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Product Specification/Formula Statement

Current as of: 08/14/19

Version #: 05/08/18

Supersedes Version #: 06/13/17

Brand: Hot Off The Grill

Commodity Code #: C45019

Commodity UPC#: 007219391 4519 7

Commercial Code #: 270019

Commercial UPC#: 007219391 2719 3

Product Name: Beef & Cheese Taco Stick on Whole Grain Flour Tortilla - Individually Wrapped

USDA Commodities used: Beef Coarse (100154) Mozzarella Cheese (100022)

Buy American Provision Statement:

Integrated Food Service certifies that we are in compliance with the "Buy American Provision" (SP20-2006 Revised). All products we produce and sell to School Food Agencies (SFA) containing USDA donated commodity Beef and/or Cheese have a minimum of 95% U.S. content. Our commercial products on the average contain 85% U.S content and minimum of 65% U.S. content.

Handling and Cooking Instructions:

Shelf Life: Frozen – 18 months, once thawed – 3 days (refrigerated).

Safe Handling and Heating Instructions: Thawing is required before heating: Do not remove wrap on wrapped product before cooking.

Thawing Instructions: If product is kept in original case allow 48 hours to thaw at <41°F before cooking. On bun pans, allow 24 hours to thaw at <41°F before cooking. Once fully thawed product should be cooked and served within 24 hours.

Cooking Instructions: Place product on a bun pan and cook following instructions below. Because of variations in oven equipment, ensure that an internal temperature of at least 160°F is achieved. It is recommended that a calibrated food grade thermometer be used. Allow to cool 5 minutes

Conventional Oven (Frozen): n/a

Convection Oven (Frozen): n/a

Conventional Oven (Thawed): 325 F 18 Minutes

Convection Oven (Thawed): 300 F 18 Minutes

Ingredients:

Whole Grain Flour Tortilla: Whole Grain Wheat Flour, Wheat Enriched Flour, (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Interesterified Soybean Oil, Hydrogenated Soybean Oil, Contains 2% or less of the Following: Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Sodium Aluminum Sulfate), Salt, Sugar, Calcium Propionate (Preservative), Potassium Sorbate (Preservative), Mono-Diglycerides, Fumaric Acid, Yeast, Enzyme and L-Cysteine (Dough Conditioner). Fully Cooked Taco Beef Filling: Ground Beef (Not More than 20% Fat), Water, Textured Vegetable Protein (Soy Flour, Caramel Color), Onions, Seasoning (Salt, Chili Pepper, Spices, Tomato Powder, Garlic Powder, Hydrolyzed Corn Gluten, Wheat Protein and Soy Protein, Silicon Dioxide, Autolyzed Yeast Extract, Sugar, Citric Acid, Sodium Diacetate, Malic Acid), Oats, Modified Food Starch, Paprika, Caramel Color. Cheese Blend: Low Moisture Part Skim Mozzarella Cheese: Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes. Cheddar Cheese: Pasteurized Milk, Cheese Cultures, Salt, Enzymes and Annatto. Kelvis: (Sodium Alginate E401), Water, Anti-Caking Agent: Enriched Bleached Wheat Flour (Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid).

Allergen Statement (Product Contains):

Wheat

Eggs

Tree Nuts

Fish/Shellfish

Milk

Peanuts

Soy

Gluten

Nutritional Information:

Weight	130.41 g	Dietary Fiber	3.85 g	Sugar	0.81 g
Calories	345.01	Fat (total)	12.82 g	Calcium	328.78 mg
% Calories Fat	33.44 %	Fat (saturated)	8.35 g	Iron	2.77 mg
% Calories Sat Fat	21.78 %	Trans Fat	0.00 g	Vitamin C	6.37 mg
Protein	20.07 g	Cholesterol	52.41 mg	Vitamin A	251.90 IU
Carbohydrate	31.87 g	Sodium	630.69 mg	Riboflavin	mg
Niacin	mg	Thiamine	mg	Potassium	mg

Case Coding Example:

(Manufacture Date/ Production Line #)
(Example: January 1st 2013 Product produced on Line A)

010113A

I certify that the above information is true and correct and that a 4.80 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meal/meat alternate when prepared according to directions.
I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210,220,225,226, Appendix A)

Signature

Jean-Yves Courbin, V.P. of Operations

8/14/2019

(310) 523-3664

Printed Name

Date

Phone Number