

# AJINOMOTO® WINDSOR

**Product Specification for:** 42310001, WHOLE GRAIN RED CHILI BEEF, BEANS & TVP  
BURRITO CN

**Date Revised:** 10/2/2015

**Description:** A lightly spicy bean, beef and TVP filling, wrapped in an ultra grain flour tortilla. The filling shall be slightly reddish brown in color w/ bean, beef and TVP particulates.

**Packaging Information:**

Product Code for Labeling 42310001

Unit/Count 1/72

Net Wt., Lbs. 22.5

Label Butcher Boy

Code Example 3573316A EST. 34708 Best By 12 NOV 2013

First 2 numbers are plant code (35) Next digit is line number (7) Followed by the year (3) Then julian date (316) then hour code (A)  
Best By Key: Day (DD) Month (MMM) and Year (YYY)

Packaging Description 72 pieces bulk packed into a poly lined, printed or labeled corrugated shipping container.

Master Case Requirements MASTER CASE: Windsor Code Date + Est No + Best By Date

**Piece Count and Suggested Serving Size:**

Piece Size (Net Wt.,) oz. 5.0 oz

Piece Size (Net Weight,) Grams 142 g

Case Net Weight, Lbs. 22.50

Case Gross Weight, Lbs.

Piece Count per Unit 72

**Shelf Life and Storage Conditions:**

Shelf Life 365 Days

Storage Requirements Frozen: Store at of 0°F Maximum

**Preparation Instructions:**

Preparation Type  
Preparation Notes

**Heating Instructions**

**FROZEN:**

1. Load trays with a single layer of 36 frozen burritos. **DO NOT STACK**

**THAWED:**

1. Thaw in case 24 hours before prep.
2. Load trays with a single layer of 36 thawed burritos. **DO NOT STACK**  
Heat time may vary by oven type or load. All burritos should reach a temperature of 135°F at center of burrito.

Conventional Oven Instructions

Preheat oven to 350°F. Place burritos on baking sheet and cover tray with foil.

Convection Oven Instructions

From frozen heat 40-45 min.

Preheat oven to 350°F. Place burritos on baking sheet and cover tray with foil.

From frozen heat 25 min.

**Allergen Information**

Allergens: Soy, Wheat

**INGREDIENTS:** FILLING: Water, Ground Beef (no more than 30% fat), Pinto Beans, Textured Vegetable Protein (Soy Flour, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate, Pyridoxine Hydrochloride, Riboflavin, and Cyanocobalamin). Contains Less Than 2% of: Crushed Red Pepper, Chili Powder (Chili Pepper, Spices, Salt, Garlic, Oregano), Paprika, Flavorings, Salt. TORTILLA: Water, Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Soybean Oil, Salt, Guar Gum, Emulsifier (DATEM and Mono-Diglycerides), Leavening (Sodium Bicarbonate, Corn Starch, Sodium Aluminum Sulfate, Calcium Sulfate, Monocalcium Phosphate), Vital Wheat Gluten, Powerflex (Protein, Sodium Chloride, Wheat Starch, Microcrystalline Cellulose).

**CONTAINS: SOY, WHEAT, MILK**

# Nutrition Facts

Serving Size 1 Burrito (142g)  
Servings per Container 72

Amount Per Serving			
<b>Calories</b>	280	<b>Calories from Fat</b>	60

		% Daily Value*
<b>Total Fat</b>	7g	<b>11%</b>
Saturated Fat	2g	<b>10%</b>
Trans Fat	0g	
<b>Cholesterol</b>	15mg	<b>5%</b>
<b>Sodium</b>	500mg	<b>21%</b>
<b>Total Carbohydrate</b>	40g	<b>13%</b>
Dietary Fiber	7g	<b>28%</b>
Sugars	1g	
<b>Protein</b>	16g	

<b>Vitamin A</b>	8%	•	<b>Vitamin C</b>	2%
<b>Calcium</b>	6%	•	<b>Iron</b>	20%

Not a significant source of trans fat.

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower based 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

Calories per gram:  
Fat 9 • Carbohydrates 4 • Protein 4



Product Brand: BUTCHER BOY

Product: WG Beef, Bean, Red Chile Burrito

Product Code: 42310001

**GRAIN COMPONENT**

Does the product meet the Whole Grain-Rich Criteria: YES Exhibit A Group (A-I) Product Belongs: A  
 Does the product contain non-creditable grains: YES How many Grams: 16.75

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) B	Creditable Amount A ÷ B
Whole Wheat Flour	17.5	28	0.6252
<i>Total Creditable Amount</i>			

Total weight (per portion) of product as purchased 142 / 5 oz Grams/ Ounces  
 Total contribution (per portion) 2 oz equivalent

**MEAT/MEAT ALTERNATE COMPONENT**

Description of Creditable Ingredients per Food Buyer Guide	Ounces Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount
Beef	0.75	X	70	0.525
Beans	0.42	X	21	0.889
<i>A. Total Creditable M/MA Amount</i>				1.414

**ALTERNATE PROTEIN PRODUCT (APP)**

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	0.2295	X	49.8	÷ by 18	0.63495
		X		÷ by 18	0
<i>B. Total Creditable APP Amount</i>					0.63495
<i>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</i>					2.04895

Total weight (per portion) of product as purchased 142 / 5 oz Grams/ Ounces  
 Total creditable amount (per portion) 2 oz equivalent

**VEGETABLE COMPONENT**

Description of Creditable Ingredient per Food Buying Guide	Vegetable Subgroup (Beans/Peas (Legumes), Dark Green, Red/Orange, Starchy, Other)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Servings Per Unit	Creditable Amount (1/4 cups)
			X		
			X		
			X		
<i>Total Creditable Vegetable Amount:</i>					

Total weight (per portion) of product as purchased \_\_\_\_\_ Grams/ Ounces

Product (per portion) contains:

Vegetable Subgroup	Cup(s)

