Product Specification/Formula Statement										
integrated FOOD SERVICE 310 W. Alondra Blvd. Gardena, CA 90248 (310) 523-3664 - Office (310) 523-1619- F	ax			Sup		t as of: (rsion #: (rsion #: (02/06/23			
Brand: Hot Off The Grill	-	Commodity Code #: C45019 Commodity UPC#: 007219391 4519 7 Commercial Code #: 270019 Commercial UPC#: 007219391 2719 3								
	Commercia	ii coue #.	Code #: 270019 Commercial UPC#: 007219391 2719 3							
Product Name: Beef & Cheese Taco Stick on Whole Grain Flour Tortilla - Individually Wrapped										
Packaging: CN Label: N/A Case Count: 50 Case Cube: 0.75 Cases/Pallet: 104										
Portion Size: 4.60 oz. Net Wt./Case: 14.38 LBS. Case Dimensions: 18 x 12 x 6 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 Gra ingredient in each portio		Gram Standard of Creditable Grain per ounce equivalent?			Creditable Amount (A/B)				
Whole Wheat/Grain Flour (grams)	17.97		16 gi		1.12					
Enriched Wheat Flour (grams)	17.27		16 grams			1.	1.08			
TOTAL CREDITABLE GRAINS BY WEIGHT:	2.20	т	TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:2.00							
EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)										
Description of Product per Food Buying Guide:	Portion size of produc as purchased	t	Weight of one ounce equivalent as listed in SP 30-2012			Creditable Amount				
Bread or Buns	2.10 oz.		1.00 oz. 2.10				10			
		т	OTAL CREDITABLE ROUNDED TO		2.00					
MI	EAT/ MEAT ALTE	RNATIV	E CALCULAT	IONS						
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredier		Multiply		ld/Servings r Unit	Creditable Amount				
Part Skim Mozzarella and Cheddar Cheese	1.00 oz.		Х	1.00		1.00 oz.				
	0.00 oz.		Х	0.00		0.00 oz.				
	0.00 oz.		Х	C	0.00		0.00 oz.			
	0.00 oz.		x		0.00		0.00 oz.			
A. Total Creditable Cheese or M/MA						1.	00			
Commodity Beef, Ground, 20% fat	1.20 oz.		X	0.74		0.89 oz.				
Commercial Beef, Ground, 24% fat	1.20 oz.		x		0.73		0.88 oz.			
B. Total Creditable Beef amount	0.89									
Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion	Multiply	Itiply % of Protein As-I		S Divide by 18		Creditable Amount			
Ultra Soy 3000 C	0.09	Х	50.00)	18	0.25 oz.				
C. Total Creditable APP amount							0.25			
D. Total Creditable Amount (A + B + C, rounded down to nearest 1/4 ounce)							2.00			
TOTAL CREDITABLE MEAL CONTRIBUTION: EQUIVALENT GRAINS: 2.00 MEAT/ MEAT ALTERNATE: 2.00										

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integrated			Current a	s of: 04/06/23			
310 W. Alondra Blvd.			Versio	on #: 02/06/23			
Gardena, CA 90248 (310) 523-3664 - Office (310) 523-1619- Fax			Supersedes Version	on #: 02/28/22			
		0.150.10					
Brand: Hot Off The Grill	Commodity Code #: Commercial Code #:		Commodity UPC#: Commercial UPC#:				
	se Taco Stick on Whole 00154) Processed Cheese (100		- Individually Wrap	ped			
Buy American Provision Statement:	grated Food Service certifies th 20-2006 Revised). All products A donated commodity Beef an ucts on the average contain 85	we produce and sell to S d/or Cheese have a mining	chool Food Agencies (num of 95% U.S. conte	SFA) containing nt. Our commercial			
Handling and Cooking Instruction							
Shelf Life: Frozen – 18 months, once that Safe Handling and Heating Instructions: Thawin Thawing Instructions: If product is kept in ori <41°F before cooking. Once fully thawed product and cook following instructions below.	g is required before heating: I ginal case allow 48 hours to th	o not remove wrap on wi aw at <41ºF before cooki	ng. On bun pans, allow	24 hours to thaw at			
Because of variations in oven equipment, ensur grade thermometer be used. Allow to cool 5 min	e that an internal temperature outes before serving.	of at least 160°F is achiev	ved. It is recommended	I that a calibrated food			
Conventional Oven (Frozen):n/aConvection Oven (Frozen):n/aConventional Oven (Thawed):325 F 18 MinutesConvection Oven (Thawed):300 F 18 Minutes							
Interesterified Soybean Oil, Hydrogenated Soybean Oil, Aluminum Sulfate), Salt, Sugar, Calcium Propionate (Pre (Dough Conditioner). Fully Cooked Taco Beef Filling: Gr Seasoning (Salt, Chili Pepper, Spices, Tomato Powder, Sugar, Citric Acid, Sodium Diacetate, Malic Acid), Oats, Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzy E401), Water. Anti-Caking Agent: Enriched Bleached W	eservative), Potassium Sorbate (Pro ound Beef (Not More than 20% Fat Garlic Powder, Hydrolyzed Corn Gi Modified Food Starch, Paprika, Ca mes. Cheddar Cheese : Pasteurize	eservative), Mono-Diglycerid), Water, Textured Vegetable uten, Wheat Protein and Soy ramel Color. Cheese Blend: I d Milk, Cheese Cultures, Sal	es, Fumaric Acid, Yeast, E Protein (Soy Flour, Caran Protein, Silicon Dioxide, A .ow Moisture Part Skim M t, Enzymes and Annatto. K	inzyme and L-Cysteine nel Color), Onions, Autolyzed Yeast Extract, Dzzarella Cheese:			
Allergen Statement (Product Contai	ns):	Eggs 🛛 🔳 Tree N Peanuts 🖌 Soy	luts Fish/Shellfi	ish 📕 Sesame			
Nutritional Information:							
Weight 130.41 g	Dietary Fiber	3.85 g	Sugar	0.81 g			
Calories 345.01 % Calories Fat 33.44 %	Fat (total)	12.82 g	Calcium	328.78 mg			
% Calories Fat 33.44 % % Calories Sat Fat 21.78 %	Fat (saturated) Trans Fat	8.35 g 0.00 g	Iron Vitamin C	2.77 mg 6.37 mg			
Protein 20.07 g	Cholesterol	52.41 mg	Vitamin A	251.90 IU			
Carbohydrate 31.87 g	Sodium	630.69 mg	Riboflavin	mg			
Niacin mg	g Thiamine	mg	Potassium	mg			
Case Coding Example: (Manufacture Date/ Production Line #) (Example: January 1st 2023 Product produce	ed on Line A)	01	0113	4			
I certify that the above information is true and correct a meat alternate when prepared according to directions. I further certify that any APP used in the product confo			0,	•			
Zarmen Malure							
SignatureCarmen Machuca, Product Compliance4/6/2023		((310) 523-3664				
Printed Name	Date	F	Phone Number				