



# Product Specification and Nutritional Information

Current Revision Date: 8/22/2014 Replaces Spec Dated 7/15/2013



Stock Code		Product Name							
61854		Ground Beef & Cheese Enchiladas							
Bulk Pack									
Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High	
2.250	90	12.66	10006574618549	13.81	0.366	15.000 L 12.500 W 3.375 H	90	9 x 10	
<b>Child Nutrition (CN) Meal Pattern Contributions<sup>1</sup></b>				CN # 087015	CN Date 05-13	CN Expiration Date 6/3/2018			
Each 2.250 oz. portion provides*:		Meat/Meat Alternate. (oz)	Equivalent Grains (oz)	Legume veg (cup)	Red/Orange veg (cup)	Dark Green veg (cup)	Starchy veg (cup)	Other veg (cup)	
<b>A</b>		0.75	1.00						
--- OR ---									
<b>B</b>		0.75	1.00						

\* - use the crediting in row A or row B, but not both. (based on the dual meat alternate/vegetable crediting for legumes.)  
 1 - if there is a CN number and CN date listed, the item is CN labeled.

## Ingredient Statement

Ingredients: Filling: Ground Beef (Not More Than 20% Fat), Water, Cheddar Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes, May contain Annatto Color), Taco Seasoning (Spices [Including Paprika, Cumin and Oregano], Onion, Garlic, Potato Flour, Enriched Wheat Flour, ( Flour, Niacin, Iron, Thiamine Mononitrate (B1), and Riboflavin (B2), Folic Acid), Cocoa, Corn Syrup Solids, Citric Acid and Natural Flavor), Textured Vegetable Protein [Soy Flour, Caramel Color, Zinc Oxide, Ferrrous Sulfate, Niacinamide, Calcium Pantothenate, Pyridoxine Hydrochloride (B6), Riboflavin (B2), Thiamine Mononitrate (B1), Vitamin A Palmitate, and Vitamin B12], Isolated Pea Product, Salt and Flavorings.  
 Whole Grain Corn Tortilla: Whole Grain Corn Flour (White corn masa flour, propionic acid (preservative) , guar gum, cellulose gum, benzoic acid (preservative), Phosphoric acid (acidulant), and enzymes (to preserve freshness)), Yellow Corn Masa Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Calcium Stearate, and Silicon Dioxide to Retard Caking, trace of lime), Water.

## Allergen Statement Contains WHEAT, SOY, & MILK

### BID Specification

Enchilada-Frozen- Frozen Ground Beef and a seasoning typical of beef enchilada and cheddar cheese. Each 2.25 oz enchilada provides 0.75 OZ Meat Alternate and 1.00 OZ EQV Grain towards the NSLP. Whole Grain Rich Corn Tortilla CN labeled. Enchiladas are bulk packed. 90 count. Preparation instruction printed on outside of case. No more than 180 mg Sodium, Less than 16% calories from saturated fat, and 0 Trans Fat added. No less than 132 Kcal. Los Cabos Brand 61854

## Nutritional Information

Serving Size 2.250 oz. ( 63.79 g )  
 Servings Per Package: 1  
 Calories (Kcal) 133.8800  
 Calories from Fat 51.6600  
 Protein (g) 6.0400  
 Carbohydrates (g) 14.7900  
 Sugars (g) 0.2000  
 Tot. Dietary Fiber (g) 1.6900  
 Ash (g) 0.6800

% Calories from Fat 38.59%  
 % Calories from Sat Fat 15.46%

**Fats**

Total Fat (g) 5.7400  
 Saturated Fat (g) 2.3000  
 Trans Fat (g)\* 0.0000  
 Cholesterol (mg) 17.8600  
 Water (g) 22.3300

### Basis of Analysis: as Cooked.

Fat Change +/- 0% Moisture Change +/- 0%  
 Data Source: USDA Handbook 8

Vitamins	%DV	Minerals	%DV
Vitamin A (RE)	0.00 4%	Iron (mg)	1.71 10%
Vitamin A (IU)	188.91	Sodium (mg)	176.75
Vitamin C (mg)	0.14 0%	Calcium (mg)	57.95 6%

