



# Product Specification and Nutritional Information

Current Revision Date: 7/30/2021 Replaces Spec Dated 1/28/2021



Stock Code		Product Name							
73352		Chicken & Cheese Enchiladas in Sauce							
DUAL-OVENABLE TRAY									
Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High	
8.400	36	18.90	10706574733524	22.54	1.148	19.750 L 15.750 W 6.375 H	60	6 x 10	
Child Nutrition (CN) Meal Pattern Contributions <sup>1</sup>									
		CN #	CN Date	CN Expiration Date					
Each 8.400 oz. portion provides*:		Meat/Meat Alternate. (oz)	Equivalent Grains (oz)	Legume veg (cup)	Red/Orange veg (cup)	Fruit Serving (cup)	Starchy veg (cup)	Other veg (cup)	
<b>A</b>		2.00	2.00		1/8				
--- OR ---									
<b>B</b>		2.00	2.00		1/8				

\* - 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: Chicken & Cheese Enchiladas [Filling: Chicken Breast Meat, Ground Chicken, Water, Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto Color), Textured Vegetable Protein Product [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]. Contains less than 2% of: Spices, Salt, White Vinegar, Tomato Puree (Tomatoes and Citric Acid. May also contain: Water, Salt and Calcium Chloride), Garlic Powder, Onion Powder, Isolated Soy Protein with Less Than 2% Lecithin, Modified Food Starch (Refined From Corn). Whole Grain Corn Tortilla: Whole Grain Corn, Water, Lime, Cellulose Gum]. Enchilada Sauce [Water, Tomato Puree (Tomatoes and Citric Acid. May also contain: Water, Salt and Calcium Chloride), Modified Food Starch (Refined from Corn), Contains 2% or less of: Smoked Paprika (for flavor), Spices, Garlic Puree, Chipotle Puree (Chipotle, Water, and Citric Acid. May also contain Salt), Light Fire Roasted Green Jalapeno Puree (Green Jalapeno Peppers, Water and Citric Acid), Garlic Powder, Onion Powder, Cider Vinegar, Salt, and Soybean Oil]. Monterey Jack Cheese [Pasteurized Milk, Cheese Cultures, Salt, & Enzymes, May Contain One or More of the Following: Powdered Cellulose, and/or Corn and/or Potato Starch (to prevent caking), Natamycin (a natural mold inhibitor)].

## Allergen Statement Contains SOY , MILK

### BID Specification

Entrée - Frozen - Two Chicken and Cheese Enchiladas with enchilada sauce, topped with Monterey Jack Cheese. Each 8.40 oz portion provides 2.00 OZ EQV Meat/Meat Alternate, 2.00 EQV Grains, and 1/8 cup Red/Orange Vegetables towards the NSLP. 100% Whole Grain Corn Tortillas. Entrée is pre-portioned into a dual-ovenable tray and wrapped with ovenable film containing high impact graphics that can be recycled. 36 count. Preparation instructions printed on outside of case. No more than 650 mg Sodium, Less than 19% calories from saturated fat, 0 Trans Fat added, No less than 315 Kcal. Los Cabos Brand 73352.

### Basis of Analysis: as Cooked.

## Nutritional Information

Serving Size	8.400 oz. ( 238.14 g )	% Calories from Fat	40.87%	Fat Change +/- 0% Moisture Change +/- 0%	
Servings Per Package:	1	% Calories from Sat Fat	18.14%	Data Source: USDA Handbook 8	
Calories (Kcal)	320.00	% Sugar	0.89%		
Calories from Fat	130.77	<b>Fats</b>		<b>Vitamins</b>	<b>%DV</b>
Protein (g)	18.61	Total Fat (g)	14.53	Vitamin A (RAE)	130.1 15%
Carbohydrates (g)	29.92	Saturated Fat (g)	6.45	Vitamin A (IU)	1,162.5
Sugars (g)	2.12	Trans Fat (g)*	0.00	Vitamin C (mg)	2.94 4%
Tot. Dietary Fiber (g)	3.18	Cholesterol (mg)	56.83	Vitamin D (mcg)	0.16 0%
Ash (g)	2.94	Water (g)	128.42		
Added Sugars (g)	0.00				

\*-Trans Fats naturally occurring

## Heating Instructions

Heating Instructions: FOR BEST RESULTS, HEAT FROM A REFRIGERATED STATE. Tray is dual-ovenable (microwave and oven). Heat to an internal temperature of 160 deg. F. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 350 deg. F. Frozen: Heat for 22-28 min. Refrigerated: Heat for 10-15 min. Conventional Oven: Preheat Oven to 350 deg. F. Frozen: Heat for 24-32 min. Refrigerated: Heat for 14-17 min. Microwave: Frozen: Heat on High for 2 minutes and 30 seconds to 4 minutes and 15 seconds. Let rest for 1 min. before consuming. Refrigerated: Heat for 1 minute and 15 seconds. Let rest for 1 min. before consuming. Max Hold Time 2 hr. Caution: Contents will be hot, be careful when removing outer wrapper.

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

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



# Chicken & Cheese Enchiladas in Sauce

36 CT -8.40 OZ.

WC121 PF108

## KEEP FROZEN FOR INSTITUTIONAL USE ONLY

Lot# **67146**

DUAL-OVENABLE TRAY  
DOP: 028-21-D2

Ingredients: Chicken & Cheese Enchiladas [Filling: Chicken Breast Meat, Ground Chicken, Water, Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto Color), Textured Vegetable Protein Product (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), Contains less than 2% of: Spices, Salt, White Vinegar, Tomato Puree (Tomatoes and Citric Acid. May also contain: Water, Salt and Calcium Chloride), Garlic Powder, Onion Powder, Isolated Soy Protein with Less Than 2% Lecithin, Modified Food Starch (Refined From Corn). Whole Grain Corn Tortilla: Whole Grain Corn, Water, Lime, Cellulose Gum]. Enchilada Sauce [Water, Tomato Puree (Tomatoes and Citric Acid, May also contain: Water, Salt and Calcium Chloride), Modified Food Starch (Refined from Corn), Contains 2% or less of: Smoked Paprika (for flavor), Spices, Garlic Puree, Chipotle Puree (Chipotle, Water, and Citric Acid, May also contain Salt), Light Fire Roasted Green Jalapeno Puree (Green Jalapeno Peppers, Water and Citric Acid), Garlic Powder, Onion Powder, Cider Vinegar, Salt, and Soybean Oil]. Monterey Jack Cheese [Pasteurized Milk, Cheese Cultures, Salt, & Enzymes, May Contain One or More of the Following: Powdered Cellulose, and/or Corn and/or Potato\*]

Heating Instructions: FOR BEST RESULTS, HEAT FROM A REFRIGERATED STATE. Tray is dual-ovenable (microwave and oven). Heat to an internal temperature of 160 deg. F. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 350 deg. F. Frozen: Heat for 22-28 min. Refrigerated: Heat for 10-15 min. Conventional Oven: Preheat Oven to 350 deg. F. Frozen: Heat for 24-32 min. Refrigerated: Heat for 14-17 min. Microwave: Frozen: Heat on High for 2 minutes and 30 seconds to 4 minutes and 15 seconds. Let rest for 1 min. before consuming. Refrigerated: Heat for 1 minute and 15 seconds. Let rest for 1 min. before consuming. Max Hold Time 2 hr. Caution: Contents will be hot, be careful when removing outer wrapper.

