

# **Reduced Fat Beef Taco Filling**

#### JTM Item Number: CP5250

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	3.17	3.53
Serving Size (g) Servings Per Case	89.9 151	100.0 136
Calories	111	124
Calories from Fat Protein (g)	44 13	49 14
Carbohydrates (g)	5	5
Fiber (g)	2	2
Total Fat (g)	5	5
Saturated Fat (g) Trans Fat	1.8 0.0	2.0 0.0
Cholesterol (mg)	35	38
Sodium (mg)	292	325
Sugar (g)	2	2
Vitamin A (IU) Vitamin C (mg)	645 5	718 6
Calcium (mg)	41	45
Iron (mg)	2	2

# **Product Title**

## Ingredients

# CN Statement: CN ID Number:

### Allergens

Soy

## Preparation

KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

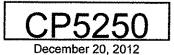
#### **Product Specifications**

UPC (GTIN)	10049485052507
Case Pack	30# 6 Bags
Net Weight	30.000
Gross Weight	31.300
Case Length	15.310
Case Width	15.310
Case Height	6.880
Case Cube	0.720
TixHi	10x7
TixHi	10x7
Shelf Life	730

March 13, 2019



13.50



## TACO FILLING WITH BEEF AND TEXTURED VEGETABLE PROTEIN CARAMEL COLOR ADDED

INGREDIENTS: GROUND BEEF (no more than 20% fat), WATER, TOMATO PASTE, TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), TEXTURED VEGETABLE PROTEIN (soy flour, caramel color), CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), DEHYDRATED ONION, SALT, CHILI PEPPER, DEHYDRATED GARLIC, CARAMEL COLOR, VINEGAR, SPICES, PAPRIKA EXTRACT.

CONTAINS: Soy

Copy not for documenting Federal Meal Requirement



"CONTAINS COMMODITIES DONATED BY

THE UNITED STATES DEPARTMENT OF AGRICULTURE - THIS PRODUCT SHALL

BE SOLD ONLY TO ELIGIBLE RECIPIENT

Manufactured by JTM Provisions Co. Harrison, OH 45030 800.626.2308 KEEP FROZEN

NET WT. 30 LB.



(01) 1 0049485 05250 7 (10) 12355

Heating Instructions

12355 -

Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.