

Product Specification and Nutritional Information

Current Revision Date: 7/1/2018 Replaces Spec Dated 7/1/2017



Stock Code 61853		Product Name Beef Enchiladas											
Net Wt. (oz)	Case Pack	Case Ne Wt. (Lbs			Ship (Lk	Wt. os)	Cas Cub	- 1	Case Dimensions (in)		Pallet Count	Tie/High	
1.725	144	15.53	10006574	618532	16	5.96	0.59	6	19.000 L	15.500 W 3.500	Н 66	6 x 11	
Child Nu	trition (C	N) Meal Pa	attern Contr	ibution	s ¹	CN# 09	95778	CI	N Date 05-	17 CN Expira	tion Date	5/8/2022	
Each 1.725 oz. portion provides*:					alent s (oz)	Legume veg (cup)		Red/Orange veg (cup)		Dark Green veg (cup)	Starchy veg (cup)	Other veg (cup)	
Α			0.50 0.50)								
(OR												
В			0.50	0.50)								

^{* -} 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: Ground Beef (Not more than 20% Fat), Water, Textured Vegetable Protein Product [Soy Flour, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Tomatoes (may contain one or more of the following: Tomato Juice, Water, Salt, Citric Acid, Calcium Chloride), Minced Onion, Salt, Flavorings, Modified Food Starch (Refined From Corn), Hydrolyzed Soy Protein.

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

BID Specification

Enchilada-Frozen- Frozen Ground Beef and a seasoning typical of beef enchilada. Each 1.725 oz enchilada provides 0.50 OZ Meat/Meat Alternate and 0.50 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 130 mg Sodium, Less than 15% calories from saturated fat, and 0 Trans Fat added. No less than 75 Kcal. Los Cabos Brand 61853

Servings Per Package:	t ion 48.90 g) 1	% Calories from Fat % Calories from Sat Fat % Sugar		14 85%	at Chang	Basis of Analysis: as Cooked. at Change +/- 0% Moisture Change +/- 0% ata Source: USDA Handbook 8				
Calories (Kcal)	75.88	<u>Fats</u>		Vitamins		%DV	Minerals	%	6 DV	
Calories from Fat	31.50	<u>- 410</u>			->	70 D •	iviii i ci di s		<u> </u>	
Protein (g)	4.06	Total Fat (g)	3.50	Vitamin A (RE	E) 0.61		Iron (mg)	0.61	4%	
Carbohydrates (g)	7.06	Saturated Fat (g)	1.25	Vitamin A (IU)) 12.32	0%	Sodium (mg)	126.64		
Sugars (g)	0.33	Trans Fat (g)*	0.00	Vitamin C (mg	g) 0.08	0%	Calcium (mg)	15.22	2%	
Tot. Dietary Fiber (g)	1.48	Cholesterol (mg)	10.87				Potassium (mg)	104.70		
Ash (g)	0.67	Water (g)	30.56	*-Trans F	ats natu	rally oc	curring			

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.

74618532

Beef Enchiladas

Bulk Pack

DOP: 208-18-N5

Each 1.725 oz. Enchilada provides 0.50 oz. equivalent foeat/meat alternate and

CN 0.50 oz. equivalent grains for Child Nutrition West Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA

144 CT - 1.725 OZ.

095778

05-17.)

FOR INSTITUTIONAL USE ONLY KEEP FROZEN

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Proudly Made in the USA

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preserve freshness)), Yellow Whole Grain Corn Flour (yellow corn masa flour, trace of lime), Water.

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Stock Code

Contains: SOY

NET WT. 15 LBS. 8.40 OZ. M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA

10006574618532 CN-ENCH-MEAT-WG

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