

Product Specification and Nutritional Information

7/1/2018

Replaces Spec Dated



12/26/2017

Stock Code 64143		Product Name Reduced Fat Cheddar Cheese Enchiladas											
Net Wt. (oz)	Case Case Pack Wt. (L			· • • • • • • • • • • • • • • • • • •		Ship Wt. (Lbs)		Case D	Case Dimensions (in)		Tie/High		
2.000	144	18.00	10006574	641431	19	9.43	0.596	19.000 L	19.000 L 15.500 W 3.500 H		6 x 11		
Child Nu	trition (C	N) Meal P	attern Conti	ibution	s ¹	CN# 08	33738	CN Date 05-	17 CN Expira	ion Date	5/15/2022		
Each 2.000 oz. portion provides*:			Meat/Meat Alternate. (oz)			0		Red/Orange veg (cup)	Dark Green veg (cup)	Starchy veg (cup)	Other veg (cup)		
Α			1.00	1.00 1.00)							
(OR			-		-							
В			1.00	1.00									

^{* -} use the crediting in row A or row B, but not both. (based on the dual meat alternate/vegetable crediting for legumes.)

Current Revision Date:

Ingredient Statement

Ingredients: Filling: Reduced Fat Cheddar Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Cheese Color, Enzymes).

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 MILK

BID Specification

Enchilada-Frozen- Frozen Reduced Fat Cheddar Cheese only. Each 2.00 oz enchilada provides 1.00 OZ EQV Meat Alternate and 1.00 OZ EQV Grain towards the NSLP. 100% Whole Grain Corn Tortilla CN labeled. Enchiladas are bulk packed. 144 count. Preparation instruction printed on outside of case. No more than 180 mg Sodium, Less than 28% calories from saturated fat, 0 Trans Fat, No less than 133 Kcal. Cabo Real Brand 64143

Nutritional Informa Serving Size 2.000 oz. (% Calories from Fat % Calories from Sat Fat % Sugar		27.71% Fat Ch	ange +/-	of Analysis: as Cooked. ge +/- 0% Moisture Change +/- 0% urce: USDA Handbook 8			
Servings Per Package: Calories (Kcal) Calories from Fat	133.50 67.86	<u>Fats</u>		<u>Vitamins</u>	%DV	<u>Minerals</u>	%DV	
Protein (g)	7.14	Total Fat (g)	7.54	Vitamin A (RE) 0.	00	Iron (mg)	0.24 2%	
Carbohydrates (g)	8.52	Saturated Fat (g)	4.11	Vitamin A (IU) 200	.57 4%	Sodium (mg)	178.88	
Sugars (g)	0.20	Trans Fat (g)*	0.00	Vitamin C (mg) C	.00 0%	Calcium (mg)	179.36 20%	
Tot. Dietary Fiber (g)	1.57	Cholesterol (mg)	27.00			Potassium (mg) 43.70	
Ash (g)	0.20	Water (g)	14.03	*-Trans Fats n	aturally o	ccurring		

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:

^{1 -} if there is a CN number and CN date listed, the item is CN labeled.



Reduced Fat Cheddar Cheese Enchiladas

In a Whole Grain Corn Tortilla

083738

Each 2.00 oz. Enchilada provides 1.00 oz. equivalent meat alternate and CN 1.00 oz. equivalent grains for Child Nutrition Meas Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service. USDA 05-17.)

CN

144CT -2.00

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Stock Code

DOP: 360-17-D5

FOR INSTITUTIONAL USE ONLY

KEEP FROZEN

Contains MILK NET WT. 18 LBS. 0.00 OZ. M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA

