



Product Specification and Nutritional Information



Current Revision Date: **7/1/2018** Replaces Spec Dated **1/8/2011**

Stock Code		Product Name							
67777		3 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	
2.250	80	11.25	1000657467775	12.75	0.520	12.812 L 11.937 W 5.875 H	96	12 x 8	
Child Nutrition (CN) Meal Pattern Contributions¹				CN # 096313	CN Date 01-18	CN Expiration Date 1/16/2023			
Each 2.250 oz. portion provides*:		Meat/Meat Alternate. (oz)	Equivalent Grains (oz)	Legume veg (cup)	Red/Orange veg (cup)	Dark Green veg (cup)	Starchy veg (cup)	Other veg (cup)	
A		1.00	1.25						
--- OR ---									
B		1.00	1.25						

* - 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

Filling: 3 Cheese Blend [Low-Moisture Part-Skim Mozzarella Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Cheddar Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Annatto Color), Reduced Fat Monterey Jack Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Enzymes)].

Ingredients: 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- Mozzarella, Cheddar and Reduced Fat Monterey Jack Cheese Enchilada. Each 2.25 oz enchilada provides 1.00 OZ equivalent Meat Alternate and 1.25 OZ EQV Grain towards the NSLP. 100% Whole Grain Corn Tortilla CN labeled. Enchiladas are bulk packed. 2/40 count. Preparation instruction printed on outside of case. No more than 185 mg Sodium, Less than 27% calories from saturated fat, and 0 Trans Fat added. No less than 150 Kcal. Cabo Real Brand 67777

Nutritional Information

Serving Size 2.250 oz. (63.79 g)
 Servings Per Package: **1**
 Calories (Kcal) 151.12
 Calories from Fat 72.27
 Protein (g) 8.12
 Carbohydrates (g) 11.60
 Sugars (g) 0.30
 Tot. Dietary Fiber (g) 1.97
 Ash (g) 0.93

% Calories from Fat 47.82%
 % Calories from Sat Fat 26.20%
 % Sugar 0.47%

Fats

Total Fat (g) 8.03
 Saturated Fat (g) 4.40
 Trans Fat (g)* 0.00
 Cholesterol (mg) 22.87
 Water (g) 25.49

Basis of Analysis: as Cooked.

Fat Change +/- 0% Moisture Change +/- 0%
Data Source: USDA Handbook 8

Vitamins	%DV	Minerals	%DV
Vitamin A (RE)	31.18	Iron (mg)	0.35 2%
Vitamin A (IU)	259.32 6%	Sodium (mg)	183.87
Vitamin C (mg)	0.00 0%	Calcium (mg)	202.09 20%
		Potassium (mg)	61.81

*-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



Bulk Pack

DOP: 360-17-D5

3 Cheese Enchiladas

In a Whole Grain Corn Tortilla

Stock Code
67777
Lot#
55555

KEEP FROZEN FOR INSTITUTIONAL USE ONLY

CN	Each 2.25 oz. Enchilada provides 1.00 oz. equivalent meat alternate and 1.25 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 01-18.)	CN
		096313

80 CT - 2.25 OZ.

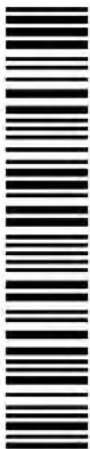
W914-TF

Lot# **55555**

Ingredients: 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.

Filling: 3 Cheese Blend [Low-Moisture Part-Skim Mozzarella Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Cheddar Cheese [Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Annatto Color], Reduced Fat Monterey Jack Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Enzymes)].

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.



1000657467775

CR CN ENCH NF WG TF
CR CN ENCH NF WG TF



1000657467775

Stock Code

67777

Contains MILK

NET WT. 11 LBS. 4.00 OZ.

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



Lot Number

55555

DOP:

002-18-D4

3 Cheese Enchiladas In a Whole Grain Corn Tortilla

CN _____ 096313 _____ CN

Each 2.25oz. Enchilada provides 1.00 oz. equivalent meat alternate and 1.25 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 01-18.)

CN _____ CN _____

Ingredients: 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.

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Contains MILK

FOR BEST RESULTS, HEAT FROM A REFRIGERATED STATE.

If enchiladas are sticking together, remove from case and thaw at room temperature for 15-30 min.

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.

M.C.I. Foods, Inc.

Santa Fe Springs, CA 90670 USA

67777

40 Count/2.25 oz.
NET WT. 5.625 LBS
KEEP FROZEN

Nutrition Facts

Serving Size 1 Enchilada (64g)
Servings Per Container 40

Amount Per Serving	
Calories 150	Calories from Fat 70
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 180mg	8%
Total Carbohydrate 12g	4%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 8g	

Vitamin A 6% • Vitamin C 0%

Calcium 20% • Iron 2%

*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

W914-TF



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