

# **Product Specification and Nutritional Information**

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



Micalcan	20000										MCAICAITTOO	
Stock Code 94781			Product Name									
		Cheese, Beef, Chicken & Textured Vegetable Protein Taco Snack										
Individu Wrapp	,											
Net Wt. (oz)	Case Pack	Case Ne Wt. (Lbs)	·   • • •		Ship (Lb		Case Cube	I Case II	Case Dimensions (in)		Tie/High	
4.440	96	26.64	10706574	947815	29	9.41	1.140	19.250 <b>L</b>	19.250 <b>L</b> 14.625 <b>W</b> 7.000 <b>H</b>		6 x 8	
Child Nu	itrition (C	N) Meal Pa	ttern Contr	ribution	s <sup>1</sup>	CN#		CN Date	CN Expirat	ion Date		
Each 4.440 oz.			Meat/Meat		alent	Legu		Red/Orange	Dark Green	Starchy	Other	
portion provides*:			Alternate. (oz)	Grain	s (oz)	veg (	cup)	veg (cup)	veg (cup)	veg (cup)	veg (cup)	
Α			2.00	2.0	0							
(	OR											
В			2.00	2.00	)							

<sup>\* -</sup> use the crediting in row A or row B, but not both. (based on the dual meat alternate/vegetable crediting for legumes.)

## Ingredient Statement

Ingredients: Filling: Water, Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto Color), Ground Beef (Not More Than 20% Fat), Mechanically Separated Chicken (may contain up to 6% retained water), 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], Crushed Tomatoes and Salt. May also contain: Tomato Juice and/or Puree, Citric Acid, Water, and Calcium Chloride), Contains 2% or Less of: Spices, Taco Seasoning [Spices (Including Paprika, Cumin, and Oregano), Onion, Garlic, Potato Flour, Enriched Wheat Flour (Flour, Niacin, Iron, Thiamine Mononitrate (B1), Riboflavin (B2), Folic Acid), Cocoa, Corn Syrup Solids, Citric Acid, Natural Flavor], Minced Onion, Salt, Isolated Soy Protein with Less Than 2% Lecithin, 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, MILK, SOY

#### **BID Specification**

Burrito-Frozen, Cheese, Beef & Chicken flavored with savory taco seasoning. Product is rolled like a burrito in a yellow flour whole grain rich tortilla. Each 4.44 oz. burrito provides 2.00 OZ EQV Meat/Meat Alternate and 2.00 OZ EQV Grains 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 520mg Sodium, Less than 15% calories from saturated fat, 0 Trans Fat added, No less than 295 Kcal. Hand held-Fully cooked. Los Cabos Brand 94781

					Basi	S OT A	naiysis: as coo	кеа.
Nutritional Informa Serving Size 4.440 oz. ( Servings Per Package:	〔125.87 g ) <b>1</b>	% Calories fron % Calories fron % Sugar		37.81% 14.30% 1.39%	•	•	0% Moisture Cha SDA Handbook 8	•
Calories (Kcal)	298.22	<u>Fats</u>		Vitamins		%DV	Minerals	%DV
Calories from Fat	112.77			\(\frac{1}{2} \tau_{1} \tau_{2} \tau_{1} \tau_{2} \tau_{1} \tau_{2} \tau_{1} \tau_{2} \tau_{2	DAE\	- 001		
Protein (g)	16.56	Total Fat (g)	12.53	Vitamin A (	RAE) 63.4	8%	Iron (mg)	3.62 20%
Carbohydrates (g)	30.97	Saturated Fat (g)	4.74	Vitamin A (	IU) 417.31		Sodium (mg)	513.35
Sugars (g)	1.75	Trans Fat (g)*	0.00	Vitamin C (	mg) 0.65	2%	Calcium (mg)	153.23 10%
Tot. Dietary Fiber (g)	5.30	Cholesterol (mg)	32.56	Vitamin D (	(mcg) 0.54	6%	Potassium (mg)	398.18 8%
Ash (g)	2.78	Water (g)	64.16	·	. 3/			
Added Sugars (g)	0.01			*-Trans	Fats natura	lly occu	ırring	

## **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. Let rest for 1 min. before consuming. Do not Fry.

<sup>1 -</sup> if there is a CN number and CN date listed, the item is CN labeled.

