



EGG & CHEESE ROLLED TACOS - FOR SCHOOLS

41096

Case Pack	50/2.5 oz
Net Case WT(lbs)	7.81
Gross Case WT(lbs)	8.4
Case Cube	0.44
Case Dimensions	13.33 x 9.33 x 6.13
Tier and High	14 x 6
Cases per Pallet	84
Sell Unit UPC	
Master Case UPC	1 00 71007 41096 0



Ingredients

INGREDIENTS: SCRAMBLED EGGS (WHOLE EGGS, NONFAT MILK, SOYBEAN OIL, MODIFIED FOOD STARCH, SALT, XANTHAN GUM, CITRIC ACID, BUTTER FLAVOR (MALTODEXTRIN, NATURAL BUTTER FLAVOR, ANNATTO AND TURMERIC (FOR COLOR)), SPICE), CHEESE SAUCE (WATER, CHEDDAR CHEESE [PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES, ANNATTO COLOR], MODIFIED CORN STARCH, CREAM CHEESE [PASTEURIZED CULTURED MILK AND CREAM, SALT, STABILIZERS (XANTHAN, LOCUST BEAN AND GUAR GUMS)], CANOLA OIL, CONTAINS LESS THAN 2% OF NONFAT DRY MILK, WHEY, SODIUM PHOSPHATE, POTASSIUM PHOSPHATE, SALT, CORNSTARCH, LACTIC ACID, MILKFAT, NATURAL FLAVORS, PROPIONIC ACID, ENZYME MODIFIED BUTTER OIL, MONOGLYCERIDES, POTASSIUM HYDROXIDE, SUGAR, YEAST EXTRACT, CARRAGEENAN, ANNATTO COLOR), WATER, WHOLE WHEAT FLOUR, WHEAT FLOUR (ENRICHED WITH REDUCED IRON, NIACIN, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), PASTEURIZED PROCESS LOW FAT CHEDDAR CHEESE (CULTURED MILK, WATER, SKIM MILK, SODIUM PHOSPHATE, CASEIN, VEGETABLE COLOR (ANNATTO AND PAPRIKA OLEORESIN), SALT, SORBIC ACID (PRESERVATIVE), ENZYMES), CONTAINS 2% OR LESS, ONION, VEGETABLE OIL (SOYBEAN, SUNFLOWER, CANOLA AND/OR CORN OIL), TOMATOES (WITH JUICE, CITRIC ACID, CALCIUM CHLORIDE), BROWN SUGAR, WHEAT GLUTEN, WHEAT STARCH, JALAPENO PEPPERS (WITH SALT, ACETIC ACID, CALCIUM CHLORIDE), MODIFIED CORN STARCH, MODIFIED FOOD STARCH, SALT, YEAST, GUAR GUM, SPICE. CONTAINS: EGG, WHEAT, MILK.

Nutrition Facts

Serving Size 1 ROLLED TACO (71g)

Servings Per Container 1

Amount Per Serving

Calories 140 **Calories from Fat 45**

% Daily Value *

Total Fat 5g **8%**

Saturated Fat 1.5g **8%**

Trans Fat 0g

Cholesterol 65mg **22%**

Sodium 420mg **18%**

Total Carbohydrate 17g **6%**

Dietary Fiber 1g **4%**

Sugars 1g

Protein 7g

Vitamin A 4% • **Vitamin C 0%**

Calcium 8% • **Iron 6%**

* Percent Daily Values based on a 2,000 Calorie Diet.

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVECTION	350°F	22 MINUTES	13 MINUTES	PREHEAT OVEN TO 350°F. PLACE ROLLED TACOS EVENLY ON BAKING TRAY DON'T VENT FILM. LET PRODUCT REST FOR 1MINUTE.
OTHER				FOR FOOD SAFETY AND QUALITY, INTERNAL PRODUCT TEMPERATURE MUST REACH 165°F. SINCE OVENS VARY, COOKING TIMES MAY REQUIRE ADJUSTING. *CAUTION: PRODUCT MAY BE HOT.*



California • Texas • South Carolina

RUIZ FOOD PRODUCTS INC.
CN FACT SHEET

CONFIDENTIAL/PROPRIETARY INFORMATION

PRODUCT Egg & Cheese Rolled Taco
PRODUCT CODE NUMBER 41096

TOTAL WEIGHT OF COOKED PRODUCT	<u>2.50 OZ</u>
WEIGHT OF WHOLE GRAIN TORTILLA	<u>1.00 OZ</u>
TOTAL WEIGHT OF COOKED FILLING	<u>1.50 OZ</u>
TOTAL WEIGHT OF RAW FILLING	<u>1.52 OZ</u>
WEIGHT OF RAW MEAT	<u>0.00 OZ</u>
PERCENTAGE OF FAT RAW MEAT	<u>N/A %</u>
WEIGHT OF DRY VPP	<u>0.00 OZ</u>
WEIGHT OF HYDRATED VPP	<u>0.00 OZ</u>
WEIGHT OF RAW MEAT & HYDRATED VPP	<u>0.00 OZ</u>
WEIGHT OF DRY PINTO BEANS	<u>0.00 OZ</u>
WEIGHT OF PINTO BEANS, FACTORED	<u>0.00 OZ</u>
APPROXIMATE WEIGHT OF COOKED MEAT WITH VPP	<u>0.00 OZ</u>
CONTRIBUTION OF CHEESE/CHEESE ALTERNATES	<u>0.34 OZ</u>
CONTRIBUTION OF DRIED WHOLE EGGS	<u>0.00 OZ</u>
CONTRIBUTION OF FROZEN WHOLE EGGS	<u>0.80 OZ</u>

CONTRIBUTION OF MEAT/MEAT ALTERNATE OZ

NUMBER OF BREAD SERVINGS

I certify that the Textured Vegetable Protein (TVP) used in these products conforms to FNS Instructions 219. That is: (1) The TVP used is on the FNS approved list; (2) The TVP is rehydrated 1.88 to 1 by weight (1.88 parts water to 1 part dry TVP); (3) The hydrated TVP is not more than 30 to 70 by weight (30 parts hydrated TVP to 70 parts meat). These specifications will supersede all previous sheets issued.

This information is based on theoretical calculations and is not a result of actual laboratory analysis.

More than 51% of the flour used to make the fresh baked tortilla is whole wheat flour.


Rena Lopez
Associate Director of Regulatory & Consumer Affairs

9/11/18
Date

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