Product Specification/Formula Statement											
integrated FOOD SERVICE 310 W. Alondra Blvd. Gardena, CA 90248 (310) 523-3664 - Office (310) 523-1619- F	ax						sion #:	04/27/23 02/06/23 02/28/22			
Brand: Hot Off The Grill							JPC#: 007219391 3621 8 JPC#: 007219391 3621 8				
Product Name: Three Cheese Lunch Quesadilla- Bulk											
Packaging: CN Label: N/A Case Count: 100 Case Cube: 0.97 Cases/Pallet: 72 Portion Size: 4.10 oz. Net Wt./Case: 25.63 LBS. Case Dimensions: 18 x 12 x 7.75 Pallet Config: 8 x 9											
EQUIVALENT GRAIN CALCULATIONS											
Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?) Does product contain non-creditable grains?	Yes No	School L				editing from Exhibit "A" Lunch and Breakfast					
Description of Creditable Grain Ingredient:	Grams of Creditable (ingredient in each po		Gram Standard of Credital per ounce equivalen				Creditable Amount (A/B)				
Whole Wheat/Grain Flour (grams)	17.97		16 grams					.12			
Enriched Wheat Flour (grams)	17.27		16 grams			1	.08				
TOTAL CREDITABLE GRAINS BY WEIGHT:	2.20	2.20			TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:			2.00			
EQUIVALENT	GRAINS CALCUL	TIONS P	er fo	OD BUYING	GUIE	DE (GROUP B)					
Description of Product per Food Buying Guide:	Portion size of product as purchased		Weight of one ounce equivale as listed in SP 30-2012				Creditable Amount				
Bread or Buns	2.10 oz.		1.00 oz.				2	2.10			
TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:								2.00			
M	EAT/ MEAT ALT	ERNAT	IVE C	ALCULAT	ION	S					
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient		Multiply		FBG Yield/Servings per Unit		Creditable Amount				
Processed American	1.10 oz.		x		1.00		1.10 oz.				
Monterey Jack with Jalapeno Peppers	0.50 oz.		x		1.00		0.50 oz.				
Low Moisture Part Skim Mozzarella	0.40 oz.		x		0.00		0.40 oz.				
0.00 oz.			x			0.00	0.00 oz.				
A. Total Creditable Cheese or M/MA							2	2.00			
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	tiply % of Protein As-Is		-ls Divide by 18		Creditable Amount				
	0.00	X		0.00		18		00 oz.			
C. Total Creditable APP amount		0.00									
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											

Product Specification/Formula S								
integrated					Current as	of: 04/27/23		
310 W. Alondra Blvd.					Versio	n #: 02/06/23		
Gardena, CA 90248	-				Supersedes Versio	n #: 02/28/22		
(310) 523-3664 - Office (310) 523-1619-	Fax							
Brand: Hot Off The Grill		nmodity Code #:			ommodity UPC#: 0			
	Con	nmercial Code #:	362100	C	ommercial UPC#: 0	07219391 3621 8		
	Cheese Lunch ed Cheese (10003	Quesadilla- Bulk	(
Buy American Provision Statement:	(SP20-2006 Re USDA donated	vised). All products commodity Beef and	we produce d/or Cheese	and sell to So have a minin	vith the "Buy American F chool Food Agencies (S num of 95% U.S. conter num of 65% U.S. conter	FA) containing nt. Our commercial		
Handling and Cooking Instr								
Shelf Life: Frozen 18 months, onc For best results refrigerate product over at <41°F before heating. On bun pans, within 24 hours.	night or thaw prior	to heating: Thawing	Instructions heating. Or	: If product is nce fully thawe	kept in original case alle ed product should be he	ow 48 hours to thaw ated and served		
Because of variations in oven equipmer calibrated food grade thermometer be u		ed that an internal ter	mperature	of at least 160	°F is achieved. It is reco	ommended that a		
Heating Instructions: Place product on a		0						
Conventional Oven (Frozen):350 F 12-14 MinutesConvection Oven (Frozen):325 F 10-12 MinutesConventional Oven (Thawed):350 F 10-12 MinutesConvection Oven (Thawed):325 F 10-12 Minutes								
Aluminum Sulfate), Salt, Sugar, Călcium Propio (Dough Conditioner). Cheese Blend: Reduced Food Starch*, Cream, Contains 2% or Less of Sorbic Acid (Preservative), Soy Lecithin, Vitam Peppers: Pasteurized Milk, Jalapeno Peppers, Cultures, Salt, Enzymes.	Cheese Culture, Citric in A Palmitate. *Ingred	Acid, Color Added, En dient not in Regular Pas	zymes, Milk I steurized Pro	Protein Concenti cess American (rate*, Potassium Citrate, S Cheese. Monterey Jack Ch	alt, Sodium Citrate, eese with Jalapeno		
Allergen Statement (Product	Contains):	_	ggs eanuts	■ Tree N	uts 📕 Fish/Shellfis 🖌 Gluten	sh 🔳 Sesame		
Nutritional Information:								
	23 g D	ietary Fiber		3.26 g	Sugar	2.63 g		
Calories 326.	•	at (total)	1	4.86 g	Calcium	500.57 mg		
_		at (saturated)		8.63 g	Iron	1.82 mg		
		rans Fat		0.00 g	Vitamin C	6.17 mg		
	0	holesterol odium		2.15 mg 0.76 mg	Vitamin A Riboflavin	572.19 IU 0 mg		
Carbohydrate 32. Niacin	0	hiamine	50	0 mg	Potassium	0 mg		
Case Coding Example:								
(Manufacture Date/ Production Line # (Example: January 1st 2023 Product								
	,	A)		01	0113/	1		
I certify that the above information is true and meat alternate when prepared according to c I further certify that any APP used in the proc	correct and that a 4.	10 ounce serving of the		uct (ready for ser	rving) contains 2.00 ounces	s of equivalent meat/		
meat alternate when prepared according to c I further certify that any APP used in the proc	correct and that a 4.	10 ounce serving of the		uct (ready for ser	rving) contains 2.00 ounces	s of equivalent meat/		
meat alternate when prepared according to o I further certify that any APP used in the proc	produced on Line d correct and that a 4. lirections. luct conforms to the F	10 ounce serving of the		uct (ready for seins (7 CFR Parts	rving) contains 2.00 ounces	s of equivalent meat/		
meat álternate when prepared according to c I further certify that any APP used in the proc	produced on Line d correct and that a 4. lirections. luct conforms to the F	10 ounce serving of the ood and Nutrition Servi		uct (ready for sen	ving) contains 2.00 ounces 210,220,225,226, Append	s of equivalent meat/		