# Cheese, Beef, Chicken & Textured Vegetable Protein Taco Snack

Individually Wrapped DOP: 326-19-D2

# KEEP FROZEN FOR INSTITUTIONAL USE ONLY



Ingredients: Filling: Water, Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto Color), Ground Beef (Not More Than 20% Fat), Mechanically Separated Chicken (may contain up to 6% retained water), 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], Crushed Tomatoes (Tomatoes and Salt. May also contain: Tomato Júice and/or Puree, Citric Acíd, Water, and Calcium Chloride), Contains 2% or Less of: Spices, Taco Seasoning [Spices (Including Paprika, Cumin, and Oregano), Onion, Garlic, Potato Flour, Enriched Wheat Flour (Flour, Niacin, Iron, Thiamine Mononitrate (B1), Riboflavin (B2), Folic Acid), Cocoa, Corn Syrup Solids, Citric Acid, Natural Flavor, Minced Onion, Salt, Isolated Soy Protein with Less Than 2% Lecithin, 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.

Proudly Made in the USA Stock Code

Contains WHEAT, MILK, SOY NET WT. 26 LBS. 10.24 OZ. M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA

3895









## 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, Beef,	Chicken & T	VP Taco Snacl	Code No.:	94781	
Manufacturer: <u> </u>	M.C.I. Foods,	Inc.	Case/Pack	/Count/Portion	on/Size: <u>96/</u>	4.44oz.

### 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 *
Ground Beef (not more than 20% fat) Mechanically Separated Chicken	0.4356 0.4356	X	0.74 0.658	0.322 0.286
Cheddar Cheese	0.462	X	1	0.462
Whole Wheat Soy Flour Tortilla	0.44**	X	1	0.44
A. Total Creditable M/MA Amount <sup>1</sup>		•		1.51

<sup>\*</sup>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,	Ounces	Multiply	% of	Divide by	Creditable Amount	
manufacture's name,	Dry APP Per		Protein	18**		
and code number	Portion		As-Is*		APP***	
Textured Vegetable Protein, KPF Ultra Soy Minced	C(F) 0.16819	X	50	÷ by 18	0.4671	
Isolated Soy Protein (Supro 515)	0.00484	X	85.5	÷ by 18	0.0229	
		X		÷ by 18		
B. Total Creditable APP Amount <sup>1</sup>		0.49				
C. TOTAL CREDITABLE AMOUN		2.00				
nearest ¼ oz)						

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

Printed Name

Total Creditable Amount must be rounded <b>down</b> to the nearest 0.25oz (1.49 wou M/MA and APP, you do not need to round down in box A (Total Creditable M/M B to box C.		1 ,
Total weight (per portion) of product as purchased 4.44 OZ.		
Total creditable amount of product (per portion)  (Reminder: Total creditable amount cannot count for more than to I certify that the above information is true and correct and product (ready for serving) contains  2.00 ounces of according to directions.	that a $4.44$ or	ance serving of the above
I further certify that any APP used in the product conforms to the	Food and Nutrition Sea	rvice Regulations (7 CFR Parts 210, 220,
225, 226, Appendix A) as demonstrated by the attached supplier (		
On Dulland	President	
Signature	Title	
Dan Southard	12-06-19	562-977-4006

Date

Phone Number

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

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.





# 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, Beef,	Chicken & TVP Tac	o Snack Code	No.: 94781			
Manufacturer: M.C.I. Foods, II		Serving Size 4.44 OZ.  (raw dough weight may be used to calculate creditable grain amount)				
I. Does the product meet the (Refer to SP 30-2012 Grain Reg			gram and School	Breakfast Program.)		
II. Does the product contain in (Products with more than 0.24 of grains may not credit towards to	oz equivalent or 3.99 g	grams for Groups A-G				
Program: Exhibit A to detern (RTE breakfast cereals). (Diffe	nine if the product fits Perent methodologies as f 16grams creditable g volume or weight.)	s into Groups A-G (bare applied to calculate rain per oz eq; Group	ked goods), Gro servings of grain	unch Program and School Breakfast up H (cereal grains) or Group I component based on creditable grains. rd of 28grams creditable grain per oz		
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount 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 Amount <sup>3</sup>	<b>,</b>		2.00			
*Creditable grains are whole-grain  1 (Serving size) <b>X</b> (% of creditable grain  2 Standard grams of creditable grain  3 Total Creditable Amount must be  Total weight (per portion) of proof product (per portion)	grain in formula). Please ns from the correspondin rounded <i>down</i> to the near oduct as purchased 4.	be aware that serving sizing Group in Exhibit A. It is trest quarter (0.25) oz eq.  1.44 Oz. Total contribu	Do <i>not</i> round up.	must be converted to grams.		
I certify that the above is serving) provides 2.00 oz portion. Products with non-creditable grains ma	nformation is true and equivalent Grains. I to nore than 0.24 oz equiv	correct and that a 4.44 further certify that non-valent or 3.99 grams for the grain requirements for t	creditable grains are Groups A-G or 6	his product (ready for are not above 0.24 oz eq. per 6.99 grams for Group H of		
Signature		Title				
Dan Southard		12-0	6-19	562-977-4006		
Printed Name		Date		Phone Number		