



Product Specification and Nutritional Information

Current Revision Date: 4/20/2022 Replaces Spec Dated



Stock Code		Product Name							
61955		Chicken and Cheese Enchiladas							
Bulk Pack		In a Whole Grain Corn Tortilla							
Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High	
2.200	144	19.80	10706574619552	21.39	0.735	20.250 L 14.750 W 4.250 H	60	6 x 10	
Child Nutrition (CN) Meal Pattern Contributions¹									
		CN #		CN Date		CN Expiration Date			
Each 2.200 oz. portion provides*:		Meat/Meat Alternate. (oz)	Equivalent Grains (oz)	Legume veg (cup)	Red/Orange veg (cup)	Fruit Serving (cup)	Starchy veg (cup)	Other veg (cup)	
A		0.75	1.00						
--- OR ---									
B		0.75	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: Filling: Fully Cooked, Low Sodium, Diced Chicken, Natural Proportion (Chicken, Water, Contains 2% or Less of the Following: Maltodextrin, Natural Flavors, Rice Starch, Vinegar, Yeast Extract), Ground Chicken, Reduced Fat Cheddar Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Cheese Color, Enzymes. May Contain Vitamin A Palmitate), Water, Modified Food Starch (Refined From Corn), Contains 2% or less of: Spices, Garlic Powder, Onion Powder, Tomato Puree (Tomatoes and Citric Acid. May also contain: Water, Salt and Calcium Chloride), White Vinegar, Salt, and Isolated Soy Protein with Less Than 2% Lecithin.

Whole Grain Corn Tortilla: White Whole Grain Corn Flour (White Corn Masa Flour, Propionic Acid (preservative), Guar Gum, Cellulose Gum, Phosphoric Acid (acidulant), and Enzymes (to preserve freshness)), Yellow Whole Grain Corn Flour (Yellow Corn Masa Flour, Trace of Lime), Water.

Allergen Statement Contains: Soy, Milk

BID Specification

Enchilada-Frozen Chicken and RF Cheddar Cheese. Each 2.20 oz. enchilada provides 0.75 OZ EQV Meat/Meat Alternate and 1.00 OZ EQV Grain towards the NSLP. 100% Whole Grain Corn Tortilla. Enchiladas are bulk packed. 144 count. Preparation instruction printed on outside of case. No more than 175 mg Sodium, Less than 13% calories from Saturated Fat, and 0 Trans Fat added. No less than 90 Kcal. Los Cabos Brand 61955

Nutritional Information

Serving Size 2.200 oz. (62.37 g)		% Calories from Fat	32.34%	Basis of Analysis: as Cooked.			
Servings Per Package: 1		% Calories from Sat Fat	12.13%	Fat Change +/- 0% Moisture Change +/- 0%			
Calories (Kcal) 97.97		% Sugar	0.40%	Data Source: USDA Handbook 8			
Calories from Fat 31.68		Fats		Vitamins	%DV	Minerals	%DV
Protein (g) 6.49		Total Fat (g)	3.52	Vitamin A (RAE)	21.65 2%	Iron (mg)	0.64 6%
Carbohydrates (g) 10.03		Saturated Fat (g)	1.32	Vitamin A (IU)	134.66	Sodium (mg)	169.99
Sugars (g) 0.25		Trans Fat (g)*	0.00	Vitamin C (mg)	0.08 0%	Calcium (mg)	49.65 4%
Tot. Dietary Fiber (g) 1.74		Cholesterol (mg)	20.15	Vitamin D (mcg)	0.00 0%	Potassium (mg)	119.28 2%
Ash (g) 0.64		Water (g)	15.94				
Added Sugars (g) 0.00		*-Trans Fats naturally occurring					

Heating Instructions

Heating Instructions: Heat to an internal temperature of 160 deg. F. Heating times and temperatures may vary due to variation in equipment used. In order to facilitate the easy separation of the enchiladas, remove product from the case and thaw at room temperature in a single layer on a sheet pan for 15 to 30 mins (depending on ambient temperature of the room). Spray bottom of pan with a non-stick cooking spray. Arrange enchiladas end to end, seam side down, and place in pre-heated oven (300 degrees F.) for approx. 8 min to take chill off product. Remove from oven and apply chilled sauce, ensuring that ends of enchiladas are covered in sauce to avoid product becoming crispy. Sauce should fill bottom of pan and sauce level should cover enchiladas. Place in oven and heat until sauce is hot (approximately 12 - 15 min). Remove from oven. Top with shredded cheese or other garnish (if desired), foil and place in steam table for service. Once heated and garnished, serve product with at least a 6" spatula to transfer enchilada from pan to serving plate.

