



## Specification Sheet

Product Name: BEEF & CHEESE & TEXTURED VEGETABLE PROTEIN TACO SNACK  
with Yellow Whole Wheat Flour Tortilla

Stock Code: 98767/CM

Total Weight: 5.20 oz.

Weight of Ground Beef: 0.9652 oz.

Percent of Fat in Ground Beef: 20 %

Weight of Cheddar Cheese: 0.615 oz.

\*Weight of Hydrated TVP: 0.4056 oz.

Weight of Other Ingredients: 0.9642 oz.

Total Weight of Filling: 2.95 oz.

Total Weight of Yellow Whole Wheat Flour Tortilla: 2.25 oz.

Meat Alternate from Tortilla: 0.50 oz.

\*CHS Legacy Foods, Inc. C (SF) protein content 50%.

The above product ready for serving contains 2.00 oz. of cooked meat alternate and 2.00 oz. equivalent grains towards the NSLP when prepared according to cooking directions.

Slight variation in piece weight is possible due to normal processing variance, however average weight per box will meet or exceed the stated weight.

This product is produced by M.C.I. Foods, Inc.

I certify that the above information is true and correct.

President

2/14/2013

Signed for M.C.I. Foods, Inc.

Title

Date



Revision Date: 2/14/2013

## Nutritional Analysis

**Code #:** 98767/CM      **Individually Wrapped**      **Net Wt. (oz.)** 5.200      **Case Pack:** 96  
**Description:** **Beef & Cheese & Textured Vegetable Protein Taco Snack**      **Servings Per Package:** 1  
**Serving Size** 5.200 oz. ( 147.42 g )  
**Weight of Filling (oz.) :** 2.95  
**Tortilla Type:** Whole Wheat -Yellow Color      **Weight of Tortilla/Bread (oz.)** 2.25

### Ingredient Statement

INGREDIENTS: Filling: Ground Beef (Not more than 20% fat), Water, Cheddar Cheese (Pasteurized Milk, Salt, Culture, Annatto if Colored, Enzymes), Textured Vegetable Protein Product [Soy Flour, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Tomatoes (May contain one or more of the following: Tomato Juice, Water, Salt, Citric Acid, and Calcium Chloride), Modified Food Starch (refined from corn), Taco Seasoning (Spices (Including Paprika, Cumin and Oregano), Onion, Salt, 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), Chili Pepper, Minced Onion and Salt

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate), Annatto & Turmeric.

Allergen Statement Contains WHEAT, SOY , MILK

### National School Lunch Requirements CN # 085815 CN Date 01-13

Each 5.200 oz. Portion (cooked) will provide 2.00 oz. Meat/Meat Alternate and 2.00 oz. equivalent grains and \_\_\_\_\_ Cup Legume Vegetable.

### Nutritional Information

Serving Size	5.200 oz. ( 147.42 g )	% Calories from Fat	41.18%	<b>Basis of Analysis: as Cooked.</b>			
Servings Per Package:	<b>1</b>	% Calories from Sat Fat	17.90%				
Calories (Kcal)	318.2300	<b>Fats</b>		<b>Vitamins</b>	<b>%DV</b>	<b>Minerals</b>	<b>%DV</b>
Calories from Fat	131.0400	Total Fat (g)	14.5600	Vitamin A (RE)	2.80 10%	Iron (mg)	3.10 15%
Protein (g)	17.7400	Saturated Fat (g)	6.3300	Vitamin A (IU)	499.51	Sodium (mg)	431.09
Carbohydrates (g)	31.4100	Trans Fat (g)*	0.3500	Vitamin C (mg)	1.42 2%	Calcium (mg)	182.91 20%
Tot. Dietary Fiber (g)	5.1200	Cholesterol (mg)	37.9300				
Ash (g)	1.5400	Water (g)	77.1200				

Fat Change +/- 0%    Moisture Change +/- 0%    Data Source: USDA Handbook 8    \*-Trans Fats naturally occurring

### Heating Instructions

Heating Instructions: Place burritos on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 19-21 min. Refrigerated: Heat for 11-13 min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 24-28 min. Refrigerated: Heat for 13-15 min. Microwave: Frozen: Heat on High for 50 seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min. before consuming. Thawed: Heat for 45 seconds. Let rest for 15 seconds. Heat for another 15 seconds. Let rest for 1 min. before consuming. Do not Fry.

