CUSTOMER SPEC SHEET

Berber Food Manufacturing
425 Hester St
San Leandro, CA 94577-1025

Phone # 510/553-0444
Fax # 510/553-0433
Email: **orderdesk@mirancho.com**

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	

200 East Beach Avenue
Inglewood, CA 90302-3404
Tel: (310) 674-3180 Fax: (310) 673-7008
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donleefarms.com

CNQK12500

6/5.0 LB
NET WT 30 LB
158 svngs of 3.03 oz

BOILABLE POUCHES, FULLY COOKED

BEEF & TEXTURED VEGETABLE PROTEIN TACO FILLING

*REDUCED FAT AND REDUCED SODIUM

INGREDIENTS:Cooked ground beef (from commodity beef not more than 20% fat), water, tomato paste, soy concentrate (with caramel color), onions, seasoning (chili pepper, spices, sugar, autolyzed yeast, potassium chloride, garlic powder, beet powder for color, onion powder, salt, mustard, maltodextrin, hot sauce {red pepper, distilled vinegar}, spice extractive, modified corn starch). 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.

CN
093984
mansfield product only
CN CN
CN

Don Lee Farms, 200 E.Beach Ave, Inglewood, CA 90302
(310) 674-3180 www.donleefarms.com

USDA Further Processed Certification Program

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 5086

Copy not for documenting federal meal requirements

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6/6/2017

UNITED STATES DEPARTMENT OF AGRICULTURE

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.

August 2014

UNITED STATES DEPARTMENT OF AGRICULTURE

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

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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August 2015

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 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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June 2014

CASA SOLANA®

INSTANT HOMESTYLE REFRIED PINTO BEANS

FRIJOLES PINTOS REFRITOS
INSTANTANEOS 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 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/Azucares 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 calorias.

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

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

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0 74865 46610 3

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 SERVI

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 PA 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 DO [UNA OLLA DE MESA A VAPOR (STEAM TABLE PAN) DE TAMAÑO
2. AÑADIR UN LITRO DE AQUA HIRVIENDO Y REMOVER BREVEME
3. TAPAR DURANTE 5 MINUTOS, CONDIMENTAR AL GUSTO Y SERVI

CONSEJOS

- 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 FRIJOLES ANTES DE AÑADIR EL AGUA.