

CUSTOMER SPEC SHEET

Berber Food Manufacturing
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Product description:	FLOUR 10 WHEAT TORTILLA
Product code:	100341
UPC number:	727888400585

Packaging type:	Clear sealed bag
Case pack:	12/10 ct.
Diameter (in):	10" (± 0.5")
Weight per tortilla:	2.30 oz.
Weight per dozen:	27.6 oz.
Weight per package:	23.0 oz.

Case Dimensions:	22" x 11" x 4.625"
Case Cube:	0.6477
Case weight (gross) (lbs):	18.750
Case weight (net) (lbs):	17.250
Pallet tie:	6 x 10

Moisture (%):	32-36%
pH:	5.2-5.6
Color:	Light brown
Flavor:	Characteristic of wheat flour

Code dating method:	Manufactured date	
Shelf-life (ambient):	21 days	55-75° F
Shelf-life (refrigerated):	45 days	34-40° F
Shelf-life (frozen):	180 days	Below 0° F

Nutrition Facts

Serving Size 1 Tortilla (65g)
 Servings Per Container 10

Amount Per Serving	
Calories 200 Calories from Fat 60	
	% Daily Value*
Total Fat 6g	9%
Saturated Fat 2g	10%
Cholesterol 0mg	0%
Sodium 430mg	18%
Total Carbohydrate 30g	10%
Dietary Fiber 4g	16%
Sugars 0g	
Protein 5g	

Vitamin A 0% • Vitamin C 0%
 Calcium 6% • Iron 10%

*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

INGREDIENTS: WHOLE WHEAT FLOUR, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE SHORTENING (SOYBEAN OIL, VEGETABLE MONO & DIGLYCERIDES, TOCOPHEROLS (VITAMIN E) AND VITAMIN C PALMITATE (AS ANTIOXIDANTS)). CONTAINS LESS THAN 2% OF EACH OF THE FOLLOWING: SALT, MONOGLYCERIDES, LEAVENING (SODIUM BICARBONATE, SODIUM ACID PYROPHOSPHATE, CORN STARCH, MONOCALCIUM PHOSPHATE), POTASSIUM SORBATE, FUMARIC ACID, CALCIUM PROPIONATE, FUMARIC ACID, GUAR GUM, XANTHAN GUM, SODIUM METABISULFITE (DOUGH CONDITIONER), MICROCRYSTALLINE CELLULOSE, DICALCIUM PHOSPHATE.

ALLERGENS: WHEAT

Approved:	Christopher Liao	R&D Department
Issued:	April 12, 2016	

USDA Foods Product Information Sheet

For Child Nutrition Programs



110186 — Salsa, Low-Sodium, Pouch

Category: Vegetables
Subgroup: Red/Orange



PRODUCT DESCRIPTION

This item is low-sodium tomato salsa made from peeled tomatoes, tomato puree, fresh or dried onions, green peppers, garlic, and jalapenos. A number of additional spices and ingredients are permitted. This item is available in cases containing six 106-ounce pouches.

CREDITING/YIELD

- One case of salsa yields about 148 1/2-cup servings.
- CN Crediting: 1/2 cup salsa credits as 1/2 cup red/orange vegetable.

CULINARY TIPS AND RECIPES

- Serve salsa as a side or topping for burritos, tacos, fajitas, quesadillas, or baked potatoes.
- Use salsa to add flavor to foods such as soups, vegetables, beans, or baked chicken.
- To find culinary techniques and many recipe ideas visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1/2 cup (128g) salsa, low-sodium

Amount Per Serving

Calories 40

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 140mg

Total Carbohydrate 8g

Dietary Fiber 4g

Sugars 4g

Protein 0g

Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

USDA Foods Product Information Sheet

For Child Nutrition Programs



101031 – Rice, Brown, Long-Grain, Parboiled

Category: Grains (Whole Grain)



PRODUCT DESCRIPTION

This item is U.S. No. 1 long grain, parboiled brown rice. This product is available in 25-pound bags.

CREDITING/YIELD

- One 25-pound bag yields about 400 ounce equivalents of grain.
- CN Crediting: 1 ounce dry or ½ cup cooked rice credits as 1 ounce equivalent grains.

CULINARY TIPS AND RECIPES

- Serve brown rice as a base for dishes such as stews and stir fry or use brown rice as an ingredient in main dishes such as casseroles, soups, burritos, or fried rice dishes.
- Add herbs and spices, onions, mixed vegetables, or diced tomatoes to brown rice for a flavorful side dish.
- For culinary techniques and recipe ideas, visit the [Institute of Child Nutrition](#) or [Team Nutrition](#).

STORAGE GUIDELINES

- Product should be stored in a cool, dry place. Recommend storing in a refrigerator or freezer when possible to maximize the shelf life of this product.

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1/2 cup (98 g) cooked brown rice

Amount Per Serving

Calories 108

Total Fat 1g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 5mg

Total Carbohydrate 22g

Dietary Fiber 2g

Sugars 0g

Protein 3g

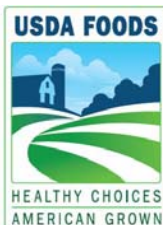
Source: [USDA National Nutrient Database](#)

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USDA Foods Product Information Sheet

For Child Nutrition Programs



100003—Cheese, Cheddar, Yellow, Shredded

Category: **Meat/Meat Alternate**



PRODUCT DESCRIPTION

This item is a Grade A or higher yellow cheddar cheese. This product is shredded and contains six 5-pound bags of cheese per case.

