



Product Specification/Formula Statement

Current as of: 02/06/17

Version #: 06/08/16

Supersedes Version #: 04/04/16

310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Brand: Hot Off The Grill **Commodity Code #:** C80940 **Commodity UPC#:** 007219391 8940 5
Commercial Code #: 809040 **Commercial UPC#:** 007219391 8940 5

Product Name:
Three Cheese Corn Enchilada - Bulk (Not ready-to-eat, Cook before serving)

Packaging: CN Label: N.A. Case Count: 120 Case Cube: 0.56 Cases/Pallet: 104
Portion Size: 2.05 oz. Net Wt./Case: 15.38 LBS. Case Dimensions: 18 x 12 x 4.5 Pallet Config: 8 x 13

EQUIVALENT GRAIN CALCULATIONS

Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	Yes	Grain crediting from Exhibit "A" School Lunch and Breakfast	
Does product contain non-creditable grains?	No		
Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?	Gram Standard of Creditable Grain per ounce equivalent?	Creditable Amount (A/B)
Whole Grain Corn Flour (grams)	16.00	16 grams	1.00
Enriched Wheat Flour (grams)	0.00	16 grams	0.00
TOTAL CREDITABLE GRAINS BY WEIGHT:	1.00	TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	1.00

EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)

Description of Product per Food Buying Guide:	Portion size of product as purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
Tortillas (Wheat or Corn)	1.05 oz.	1.00 oz.	1.05
TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:			1.00

MEAT/ MEAT ALTERNATIVE CALCULATIONS

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount	
Reduced Sodium/Fat Processed American	0.55 oz.	x	1.00	0.55 oz.	
Monterey Jack Cheese with Jalapeno Peppers	0.25 oz.	x	1.00	0.25 oz.	
Part Skim Mozzarella	0.20 oz.	x	1.00	0.20 oz.	
	0.00 oz.	x	0.00	0.00 oz.	
A. Total Creditable Cheese or M/MA				1.00	
Commodity Beef, Ground, 20% fat	0.00 oz.	x	0.00	0.00 oz.	
Commercial Beef, Ground, 24% fat	0.00 oz.	x	0.00	0.00 oz.	
B. Total Creditable Beef amount				0.00	
Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
	0.00	x	0.00	18	0.00 oz.
C. Total Creditable APP amount					0.00
D. Total Creditable Amount (A + B + C, rounded down to nearest 1/4 ounce)					1.00

TOTAL CREDITABLE MEAL CONTRIBUTION:	EQUIVALENT GRAINS:	1.00	MEAT/ MEAT ALTERNATE:	1.00
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Product Name: Three Cheese Corn Enchilada - Bulk (Not ready-to-eat, Cook before serving)

Product Description: Three cheese blend rolled in a white corn tortilla.

USDA Commodities used:

100036- Processed Cheese

Handling and Cooking Instructions:

Shelf Life: Frozen 12 months, once thawed 2 days (refrigerated).

Safe Handling and Cooking Instructions: Thawing is required before cooking. **Thawing Instructions:** For best results, remove from case and refrigerate product overnight. **Cooking Instructions:** It is recommended to spray cooking pan with non-stick cooking spray. Place enchiladas on tray seam side down. Follow two-step cooking process below. **Step 1:** Cook from a thawed state. **Step 2:** Add enchilada sauce to cover enchiladas. Garnish with shredded cheese if desired. Cover and cook.

Because of variations in oven equipment, ensure that an internal temperature of at least 160°F is achieved. It is recommended that a calibrated food grade thermometer be used. To prevent enchiladas from becoming soggy, it is best when they are consumed within one hour of cooking.

Conventional Oven (Frozen): n/a

Convection Oven (Frozen): n/a

Conventional Oven (Thawed): 325 F 20-25 Minutes

Convection Oven (Thawed): 300 F 20-25 Minutes

Ingredients:

Whole Grain Corn Flour Tortilla: Water, Whole Grain Corn Masa Flour, Sorbic Acid (Preservative), CMC, Calcium Propionate (Preservative), Fumaric Acid, Guar Gum, Enzymes, Trace of Lime. **Cheese Blend: Reduced Sodium Reduced Fat Pasteurized Process American Cheese:** Milk and Skim Milk, Water, Dairy Product Solids, Modified Food Starch, Cream, Contains 2% or Less of Cheese Culture, Citric Acid, Color Added, Enzymes, Milk Protein Concentrate, Potassium Citrate, Salt, Sodium Citrate, Sorbic Acid (Preservative), Soy Lecithin, Vitamin A Palmitate. **Monterey Jack Cheese with Jalapeno Peppers:** Pasteurized Milk, Jalapeno Peppers, Cheese Cultures, Salt, and Enzymes. **Low Moisture Mozzarella:** Low Moisture Mozzarella Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes. **Kelvis:** (Sodium Alginate E401), Water.

Allergen Statement (Product Contains):

Wheat

Eggs

Tree Nuts

Fish/Shellfish

Milk

Peanuts

Soy

Gluten

Nutritional Information:

Weight	58.12 g	Dietary Fiber	0.89 g	Sugar	1.71 g
Calories	136	Fat (total)	6.38 g	Calcium	208.29 mg
% Calories Fat	42.22 %	Fat (saturated)	3.85 g	Iron	0.23 mg
% Calories Sat Fat	25.48 %	Trans Fat	0 g	Vitamin C	0 mg
Protein	7.85 g	Cholesterol	21.07 mg	Vitamin A	285.23 IU
Carbohydrate	12.23 g	Sodium	201.48 mg	Riboflavin	0 mg
Niacin	0 mg	Thiamine	0 mg	Potassium	0 mg

Case Coding Example:

(Manufacture Date/ Production Line #)

(Example: January 1st 2013 Product produced on Line A)

010113A

I certify that the above information is true and correct and that a 2.05 ounce serving of the above product (ready for serving) contains 1.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210,220,225,226, Appendix A)

Signature

David J. Watzke, Vice President of Operations

2/6/2017

(310) 523-3664

Printed Name

Date

Phone Number