



C1124901

5oz Crispy Beef, Bean & Cheese Burrito - Whole Grain

(Bulk Packed)

Unit Weight:	5oz	Case Dimensions:	19.38 x 13.67 x 5
Net Case Weight:	22.5lbs	Pallet Ti x Hi:	7 x 11
Gross Case Weight:	25lbs	Cases / Pallet:	77
Servings / Case:	72	Pallet Cube:	1.671
Shelf Life:	12 Months	Pallet Weight:	1732.5
Shipping/Storage Class:	FROZEN	FOB:	Vernon, CA
Item Code #:	C1124901	UPC:	N/A

NSLP MEAL CONTRIBUTION:

Each 5oz serving contributes 2oz Protein & 2oz Grains in compliance with USDA yields and requirements for national school lunch and breakfast meal patterns. See attached analyses for protein and grain contributions.

Nutrition Facts	
Serving Size 5 oz (142 g/5 oz)	
Servings Per Container 72	
Amount Per Serving	
Calories 330	Calories from Fat 120
% Daily Value*	
Total Fat 13g	21%
Saturated Fat 5g	24%
Trans Fat 0g	
Polyunsaturated Fat 2.5g	
Monounsaturated Fat 4g	
Cholesterol 25mg	8%
Sodium 260mg	11%
Total Carbohydrate 40g	13%
Dietary Fiber 8g	31%
Sugars 1g	
Protein 14g	
Vitamin A 2%	Vitamin C 2%
Calcium 10%	Iron 15%
* 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 65 g 80 g
Sat Fat	Less than 20 g 25 g
Cholesterol	Less than 300 mg 300 mg
Sodium	Less than 2,400 mg 2,400 mg
Total Carbohydrate	300 g 375 g
Dietary Fiber	25 g 30 g
Calories per gram:	
Fat 9	Carbohydrate 4 • Protein 4

INGREDIENTS: TORTILLA (STONE GROUND WHOLE WHEAT FLOUR, UNBLEACHED WHEAT FLOUR [ENRICHED WITH IRON, NIACIN, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, SOYBEAN OIL, WHITE WHEAT FIBER, ANNATTO POWDER, TURMERIC POWDER, GUAR GUM, MONO AND DIGLYCERIDES, BAKING POWDER [MONOCALCIUM PHOSPHATE, SODIUM BICARBONATE, CORN STARCH], DOUGH CONDITIONER [CALCIUM SULFATE, L-CYSTEINE HYDROCHLORIDE, ASCORBIC ACID], SALT], WATER, BEEF, PINTO BEANS, CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES, ANNATTO), TEXTURED VEGETABLE PROTEIN (SOY FLOUR, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE, PYRIDOXINE HYDROCHLORIDE, RIBOFLAVIN, CYANOCOBALAMIN), CORN STARCH, SALT, CEREAL BINDER (YELLOW CORN FLOUR, WHEAT FLOUR, RYE FLOUR, OAT FLOUR, RICE FLOUR), JALAPEÑOS (JALAPEÑO PEPPER, SALT, ACETIC ACID), SOYBEAN OIL, ALL PURPOSE FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEHYDRATED ONIONS, NATURAL FLAVORS, SPICES, NEW MEXICO CHILE POWDER, PAPRIKA, PASILLA CHILE POWDER.

CONTAINS: MILK, SOY, WHEAT.

PERISHABLE-KEEP FROZEN

Heating Instructions

Microwave Oven

Thawed heat for 12 minutes at 300 deg.
Frozen heat for 17 minutes at 300 deg.

Conventional Oven:

Thawed heat for 15 minutes at 350 deg.
Frozen Heat for 20 minutes at 350 deg

5.0oz /72 Ct. Net Wt. 22.5lb

C1124901

FOOD SERVICE BULK PACK



I certify that the Ingredient, Allergen, NSLP & Nutrition Analysis information above is accurate. This product is processed in the United States and contains over 51% of its agricultural food component, by weight or volume, from the U.S.

Lori Jones - Executive Secretary - 4/3/2018



Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Crispy Beef, Bean & Cheese Burrito Code No.: C1124901
 Manufacturer: Culinary Brand Case/Pack/Count/Portion/Size: 5.00 oz.

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Bean, Pinto, Dry Whole	0.8218	X	1.3125	1.0786
Beef, Ground (no more than 30% Fat)	0.7765	X	0.7	0.5435
Cheese, Cheddar	0.2559	X	1	0.2559
A. Total Creditable M/MA Amount¹				1.8780

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Ultra Soy 2000 C	0.0465	X	50	÷ by 18	0.1292
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					0.1292
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 5.00 oz

Total creditable amount of product (per portion) 2.00 oz
 (Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 5.00 ounce serving of the above product (ready for serving) contains 2.00 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) as demonstrated by the attached supplier documentation.

Signature ANA LEON

Title QUALITY CONTROL REG.

Printed Name ANA LEON

Date 6-1-16 Phone Number (626) 289-3000

I certify that the above information is correct.


 Lori Jones - Executive Secretary - 4/3/2018



Soy Company X
Soy Protein Concentrate
Product Y

Documentation for Company X Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a) Company X certifies that Product Y meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) Company X certifies that Product Y has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c) The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d) The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
- e) The protein level of Product Y is certified to be at least 61.8% on an "as-is" basis for the as-purchased product. (*Note: Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.*)

All of the above information is required for APP and must be presented for approval.

I certify that the above information is correct.

A handwritten signature in black ink, appearing to read "Lori Jones", is written over a horizontal line.

Lori Jones - Executive Secretary - 4/3/2018



Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
[Crediting Standards Based on Revised Exhibit A]
weights per oz equivalent

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Yellow White W Wheat 10.5" Tortilla Code No.: 1030014
 Manufacturer: Arevalo Tortilleria Serving Size: 2.00 oz/56.7g

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No **How many grams:** _____
(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
(Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate which Exhibit A Group (A-I) the Product Belongs: 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 A + B
	A	B	
Tortilla	56.7g	28g	2.025
Total Creditable Amount¹			2.00

¹ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 56.7g
 Total contribution of product (per portion) 2.00 oz equivalent

I further certify that the above information is true and correct and that a 2.00 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature
CLAUDE MARTINEZ
 Printed Name

Q.A. MANAGER
 Title
4-07-16 323-888 1711
 Date Phone Number

I certify that the above information is correct.

Lori Jones - Executive Secretary - 4/3/2018



Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Yellow White W Wheat 10.5" Tortilla Code No.: 1030014
 Manufacturer: AREVALO TORTILLERIA Serving Size 2.196 oz raw/2.00 oz cooked
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No **How many grams:**
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*
 Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole Grain Wheat Flour	2.196oz x 0.2718x28.35g	16	1.0575
Bleached Enriched Wheat Flour	2.196oz x 0.2611x28.35g	16	1.0159
Total Creditable Amount³			2.0734

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.
²Standard grams of creditable grains from the corresponding Group in Exhibit A.
³Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 2.00
 Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 2.00 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: [Handwritten Signature] Title: Q.A. MANAGER
 Printed Name: CAROL MARTINEZ Date: 4-07-16 Phone Number: 323 888 1711

I certify that the above information is correct.

[Handwritten Signature]
 Lori Jones - Executive Secretary - 4/3/2018