Stock Code  
**73352**  
Lot#  
**67146**



10706574733524

POULTRY  
POULTRY



10706574733524

Stock Code

Produced in the USA

# 73352

Contains SOY, MILK  
NET WT. 18 LBS. 14.40OZ.  
M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA







HIGHEST QUALITY • HANDMADE  
**CABO PRIMO**

HIGHEST QUALITY • HANDMADE  
**CABO PRIMO**

HIGHEST QUALITY • HANDMADE  
**CABO PRIMO**

SCRATCH-COOKED LOOK  
**CABO REAL**

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SCRATCH-COOKED LOOK  
**CABO REAL**

HIGHEST QUALITY • HANDMADE  
**CABO PRIMO**

**Los Labos**

**Los Labos**

**Los Labos**

**Los Labos**

12 E OZ (340g)



**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: Chicken & Cheese Enchiladas in Sauce Code No.: 73352

Manufacturer: M.C.I. Foods, Inc. Case/Pack/Count/Portion/Size: 36ct/8.40oz

**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 *
Monterey Jack Cheese	0.55	X	1	0.55
Cheddar Cheese	0.44			0.44
Ground Chicken	0.542	X	0.616	0.3338
Chicken Breast Meat	0.542	X	0.7	0.3794
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>1.7032</b>

\*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 KPF Minced TVP C(F)	0.0814	X	50	÷ by 18	0.2261
SOLAE SUPRO 515 Isolated Soy Protein	0.0154	X	85.5	÷ by 18	0.0731
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					<b>0.2992</b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					<b>2.00</b>

\*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.

<sup>1</sup>Total 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 8.40 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 8.40 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.

Dan Southard  
Signature

President  
Title

Dan Southard  
Printed Name

01-16-2021 562-977-4006  
Date Phone Number



**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: Chicken & Cheese Enchiladas in Sauce Code No.: 73352

Manufacturer: M.C.I. Foods, Inc. Serving Size 8.40 oz  
(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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).** (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 <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole Grain Corn Flour (58%)	32.886	16	2.055
			2.055
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.00</b>

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

<sup>1</sup>(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>2</sup>Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup>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 8.40 oz Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 8.40 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.

Dan Southard  
Signature

President  
Title

Dan Southard  
Printed Name

01-16-2011 562-977-4006  
Date Phone Number



**Product Formulation Statement (PFS) for Documenting Vegetables and Fruits**

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. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Chicken & Cheese Enchiladas in Sauce Code: 73352

Manufacturer: M.C.I. Foods, Inc. Serving Size: 8.40 oz

**I. Vegetable Component**

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)	
Tomato Puree	Red/Orange	0.83115	X	0.900	0.7480	
Jalapeno Puree	Other	0.03285		0.49875	0.0163	
			X			
			X			
<b>Total Creditable Vegetable Amount:</b>					0.7643	
<ul style="list-style-type: none"> <li><sup>1</sup>FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</li> <li>Vegetables and vegetable purees credit on volume served.</li> <li>At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li> <li>The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li> <li>School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.</li> <li>Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors</li> <li>The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</li> </ul>					<b>Total Cups Beans/Peas (Legumes)</b>	
					<b>Total Cups Dark Green</b>	
					<b>Total Cups Red/Orange</b>	1/8
					<b>Total Cups Starchy</b>	
					<b>Total Cups Other</b>	

I certify the above information is true and correct and that 8.40 ounce serving of the above product contains 1/8 cup(s) of Red/Orange vegetables.  
(vegetable subgroup)

**73352 – Chicken & Cheese Enchiladas in Sauce 8.40 oz**

<b>Nutrition Facts</b>	
Serving Size 2 Enchiladas (2.10oz each), 3.65oz Sauce, 0.55oz Cheese Topping (238g)	
Servings Per Container 36	
<b>Amount Per Serving</b>	
<b>Calories</b> 320	Calories from Fat 130
% Daily Value*	
<b>Total Fat</b> 15g	<b>23%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	
<b>Cholesterol</b> 55mg	<b>18%</b>
<b>Sodium</b> 640mg	<b>27%</b>
<b>Total Carbohydrate</b> 30g	<b>10%</b>
Dietary Fiber 3g	<b>12%</b>
Sugars 2g	
<b>Protein</b> 19g	
Vitamin A 25%	• Vitamin C 4%
Calcium 35%	• 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 65g      80g
Saturated Fat	Less than 20g      25g
Cholesterol	Less than 300mg      300mg
Sodium	Less than 2,400mg      2,400mg
Total Carbohydrate	300g      375g
Dietary Fiber	25g      30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	