Washington County School District

| Page 1 | Recipe | Sep 1, 2021 |
|---|---|------------------|
| Recipe: 000944 TACO SOUP Recipe Source: Recipe Group: ENTREES | Recipe HACCP Process: #3 Complex | Food Preparation |
| Alternate Recipe Name: Number of Portions: 8 Size of Portion: CUP | | |
| 902244 ALL BEEF CRUMBLES: INTEGRATED FOODS:FR005 011284 ONIONS,DEHYDRATED FLAKES 903436 TACO SEASONING MIX 799928 TOMATOES,CND,DICED,DRND 011549 TOMATO PRODUCTS,CND,SAU 902261 BEANS,KIDNEY,ALL TYPES,MATURE SEEDS,CND 902548 CORN,WHL KERNEL,CND,DRND SOLIDS(HTD) | 1 LB1. In a large pot add cooked ground beef and onions.2 TBSP2. Add seasoning mix and blend well. Stir in tomatoes,1 1/4 OZfor 15 minutes.14 1/2 OZ3. Place 1/2 oz of Shredded Cheese mixture and spink14 1/2 OZServe with scoops.15 OZ15 1/2 OZ | |

*Nutrients are based upon 1 Portion Size (CUP)

| Calories | 257 kcal | Cholesterol | 50.19 mg | Sugars | *5.37* g | Calcium | 75.46 mg | 34.97% Calories from Total Fat |
|------------------------|----------|---------------|------------|-----------|------------|--------------------|----------|------------------------------------|
| Total Fat | 9.97 g | Sodium | 1050.35 mg | Protein | 19.50 g | Iron | 3.47 mg | 11.93% Calories from Saturated Fat |
| Saturated Fat | 3.40 g | Carbohydrates | 21.74 g | Vitamin A | 1111.05 ĬU | Water ¹ | 168.93 g | *0.00%* Calories from Trans Fat |
| Trans Fat ² | *0.00* g | Dietary Fiber | 6.33 g | Vitamin C | 13.97 mg | Ash ¹ | 2.67 g | 33.89% Calories from Carbohydrates |
| | | | - | | - | | - | 30.39% Calories from Protein |

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient * - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

| Miscellaneous | | Attributes | <u>Allergens</u> Present | <u>Allergens</u> <u>Absent</u> | Allergens Unidentified |
|-----------------------|----|------------|-----------------------------|-----------------------------------|---------------------------|
| Meat/Alt 2.000 | oz | | | | ? - Milk |
| Grain | oz | | | | ? - Egg |
| Fruit | up | | | | ? - Peanut |
| Vegetable 0.750 d | up | | | | ? - Tree Nut |
| Milk | up | | | | ? - Fish |
| Moisture & Fat Change | | | | | ? - Shellfish |
| Moisture Change. |)% | | | | ? - Soy |
| Fat Change |)% | | | | ? - Wheat |
| Type of Fat | | | | | |

Production Specification

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Washington County School District

Page 2

Recipe

Sep 1, 2021

| I/R | Ing # | Ingredient or Sub-Recipe | Measure | Measure | Round |
|-----|--------|---|---------|---------|-------|
| | 902244 | ALL BEEF CRUMBLES: INTEGRATED FOODS: | | | |
| | 011284 | ONIONS, DEHYDRATED FLAKES | | | |
| | 903436 | TACO SEASONING MIX | | | |
| I | 799928 | TOMATOES, CND, DICED, DRND | | | |
| 1 | 011549 | TOMATO PRODUCTS, CND, SAU | | | |
| I | 902261 | BEANS, KIDNEY, ALL TYPES, MATURE SEEDS, | | | |
| | 902548 | CORN,WHL KERNEL,CND,DRND SOLIDS(HTD) | | | |

