



Product Specification and Nutritional Information

Current Revision Date: 10/13/2021 Replaces Spec Dated 1/28/2021



| | | | | | | | | | |
|--|------------------|--|------------------------|-----------------------|----------------------|-----------------------------|---------------------|-----------------|--|
| Stock Code | | Product Name | | | | | | | |
| 73353 | | Cheddar Cheese Enchilada 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 | |
| 5.000 | 36 | 11.25 | 10706574733531 | 14.89 | 1.148 | 19.750 L 15.750 W 6.375 H | 60 | 6 x 10 | |
| Child Nutrition (CN) Meal Pattern Contributions¹ | | | | | | | | | |
| | | CN # | | CN Date | | CN Expiration Date | | | |
| Each 5.000 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) | |
| A | | 1.00 | 1.00 | | 1/8 | | | | |
| --- OR --- | | | | | | | | | |
| B | | 1.00 | 1.00 | | 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: 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]. Cheddar Cheese Enchilada [Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto Color). Whole Grain Corn Tortilla: White Whole Grain Corn Flour (White Corn Masa Flour, Propionic Acid (preservative), Guar Gum, Cellulose Gum, Phosphoric Acid (acidulant), and Enzymes (to preserve freshness)), Yellow Whole Grain Corn Flour (Yellow Corn Masa Flour, Trace of Lime), Water].

Allergen Statement Contains MILK

BID Specification

Entrée - Frozen - One Cheddar Cheese Enchilada with enchilada sauce. Each 5.00 oz portion provides 1.00 OZ EQV Meat Alternate, 1.00 OZ EQV Grains, and 1/8 cup Red/Orange Vegetables towards the NSLP. 100% Whole Grain Corn Tortilla. 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 395 mg Sodium, Less than 27% calories from saturated fat, 0 Trans Fat added, No less than 195 Kcal. Cabo Real Brand 73353.

Nutritional Information

Serving Size 5.000 oz. (141.75 g)
 Servings Per Package: **1**
 Calories (Kcal) 196.91
 Calories from Fat 108.18
 Protein (g) 8.33
 Carbohydrates (g) 14.37
 Sugars (g) 1.45
 Tot. Dietary Fiber (g) 2.69
 Ash (g) 2.01
 Added Sugars (g) 0.00

% Calories from Fat 54.94%
 % Calories from Sat Fat 26.42%
 % Sugar 1.02%

Fats

Total Fat (g) 12.02
 Saturated Fat (g) 5.78
 Trans Fat (g)* 0.00
 Cholesterol (mg) 28.07
 Water (g) 86.79

Basis of Analysis: as Cooked.

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

Vitamins

| | | | | |
|-----------------------|-----|----------------|--------|-----|
| Vitamin A (RAE) 122.9 | 15% | Iron (mg) | 0.94 | 6% |
| Vitamin A (IU) 938.19 | | Sodium (mg) | 390.69 | |
| Vitamin C (mg) 2.30 | 2% | Calcium (mg) | 222.46 | 15% |
| Vitamin D (mcg) 0.17 | 0% | Potassium (mg) | 205.88 | 4% |

*-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 18-23 min. Refrigerated: Heat for 10-15 min. Conventional Oven: Preheat Oven to 350 deg. F. Frozen: Heat for 20-27 min. Refrigerated: Heat for 14-17 min. Microwave: Frozen: Heat on High for 1 minute and 45 seconds to 2 minutes. Let rest for 1 min. before consuming. Refrigerated: Heat for 1 minute and 10 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.mcifoods.com or contact:

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



Cheddar Cheese Enchilada in Sauce

36 CT - 5.00 OZ.

WC122 PF108

Lot # **68826**

Stock Code

73353

Lot #

68826

DUAL-OVENABLE TRAY

DOP: 286-21-D4

**FOR INSTITUTIONAL USE ONLY
KEEP FROZEN**

Ingredients: 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]. Cheddar Cheese Enchilada [Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto Color). Whole Grain Corn Tortilla: White Whole Grain Corn Flour (White Corn Masa Flour, Propionic Acid (preservative), Guar Gum, Cellulose Gum, Phosphoric Acid (acidulant), and Enzymes (to preserve freshness)), Yellow Whole Grain Corn Flour (Yellow Corn Masa Flour, Trace of Lime), Water].

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Stock Code

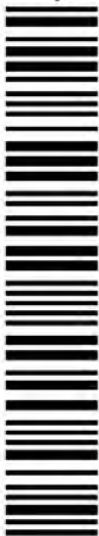
Proudly Made in the USA

73353

Contains MILK

NET WT. 11 LBS. 4.00 OZ.

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



CR NON-FED 10706574193601

CR NON-FED



10706574193601



CABO PRIMO



CONTENTS MAY BE HIGH



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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: Cheddar Cheese Enchilada in Sauce Code No.: 73353

Manufacturer: M.C.I. Foods, Inc. Case/Pack/Count/Portion/Size: 36ct/5.00 oz

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 * |
|---|---|----------|------------------------------|---------------------|
| Cheddar Cheese | 1.00 | X | 1 | 1.00 |
| | | X | | |
| | | X | | |
| A. Total Creditable M/MA Amount¹ | | | | 1.00 |

*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*** |
|--|----------------------------|----------|---------------------|----------------|--------------------------|
| | | X | | ÷ by 18 | |
| | | X | | ÷ by 18 | |
| | | X | | ÷ by 18 | |
| B. Total Creditable APP Amount¹ | | | | | |
| C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz) | | | | | 1.00 |

*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.

¹Total 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 5.00 oz

Total creditable amount of product (per portion) 1.00 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 5.00 ounce serving of the above product (ready for serving) contains 1.00 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

10-13-2021
Date

562-977-4006
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: Cheddar Cheese Enchilada in Sauce Code No.: 73353

Manufacturer: M.C.I. Foods, Inc. Serving Size 5.00 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 ¹ | Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² | Creditable Amount |
|---|---|---|-------------------|
| | A | B | A ÷ B |
| Whole Grain Corn Flour (58%) | 16.443 | 16 | 1.027 |
| | | | |
| | | | 1.027 |
| Total Creditable Amount³ | | | 1.00 |

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

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

²Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total 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 5.00 oz Total contribution of product (per portion) 1.00 oz equivalent

I certify that the above information is true and correct and that a 5.00 ounce portion of this product (ready for serving) provides 1.00oz 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

10-13-2021
Date

562-977-4006
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: Cheddar Cheese Enchilada in Sauce Code: 73353

Manufacturer: M.C.I. Foods, Inc. Serving Size: 5.00 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 ¹ (quarter cups) | |
|---|--------------------|---|----------|--------------------------|---|-----|
| Tomato Puree | Red/Orange | .675 | X | .900 | .6075 | |
| Jalapeno Puree | Other | .027 | X | .49875 | .0134 | |
| | | | X | | | |
| | | | X | | | |
| Total Creditable Vegetable Amount: | | | | | .6209 | |
| <ul style="list-style-type: none"> ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. Vegetables and vegetable purees credit on volume served. At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. 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 The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. | | | | | Total Cups Beans/Peas (Legumes) | |
| | | | | | Total Cups Dark Green | |
| | | | | | Total Cups Red/Orange | 1/8 |
| | | | | | Total Cups Starchy | |
| | | | | | Total Cups Other | |

I certify the above information is true and correct and that 5.00 ounce serving of the above product contains 1/8 cup(s) of red/orange vegetables.
(vegetable subgroup)