C.I. FOODS, INC. 13013 Molette St., Santa Fe Springs, CA 90670 562-977-4000 or 800-704-4661

Stock Code

97578

Lot #

64079



10706574975788

NON-FED
NON-FED



10706574975788

Stock Code

97578

Proudly Made in the USA

Bean & Cheese Burritos

FOR INSTITUTIONAL USE ONLY KEEP FROZEN

Individually Wrapped

DOP: 354-19-D3

Ingredients: Filling: Water, Pinto Beans, Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto Color), Textured Vegetable Protein Product [Soy Flour, Caramel Color, Zinc Oxide, Ferrous Sulfate, Niacinamide, Calcium Pantothenate, Pyridoxine Hydrochloride (B6), Riboflavin (B2), Thiamine Mononitrate (B1), Vitamin A Palmitate, and Vitamin B12], Contains 2% or Less of: Spices, Garlic Powder, Salt, and Modified Food Starch (Refined from Corn).

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate), Annatto & Turmeric.

Heating Instructions: FOR BEST RESULTS, HEAT FROM A REFRIGERATED STATE. Place burritos on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 19-21 min. Refrigerated: Heat for 11-13 min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 24-28 min. Refrigerated: Heat for 13-15 min. Microwave: Frozen: Heat on High for 50 seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min. before consuming. Refrigerated: Heat for 45 seconds. Let rest for 15 seconds. Heat for another 15 seconds. Let rest for 1 min. before consuming. Do not Fry.

96 CT - 4.76 OZ.
W102 PF099

Lot #

64079

Contains WHEAT, SOY, MILK
NET WT. 28 LBS. 8.96 OZ.

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





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: Bean & Cheese Burritos Code No.: 97578

Manufacturer: M.C.I. Foods, Inc. Case/Pack/Count/Portion/Size: 96/4.76oz.

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	0.668	X	1.3125	0.876
Cheddar Cheese	0.411	X	1	0.411
Whole Wheat Soy Flour Tortilla	0.44**	X	1	0.44
A. Total Creditable M/MA Amount¹				1.727

*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***
Textured Vegetable Protein, KPF	0.099	X	50	÷ by 18	0.275
Ultra Soy Minced C(F)		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					0.275
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 4.76 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 4.76 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

12-06-19
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: Bean & Cheese Burritos Code No.: 97578

Manufacturer: M.C.I. Foods, Inc. Serving Size 4.76 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:** 2.35g
(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 (28.553%)	16.351	16	1.021
Enriched Flour (27.434%)	15.710	16	0.981
			2.002
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 4.76 oz. Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 4.76 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

12-06-19
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: Bean & Cheese Burritos Code: 97578

Manufacturer: M.C.I. Foods, Inc. Serving Size: 4.76 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	0.668	X	1.3125	0.876	
			X			
			X			
Total Creditable Vegetable Amount:					0.876	
<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)	1/4
					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 4.76 ounce serving of the above product contains 1/4 cup(s) of legume vegetables.
(vegetable subgroup)