Technical Data Sheet

Product Name

Beef Taco Filling

Vanee Item # 356T3 48 oz.

Vanee Foods Company

6/5

7/22/02

Net Weight Pack Size

Cooked Ground Beef, Water, Textured Soy Protein Concentrate (Caramel Color added), Salt, Hot Sauce (Vinegar, Red Pepper, Salt), Spices, Dehydrated Onion, Sugar, Onion Powder, Garlic Powder. **CONTAINS: Soy.**

Product Description

Ingredient Statement

Solid pack spicy ground beef with minimal free sauce/liquid

Physical Characteristics

<u>Attribute</u>	<u>Requirement</u>
Flavor	Spicy beef
Color	Dark brown cooked beef color with reddish tint
Minimum Drained Weight	N/A
Maximum Viscosity	N/A
Extraneous Material	None of sanitary significance

Method Organoleptic Organoleptic U.S. No. 8 Sieve **Bostwick** Organoleptic

Master Sheet Date

Because the data below may be calculated from Agricultural Handbook No. 8 and other sources, nutrients may vary considerably from an actual analysis performed after processing.

Nutrition Facts

Serving Size 1/3 cup (60g)

Serving Per Container about 23

Amount Per Serving						
Calories 120	alories 120 Calories from Fat 80					
			% Daily	Value *		
Total Fat 9g						
Saturated Fat			18%			
<i>Trans</i> Fat 0g						
Cholesterol 25mg						
Sodium 260mg						
Total Carbohydrate 2g 1%						
Dietary Fiber less than 1g 3%						
Sugars 0g						
Protein 8g						
Vitamin A 10%	•	Vitamin C		0%		
			,			
Calcium 0% • Iron 8% * Percent Daily Values are based on a 2,000 calorie diet.						
Your Calorie needs.						
	Calories	2,000	2,500			
Total Fat	Less Than	65g	80g			
Sat Fat	Less Than	20g	25g			
Cholesterol	nolesterol Less Than		300mg 300mg			
Sodium	Less Than	2,400mg	2,400mg			
Total Carbohydrate		300g	375g			
Dietary Fiber		25g	30g			
Calories per gram:						
Fat 9 • Carboh	ydrate 4 · P	rotein 4				

Microbiological Information

Commercially Sterile. Meets USDA-FSIS-MPI Incubation test as set forth in Meat Inspection Regulation 318.309, and/or Poultry Inspection Regulation 381.309.

Container Code	Closed code shall appear on can lid				
Analytical Information	Fat Salt pH	15.0% 1.14% N/A	<u> </u>		
Common Food Allergens ¹ None	Mill Egg: Peanuts Tree Nuts	5	Fish Shellfish X Soy Wheat		
Shipping & Storage Temperature	Ambient				
Shelf Life	12 month	S	Authorizations R&D		
Effective Date Supersedes	2/24/05 8/13/04		QA SQC QC OPS		

1. Per FAAN(The Food Allergy & Anaphylaxis Network)

The information presented in this technical bulletin is believed to be accurate and reliable, but no warranty, expressed or implied is made. Data listed represents typical measurements, however small variations may be present from time to time due to the inherent nature of ingredients and/or production processes.