#### **Berber Food Manufacturing** Phone # 510/553-0444 425 Hester St Fax # 510/553-0433 San Leandro, CA 94577-1025 Email: orderdesk@mirancho.com FLOUR 6.25 WHEAT TORTILLA Product description: **Nutrition Facts** Product code: 100346 Serving Size 2 Tortillas (57g) UPC number: 727888401107 Servings Per Container 120 Amount Per Serving Clear sealed bag Packaging type: Case pack: 24/10 ct. Calories 170 Calories from Fat 50 6.25" (± 0.5") Diameter (in): % Daily Value\* Weight per tortilla: 1.00 oz. Total Fat 6g **9**% 12.0 oz. Weight per dozen: Saturated Fat 2g 10% Weight per package: 10.0 oz. Trans Fat 0g Cholesterol 0mg 0% **Case Dimensions:** 13.5" x 13.5" x 7.125" Sodium 380mg 16% Case Cube: 0.7515 Total Carbohydrate 26g 9% Case weight (gross) (lbs): 16.500 **Dietary Fiber 3g** 12% Case weight (net) (lbs): 15.000 Pallet tie: 9 x 7 Sugars 0g Protein 5a Moisture (%): 32-36% Vitamin A 0% Vitamin C 0% pH: 4.9-5.3 Calcium 6% Iron 8% Color: Light brown \*Percent Daily Values are based on a 2,000 calorie Flavor: Characteristic of wheat flour diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2.000 2,500 Creditable grains per serving 1.75 oz. 65g Total Fat Less than 80g Saturated Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Code dating method: Manufactured date 2,400mg 2,400mg Sodium Less than 375g Shelf-life (ambient): 21 days Total Carbohydrate 300g 55-75° F **Dietary Fiber** 25g 30g Shelf-life (refrigerated): 45 davs 34-40° F Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4 Shelf-life (frozen): 180 days Below 0° F INGREDIENTS: WHOLE WHEAT FLOUR, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SHORTENING (SOYBEAN OIL, 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, GUAR GUM, XANTHAN GUM, SODIUM METABISULFITE, MICROCRYSTALLINE CELLULOSE, DICALCIUM PHOSPHATE. ALLERGENS: WHEAT Christopher Liao Approved: **R&D** Department Issued: September 7, 2016

CUSTOMER SPEC SHEET



CNQK12500	6/5.0 LE NET WT 30 LE 158 svngs of 3.03 oz
BOILABLE POUCHES, FULLY COOKED	-
BEEF & TEXTURED VEGETABLE PROTEIN TA *REDUCED FAT AND REDUCED SODIUM	CO FILLING
INGREDIENTS:Cooked ground beef (from commodity beef not more than 20% fat), water, (with caramel color), onions, seasoning (chili pepper, spices, sugar, autolyzed yeast, potass	

beet powder for color, onion powder, salt, mustard, maltodextrin, hot sauce {red pepper, distilled vinegar}, spice extractive, modified constanch, Contain soy. CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Heating Instructions: Store frozen up to 12 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 48 hours. Place unopened bags in steam kettle or tilt steamer or boiling waster with hot water flowing freely around all sides of the bag, and heat about 45 minutes if frozen, about 30 minurtes if thawed, or to 160'F. Check temperature with a thermometer probe between two bags: don't puncture bags. Hold bags submerged in 170' water until needed.

\* 206 mg sodium and 3.8 gm fat per 100 gm, compared to leading retail manufacturer product at 527 mg sodium and 10.9 gm fat

#### KEEP FROZEN. FOR INSTITUTIONAL USE ONLY.



6/6/2017

UNITED STATES DEPARTMENT OF AGRICULTURE

**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 <u>NFSMI</u> or <u>Team Nutrition</u>.

# FOOD SAFETY INFORMATION

 For more information on safe storage and cooking temperatures, and safe handling practices please refer to: <u>Developing a School</u> <u>Food Safety Program Based on the Process</u> <u>Approach to HACCP Principles.</u>

# **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.

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 productspecific information.