### CUSTOMER SPEC SHEET Phone # 510/553-0444 Berber Food Manufacturing 425 Hester St Fax # 510/553-0433 San Leandro, CA 94577-1025 Email: orderdesk@mirancho.com FLOUR 10 WHEAT TORTILLA **Nutrition Facts** Product description: Product code: 100341 Serving Size 1 Tortilla (65g) 727888400585 UPC number: Servings Per Container 10 Amount Per Serving Clear sealed bag Packaging type: Calories 200 Calories from Fat 60 Case pack: 12/10 ct. 10" (± 0.5") Diameter (in): % Daily Value\* Weight per tortilla: Total Fat 6g 2.30 oz. 9% Weight per dozen: 27.6 oz. Saturated Fat 2g 10% Weight per package: 23.0 oz. Cholesterol 0mg 0% Sodium 430mg 18% **Case Dimensions:** 22" x 11" x 4.625" Total Carbohydrate 30g 10% Case Cube: 0.6477 Dietary Fiber 4g 16% Case weight (gross) (lbs): 18.750 Sugars 0g Case weight (net) (lbs): 17.250 Protein 5g Pallet tie: 6 x 10 Vitamin A 0% Vitamin C 0% Moisture (%): 32-36% Calcium 6% • Iron 10% pH: 5.2-5.6 \*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower

depending on your calorie needs

Saturated Fat Less than

Total Fat

Sodium

Cholesterol

Total Carbohydrate

**Dietary Fiber** 

Calories:

Less than

Less than

Less than

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

2,000

65g

20g

300mg

300a 25g

2,400mg

2,500

80g

25g

30g

300mg

2.400mg 375g

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

Light brown

Characteristic of wheat flour

**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

Color:

Flavor:

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

UNITED STATES DEPARTMENT OF AGRICULTURE

**USDA Foods Product Information Sheet** 

For Child Nutrition Programs

# USDA FOODS

# 100117—Chicken, Fajita Strips, Cooked, Frozen

### **Category: Meat/Meat Alternate**



# **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 <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: 1.7 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

**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. 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 culinary techniques and recipe ideas, visit the <u>Institute of Child Nutrition</u> or USDA's <u>Team</u> <u>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 110

### Total Fat 9g

Saturated Fat 6g

Trans Fat 0g

Cholesterol 30mg

Sodium 190mg

Total Carbohydrate 0g

Dietary Fiber 0g

Sugars 0g

Protein 6g

Source: USDA Foods Vendor Labels

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

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.