## CUSTOMER SPEC SHEET

**Berber Food Manufacturing**

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San Leandro, CA 94577-1025  
Phone # 510/553-0444  
Fax # 510/553-0433  
Email: orderdesk@mirancho.com

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### Nutrition Facts

<table>
<thead>
<tr>
<th>Serving Size 1 Tortilla (65g)</th>
<th>Servings Per Container 10</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Amount Per Serving</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Calories</strong> 200</td>
<td>Calories from Fat 60</td>
</tr>
<tr>
<td><strong>Total Fat</strong> 6g</td>
<td>% Daily Value*</td>
</tr>
<tr>
<td><strong>Saturated Fat</strong> 2g</td>
<td>9%</td>
</tr>
<tr>
<td><strong>Cholesterol</strong> 0mg</td>
<td>0%</td>
</tr>
<tr>
<td><strong>Sodium</strong> 430mg</td>
<td>18%</td>
</tr>
<tr>
<td><strong>Total Carbohydrate</strong> 30g</td>
<td>10%</td>
</tr>
<tr>
<td><strong>Dietary Fiber</strong> 4g</td>
<td>16%</td>
</tr>
<tr>
<td><strong>Sugars</strong> 0g</td>
<td></td>
</tr>
<tr>
<td><strong>Protein</strong> 5g</td>
<td></td>
</tr>
</tbody>
</table>

### 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

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<table>
<thead>
<tr>
<th>Code dating method</th>
<th>Shelf-life (ambient)</th>
<th>shelf-life (refrigerated)</th>
<th>Shelf-life (frozen)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Manufactured date</td>
<td>21 days</td>
<td>45 days</td>
<td>180 days</td>
</tr>
<tr>
<td>55-75°F</td>
<td>34-40°F</td>
<td>Below 0°F</td>
<td></td>
</tr>
</tbody>
</table>

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

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This document contains important product specifications and nutritional information for FLOUR 10 WHEAT TORTILLA, produced by Berber Food Manufacturing. The product is designed to meet specific dietary needs, with considerations for allergens and nutritional values. The ingredients list is comprehensive, highlighting the use of whole wheat flour, enriched bleached flour, water, and vegetable shortenings. The shelf-life and case dimensions are provided for logistical purposes, ensuring safe and effective storage and distribution. The customer spec sheet is an essential resource for both manufacturers and consumers, ensuring transparency and accountability in product development and distribution.
**PRODUCT DESCRIPTION**

This item is fully cooked dark meat chicken fajita strips made from boneless, skinless drumsticks, thighs, and/or legs. This product is marinated in fajita seasoning and contains grill markings. The item is shipped frozen in 30 pound cases containing six 5-pound or three 10-pound packages.

**CREDITING/YIELD**

- One case of fajita strips provides approximately 282 1.7-ounce portions.
- CN Crediting: Approximately 1.7 ounces of fajita chicken strips credit as 1 ounce equivalent meat/meat alternate. Confirm individual item crediting by using the CN Label or the product formulation statement.

**CULINARY TIPS AND RECIPES**

- Fajita chicken strips can be heated and served in burritos, fajitas, wraps, or used as a topping on a leafy green salad or rice bowl.
- Fajita chicken strips can also be cut up and used as a protein option in dishes such as soups and casseroles.
- 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](#).

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**NUTRITION FACTS**

| Serving size: 1.7 ounces (48 g)/1 MMA chicken fajita strips |
|-----------------|-----------------|----------------------|
| **Amount Per Serving** |
| Calories 61 |
| Total Fat 2g |
| Saturated Fat 1g |
| Trans Fat 0g |
| Cholesterol 37mg |
| Sodium 303mg |
| Total Carbohydrate 1g |
| Dietary Fiber 0g |
| Sugars 1g |
| Protein 9g |

Source: USDA Foods Vendor Labels

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**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.
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

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
</tr>
<tr>
<td>Total Fat</td>
</tr>
<tr>
<td>Saturated Fat</td>
</tr>
<tr>
<td>Trans Fat</td>
</tr>
<tr>
<td>Cholesterol</td>
</tr>
<tr>
<td>Sodium</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
</tr>
<tr>
<td>Dietary Fiber</td>
</tr>
<tr>
<td>Sugars</td>
</tr>
<tr>
<td>Protein</td>
</tr>
</tbody>
</table>

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.
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

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>108</td>
</tr>
<tr>
<td>Total Fat</td>
<td>1g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>5mg</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>22g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>2g</td>
</tr>
<tr>
<td>Sugars</td>
<td>0g</td>
</tr>
<tr>
<td>Protein</td>
<td>3g</td>
</tr>
</tbody>
</table>

Source: USDA National Nutrient Database

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.
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.
INSTANT HOMESTYLE
REFRIED PINTO BEANS

FRITOLES PINTOS REFritos
INSTANTANEO ESTILO CASERO

READY IN 5 MINUTES

NET WT. 30 OZ. (1.88 LBS.) 851g
PESO NETO 851g
Nutrition Facts/Datos De Nutricion

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

Amount Per Serving/Cantidad por Ración
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/Carboidrato Total 17g 6%
Dietary Fiber/Fibra Dietetica 6g 23%
Sugars/Azucar 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 están basados en una dieta de 2,000 calorías.

INGREDIENTS: PINTO BEANS, PARTIALLY HYDROGENATED CORN OIL (WITH TBHQ TO PRESERVE FRESHNESS) AND SALT.
INGREDIENTES: FRUOLES PINTOS, ACIETE DE MAIZ 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. POOR 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 cocción.
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. Añadir un litro de agua hierviendo y remover brevemente.
2. Tapar durante 5 minutos. Condimentar al gusto y servir.

CONSEJOS
- REMOVER DE VEZ EN CUANDO DESPUES DE HABER PERMANECIDO AL TIEMPO ASENTADO.
- SE PUEDE ANADIR MAS AGUA DESPUES DE PREPARAR PARA DILUIR.
- PARA UN SABOR MAS RICO ANADIR UNA Cucharada de aceite a los frijoles antes de añadir el agua.