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

61955

Lot #

71507



Chicken and Cheese Enchiladas In a Whole Grain Corn Tortilla

144 CT -2.20 OZ.

W233G

Lot #

71507

Bulk Pack

DOP: 104-22-D5

KEEP FROZEN FOR INSTITUTIONAL USE ONLY

Ingredients: Filling: Fully Cooked, Low Sodium, Diced Chicken, Natural Proportion (Chicken, Water, Contains 2% or Less of the Following: Maltodextrin, Natural Flavors, Rice Starch, Vinegar, Yeast Extract), Ground Chicken, Reduced Fat Cheddar Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Cheese Color, Enzymes. May Contain Vitamin A Palmitate), Water, Modified Food Starch (Refined From Corn), Contains 2% or less of: Spices, Garlic Powder, Onion Powder, Tomato Puree (Tomatoes and Citric Acid. May also contain: Water, Salt and Calcium Chloride), White Vinegar, Salt, and Isolated Soy Protein with Less Than 2% Lecithin.

Whole Grain Corn Tortilla: White Whole Grain Corn Flour (White Corn Masa Flour, Propionic Acid (preservative) , Guar Gum, Cellulose Gum, Phosphoric Acid (acidulant) , and Enzymes (to preserve freshness)) , Yellow Whole Grain Corn Flour (Yellow Corn Masa Flour, Trace of Lime) , Water.

Heating Instructions: Heat to an internal temperature of 160 deg. F. Heating times and temperatures may vary due to variation in equipment used. In order to facilitate the easy separation of the enchiladas, remove product from the case and thaw at room temperature in a single layer on a sheet pan for 15 to 30 mins (depending on ambient temperature of the room). Spray bottom of pan with a non-stick cooking spray. Arrange enchiladas end to end, seam side down, and place in pre-heated oven (300 degrees F.) for approx. 8 min to take chill off product. Remove from oven and apply chilled sauce, ensuring that ends of enchiladas are covered in sauce to avoid product becoming crispy. Sauce should fill bottom of pan and sauce level should cover enchiladas. Place in oven and heat until sauce is hot (approximately 12 - 15 min). Remove from oven. Top with shredded cheese or other garnish (if desired), foil and place in steam table for service. Once heated and garnished, serve product with at least a 6" spatula to transfer enchilada from pan to serving plate.

Stock Code

Produced in the USA

61955

Contains: Soy, Milk

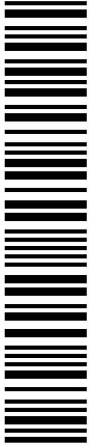
NET WT. 19 LBS. 12.80OZ.

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



10706574619552

POULTRY
POULTRY



10706574619552





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: Chicken and Cheese Enchiladas Code No.: 61955

Manufacturer: M.C.I. Foods, Inc. Case/Pack/Count/Portion/Size: 144ct/2.20oz.

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 *
FC LS Diced Chicken, Natural Proportion	0.3608	X	0.8695	0.3137
Ground Chicken	0.3608	X	0.616	0.2222
Reduced Fat Cheddar Cheese	0.1902	X	1	0.1902
A. Total Creditable M/MA Amount¹				0.7261

*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***
Isolated Soy Protein (Supro 515)	0.0072	X	86	÷ by 18	0.0344
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					0.0344
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					0.75

*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 2.20 oz.

Total creditable amount of product (per portion) 0.75 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 2.20 ounce serving of the above product (ready for serving) contains 0.75 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

04-20-2022
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: Chicken and Cheese Enchiladas Code No.: 61955

Manufacturer: M.C.I. Foods, Inc. Serving Size 2.20 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%)	16.443	16	1.027
			1.027
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 2.20 oz. Total contribution of product (per portion) 1.00 oz equivalent

I certify that the above information is true and correct and that a 2.20 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

04-20-2022
Date

562-977-4006
Phone Number

61955 Chicken and Cheese Enchilada 2.20 oz.

Nutrition Facts	
Serving Size 1 Enchilada (62g)	
Servings Per Container 144	
Amount Per Serving	
Calories 100	Calories from Fat 30
% Daily Value*	
Total Fat 3.5g	5%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 170mg	7%
Total Carbohydrate 10g	3%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 6g	
Vitamin A 2%	• Vitamin C 0%
Calcium 4%	• Iron 4%
*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