\*-Trans Fats naturally occurring

## Heating Instructions

Heating Instructions: Heat to an internal temperature of 160 deg. F. Heating times and temperatures may vary due to variation in equipment used. In order to facilitate the easy separation of the enchiladas, remove product from the case and thaw at room temperature in a single layer on a sheet pan for 15 to 30 mins (depending on ambient temperature of the room). Spray bottom of pan with a non-stick cooking spray. Arrange enchiladas end to end, seam side down, and place in pre-heated oven (300 degrees F.) for approx. 8 min to take chill off product. Remove from oven and apply chilled sauce, ensuring that ends of enchiladas are covered in sauce to avoid product becoming crispy. Sauce should fill bottom of pan and sauce level should cover enchiladas. Place in oven and heat until sauce is hot (approximately 12 - 15 min). Remove from oven. Top with shredded cheese or other garnish (if desired), foil and place in steam table for service. Once heated and garnished, serve product with at least a 6" spatula to transfer enchilada from pan to serving plate.

For Additional Information, visit our website at [www.mcifoods.com](http://www.mcifoods.com) or contact:

M.C.I. FOODS, INC. 13013 Molette St., Santa Fe Springs, CA 90670 562-977-4000 or 800-704-4661

# Ground Beef & Cheese Enchiladas



Bulk Pack

90 CT - 2.25 OZ.

W232

CN 087015

Each 2.25 oz. Enchilada provides 0.75 oz. equivalent meat/meat alternate and  
 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. Use of  
 this logo and statement authorized by the Food and Nutrition Service, USDA 05-13.)

CN CN

Lot #

**47501**

DOP: 066-13-N5

**KEEP FROZEN**

Ingredients: Filling: Ground Beef (Not More Than 20% Fat), Water, Cheddar Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes, May contain Annatto Color), Taco Seasoning (Spices [Including Paprika, Cumin and Oregano], Onion, Garlic, Potato Flour, Enriched Wheat Flour, (Flour, Niacin, Iron, Thiamine Mononitrate (B1), and Riboflavin (B2), Folic Acid), Cocoa, Corn Syrup Solids, Citric Acid and Natural Flavor), Textured Vegetable Protein [Soy Flour, Caramel Color, Zinc Oxide, Ferrous Sulfate, Niacinamide, Calcium Pantothenate, Pyridoxine Hydrochloride (B6), Riboflavin (B2), Thiamine Mononitrate (B1), Vitamin A Palmitate, and Vitamin B12], Isolated Pea Product, Salt and Flavorings.

Whole Grain Corn Tortilla: Whole Grain Corn Flour (White corn masa flour, propionic acid (preservative), guar gum, cellulose gum, benzoic acid (preservative), Phosphoric acid (acidulant), and enzymes (to preserve freshness)), Yellow Corn Masa Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Calcium Stearate, and Silicon Dioxide to Retard Caking, trace of lime), Water.

Heating Instructions: Heat to an internal temperature of 160 deg. F. Heating times and temperatures may vary due to variation in equipment used. Prepare enchiladas from a frozen state. Spray bottom of pan with a non-stick cooking spray. Arrange enchiladas end to end, seam side down, and place in pre-heated oven (300 degrees) for approx. 8 min to take chill off product. Remove from oven and apply chilled sauce, ensuring that ends of enchiladas are covered in sauce to avoid product becoming crispy. Sauce should fill bottom of pan and sauce level should be mid-point of enchilada end. Place in oven and heat until sauce is hot (approximately 12 - 15 min). Remove from oven. Top with shredded cheese, foil and place in steam table for lunch service.

Stock Code

**61854**

Contains WHEAT, SOY, & MILK

NET WT. 12 LBS. 10.50 OZ.

M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA

Stock Code

61854

Lot #

47501

10006574618549

CN-ENCH-MEAT-WG

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Copy not for documenting Federal Meal Requirements