CREDITING/YIELD

- One case yields 480 1-ounce portions of cheese.
- CN Crediting: 1 ounce cheese credits as 1 oz equivalent meat/meat alternate.

CULINARY TIPS AND RECIPES

- Cheddar cheese can be used as an ingredient in a variety of recipes such as casseroles, quesadillas or baked chicken dishes.
- Use shredded cheese as a topping for healthy dishes such as salad, baked potatoes, or burritos.
- Use reduced fat cheese to lower calories, fat, and saturated fat in menus.
- For more culinary techniques and recipe ideas, visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1 ounce (28 g), cheddar cheese, shredded

Amount Per Serving

Calories 113

Total Fat 9g

Saturated Fat 6g

Trans Fat 0g

Cholesterol 30mg

Sodium 180mg

Total Carbohydrate 0g

Dietary Fiber 0g

Sugars 0g

Protein 7g

Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

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**FRIOLES PINTOS REFRITOS
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READY IN 5 MINUTES

**NET WT. 30 OZ. (1.88 LBS.) 851g
PESO NETO 851g**

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Nutrition Facts/Datos De Nutricion

Serving Size/Tamaño por Racion 1/4 cup/taza (Dry/Seco) 29g
Servings Per Container/Raciones por Envase about 30

Amount Per Serving/Cantidad por Racion

Calories/Calorias 110 Calories from Fat/Calorias de Grasa 25

% Daily Value*/% Valor Diario*

Total Fat/Grasa Total 2.5g **4%**

Saturated Fat/Grasa Saturada 0g **0%**

Trans Fat/Grasa Trans 1g

Cholesterol/Colesterol 0mg **0%**

Sodium/Sodio 280mg **12%**

Total Carbohydrate/Carbohidrato Total 17g **6%**

Dietary Fiber/Fibra Dietetica 6g **23%**

Sugars/Azucars 1g

Protein/Proteinas 6g

Vitamin/Vitamina A 0% • Vitamin/Vitamina C 0%

Calcium/Calcio 0% • Iron/Hierro 8%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

*Los porcentajes de Valores Diarios estan basados en una dieta de 2,000 calorías.

INGREDIENTS: PINTO BEANS, PARTIALLY HYDROGENATED CORN OIL (WITH TBHQ TO PRESERVE FRESHNESS) AND SALT.

INGREDIENTES: FRUJOS PINTOS, ACIETE DE MAÍZ PARCIALMENTE HIDROGENADO (CON TBHQ PARA CONSERVAR EL SABOR) Y SAL.



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1. BRING 2 QUARTS OF WATER TO A BOIL IN A 4-QUART PAN.
2. POUR CONTENTS OF PACKAGE INTO BOILING WATER. REDUCE HEAT, STIR BRIEFLY.
3. REMOVE FROM HEAT, COVER AND LET STAND FOR 5 MINUTES TO THICKEN. SEASON TO TASTE AND SERVE.

EASY 3-STEP STEAM TABLE METHOD

1. EMPTY CONTENTS OF PACKAGE INTO A 4-QUART CONTAINER. (HALF-SIZE STEAM TABLE PAN).
2. ADD TWO QUARTS BOILING WATER AND STIR BRIEFLY.
3. COVER FOR 5 MINUTES, SEASON TO TASTE, STIR WELL AND SERVE.

HINTS

- STIR OCCASIONALLY AFTER PROLONGED STANDING.
- MORE WATER MAY BE ADDED AFTER PREPARATION FOR A THINNER CONSISTENCY.
- FOR A RICHER FLAVOR, ADD 1 TBS. OIL TO BEANS BEFORE ADDING WATER. STIR TO DISSOLVE.

TRES PASOS FACILES PARA PREPARAR SOBRE LA ESTUFA

1. HERVIR UN LITRO DE AGUA EN UNA OLLA DE DOS LITROS.
2. ECHAR EL CONTENIDO DEL PAQUETE EN EL AGUA, REDUCIR LA ERATURA, REMOVER Y COCER A FUEGO LENTO.
3. QUITAR DE LA ESTUFA, TAPAR Y DEJAR DURANTE 5 MINUTOS PARA ESPESAR, CONDIMENTAR AL GUSTO Y SERVIR.

TRES PASOS FACILES PARA EL METODO DE MESA A VAPOR

1. ECHAR EL CONTENIDO DEL PAQUETE EN UN RECIPIENTE DE DOS LITROS (UNA OLLA DE MESA A VAPOR (STEAM TABLE PAN) DE TAMAÑO MEDIANO).
2. AÑADIR UN LITRO DE AGUA HIRVIENDO Y REMOVER BREVEMENTE.
3. TAPAR DURANTE 5 MINUTOS, CONDIMENTAR AL GUSTO Y SERVIR.

CONSETOS

- REMOVER DE VEZ EN CUANDO DESPUES DE HABER PERMANECIDO AL TIEMPO ASENTADO.
- SE PUEDE AÑADIR MAS AGUA DESPUES DE PREPARAR PARA DILUIR.
- PARA UN SABOR MAS RICO AÑADIR UNA CUCHARADA DE ACEITE A LOS FRUJOS ANTES DE AÑADIR EL AGUA.