For Additional Information Contact

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



Individually Wrapped

Los Cabos Mexican Foods

DOP: 234-14-13

**KEEP FROZEN**

INGREDIENTS: Filling: Ground Beef (Not more than 20% fat), Water, Cheddar Cheese (Pasteurized Milk, Salt, Culture, Annatto if Colored, Enzymes), Textured Vegetable Protein Product (Soy Flour, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)), Tomatoes (May contain one or more of the following: Tomato Juice, Water, Salt, Citric Acid, and Calcium Chloride), Modified Food Starch (refined from corn), Taco Seasoning (Spices (Including Paprika, Cumin and Oregano), Onion, Salt, 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), Chili Pepper, Minced Onion and Salt

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid ) ], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate ) , Annatto & Turmeric.

Heating Instructions: Place burritos on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 19-21 min. Refrigerated: Heat for 11-13 min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 24-28 min. Refrigerated: Heat for 13-15 min. Microwave: Frozen: Heat on High for 50 seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min. before consuming. Thawed: Heat for 45 seconds. Let rest for 15 seconds. Heat for another 15 seconds. Let rest for 1 min. before consuming. Do not Fry.

# Beef & Cheese & Textured Vegetable Protein Taco Snack

96 CT - 5.20 OZ.

W125-CM PF101

CN 085815  
Each 5.20 oz. Taco Snack provides 2.00 oz. equivalent meat/meat alternate and 2.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA-01-13.)  
CN

Lot # **47331**

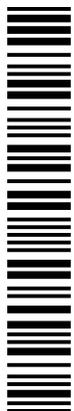
Stock Code  
**98767/CM**

Lot #  
**47331**



10006574987676

CN-TS-MEAT-WG  
CN-TS-MEAT-WG



10006574987676

Stock Code

**98767/CM**

Contains WHEAT, SOY, MILK  
**NET WT. 31 LBS. 3.20 OZ.**  
M.C.J. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA

Copy not for distribution - Federal Meal Requirements

oz. equivalent grains  
product



Revision Date: 2/14/2013

## HealthierUS School Challenge Whole Grain Criteria

Documentation to show primary grains in product are Whole Grains to meet Group A

Product Code #: 98767/CM

Product Name: Beef & Cheese & Textured Vegetable Protein Taco Snack

Serving Size 5.200 oz. ( 147.42 g ) Weight of Filling (oz.) : 2.950 Weight of Tortilla/Bread (oz.) 2.250

### 1) Product Ingredient Statement:

INGREDIENTS: Filling: Ground Beef (Not more than 20% fat), Water, Cheddar Cheese (Pasteurized Milk, Salt, Culture, Annatto if Colored, Enzymes), Textured Vegetable Protein Product [Soy Flour, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Tomatoes (May contain one or more of the following: Tomato Juice, Water, Salt, Citric Acid, and Calcium Chloride), Modified Food Starch (refined from corn), Taco Seasoning (Spices (Including Paprika, Cumin and Oregano), Onion, Salt, 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), Chili Pepper, Minced Onion and Salt

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate), Annatto & Turmeric.

### 2) Underline all items that are whole grain in the Ingredient Statement (see above)

3) Serving size in grams for Whole grain bread component: 63.787 (g) or 2.00 oz. equivalent grains\*.

\* note: some products, such as Enchiladas, are to be served as 2 each in order to meet the full G/B serving

4) Total weight of all Whole grain ingredients in the bread component: 18.21 g Whole Wheat Flour

5) Weight of primary ingredient in the bread component listed first in the Ingredient Statement: 18.21 g

6) Weight of primary ingredient in the bread component listed first in the Ingredient Statement: 18.21 g

### A) The serving size for this food product equals 1 Grains/Bread Servings? YES

Per USDA FNS Policy Memo AP-30-2012 relating to Whole Grains Rich Criteria. This product provides 1 Whole Grain servings (based on 16 g per serving) and provides 2.00 oz. equivalent grains towards the National School Lunch Program. Some products, such as Enchiladas, are to be served two each in order to meet this criteria

### B) The ingredient underlined above is considered whole grain? YES

C) Does the weight in item # 4 exceed (or is equal to) the weight in Item #5? YES

D) Does the weight in item # 4 exceed (or is equal to) the weight in Item #6? YES

E) Are the answers to items A, B & C yes? If yes, the food product meets GROUP A Criteria. Answer = YES

F) Are the answers to items A, B & D yes? If yes, the food product meets GROUP B Criteria. Answer = YES

M.C.I. Foods, Inc. purchases bread components (tortillas) that are made from blends of whole grain flours and enriched flours. The whole grain flour is 51% of the flour component and meets the definition of "whole grain rich" per USDA FNS Policy Memo SP-30-2012

Dan Southard,  
President

2/14/2013

Date

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email