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M#000413 UH902244

| | | -integ | SERVI | CE | |
|---|---|--|--|--|--|
| · | | | | | HOT OFF THE GRILL |
| | <u>Product</u> | Specifications | s and Nutrit | ional Inform | ation |
| Brand: | <u>Hot Off The</u> | Grill | | Code No: C | 32000B / N32000B |
| Product name | E All Beef Cru | imbles – Bulk Pa | <u>ck</u> | | |
| Pack Size: <u>Bı</u> | TIK | H. | H7S | Port | ion size; <u>2.25 oz</u> |
| Contribution to | o USDA Meal P | attern Requireme | nts: <u>2.00 oz M</u> | /MA Net | Weight: <u>40.00 lbs</u> . |
| Varieties of me | eat used in prod | duct | Grou | nd Beef | # # # # # # # # # # # # # # # # # # # |
| Total weight of | f uncooked pro | duct: | 3.29 | | |
| | meat in uncool | ked product: | 3.26 | oz | |
| Weight of dry \ Weight of liquid | vPP: d to rehydrate \ | /00- | N/A N/A | | |
| Source of vege | etable protein p | roduct: | N/A | | |
| Type and perc | ent of protein ir | VPP: | N/A | | |
| Weight of rehy | drated VPP: | | N/A | | |
| | most and rahve | | | | |
| Weight of raw i | meat and rehyc r ingredients in | drated VPP: product: | N/A 0.03 | 02 | 14 M # # # # # # # # # # # # # # # # # # |
| Weight of raw a Weight of othe | meat and rehyc r ingredients in ed on one serv | product: | | | ing size: <u>2.25 oz</u> |
| Weight of raw a Weight of othe Nutrition base _{Weight:} | r ingredients in ed on one serv 63.79 g | product: Ing Protein: | 0.03 (| Serv Niacln: | 3.37 mg |
| Weight of raw 4 Weight of other Nutrition base Veight: Calories: 6 Calories Fat: | r ingredients in ed on one serv 63.79 g 157.09 55.65 % | product: ing Protein: Carbohydrates: Sugar: | 0.03 (| Serv | 3.37 mg 0.03 mg 350.28mg |
| Weight of raw a Weight of othe Nutrition base Neight: Calories: & Calories Fat: Fat (Total): | r ingredients in ed on one serv 63.79 g 157.09 55.65 % 9.71 g | product: ing Protein: Carbohydrates: Sugar: Dietary Fiber: | 0.03 16.28 g 0.10 g 0.00 g 0.03 g | Serv Niacln: Thlamine: Sodium: Calclum: | 3.37 mg 0.03 mg 350.28mg 11.86 mg |
| Weight of raw a Weight of othe Weight: Nutrition base Neight: Calories Fat: Fat (Total): Fat (Saturated): Frans Fat: | r ingredients in ed on one serv 63.79 g 157.09 55.65 % 9.71 g 3.69 g 0.00 g | product: Ing Protein: Carbohydrates: Sugar: Dietary Fiber: Vitamin A: Vitamin C: | 0.03 16.28 g 0.10 g 0.00 g 0.03 g 0.29 IU 0.02 mg | Serv Niacln: Thlamine: Sodium: | 3.37 mg 0.03 mg 350.28mg |
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| Weight of raw to Weight of other Nutrition base Neight: Calories: % Calories Fat: at (Total): "at (Saturated): Trans Fat: Cholesterol: | r ingredients in ed on one serv 63.79 g 157.09 55.65 % 9.71 g 3.69 g 0.00 g 56.46 mg | product: Ing Protein: Carbohydrates: Sugar: Dietary Fiber: Vitamin A: Vitamin C: | 0.03 16.28 g 0.10 g 0.00 g 0.03 g 0.29 IU 0.02 mg 0.11 mg | Serv Niacln: Thiamine: Sodium: Calcium: Potassium: | 3.37 mg 0.03 mg 350.28mg 11.86 mg 200.75 mg |
| Weight of raw a Weight of othe Nutrition base Neight: Calories: % Calories Fat: Fat (Total): Fat (Saturated): Frans Fat: Cholesterol: | r ingredients in ed on one serv 63.79 g 157.09 55.65 % 9.71 g 3.69 g 0.00 g 56.46 mg | product: Ing Protein: Carbohydrates: Sugar: Dietary Fiber: Vitamin A: Vitamin C: Riboflavin: | 0.03 16.28 g 0.10 g 0.00 g 0.03 g 0.29 IU 0.02 mg 0.11 mg | Serv Niacln: Thiamine: Sodium: Calcium: Potassium: | 3.37 mg 0.03 mg 350.28mg 11.86 mg 200.75 mg |
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310 W. Alondra Blvd., Gardena, CA 90248-2423 310 523-3664 * 310 523-1619 Fax

V411-D9190 Foothill Farms[®] Premium Taco Seasoning Mix - Reduced Sodium*

| SCC Code: | 10072058609365 |
|--------------------------|--|
| Item UPC: | 072058609368 |
| Units/Case : | 6 |
| Unit Size: | 9.00 OZ |
| Servings Per Case : | 318 |
| Storage Temp: | 75° F |
| Pallet High: | n e spinke i terreteren e server e ser |
| PRODUCT CLAIMS | |
| Cholesterol Free | Fat Free |
| No Trans Fat Per Serving | Saturated Fat Free |
| Kosher - YES-CIRCLE U | |

Nutrition Facts

NUTRITION

Serving Size 1 ½ tsp Dry (5g) [Seasons 3 oz (85g) Taco Meat] Servings Per Container: About 53

Amount Per Serving Calories 15 Calories from Fat ⁰ % Daily Value* Total Fat 0 g 0% Saturated Fat 0 g 0% Trans Fat 0 g Cholesterol 0 mg 0% 11% Sodium 270 mg 1% Total Carbohydrate 3g Dietary Fiber 1 g 4% Sugars 0g Protein 0g

| Vitamin A 4 % | | • | Vitamir | nC 2% |
|-------------------------------------|--|---------------------|------------------------|------------------------------|
| Calcium 2 % | | • | Iron 2 | 2 % |
| *Percent Daily \ higher or lower | /alues are based on depending on your o | a 2,000 alorie n |) calorie di leeds. | iet. Your daily values may b |
| | Calories: | 2, | 000 | 2,500 |
| Total Fat | Less than | 65 | ōg | 80g |
| Sat Fat | Less than | 20 |)g | 25g |
| Cholesterol | Less than | 30 |)0mg | 300mg |
| Sodium | Less than | 2, | 400mg | 2,400mg |
| Total Carbohydr | rate | 30 |)0g | 375g |
| Dietary Fiber | | 25 | g | 30g |

Fat 9 · Carbohydrate 4 · Protein 4

| Case Gross Weight: | en og letter af de tre under ander en de fordelige en for (4.4 LB | 1,250 |
|--|---|--|
| Case Net Weight: | 3.38 LB | n a n gutana |
| Case Height: | 6.25 IN | 11.Ta - 14 |
| Case Width: | 6.88 IN | pariona especie d |
| Case Length: | 8.88 IN | a a tea a servi |
| Case Cube: | .22 FT | an sense i sin |
| Pallet Tier: | an suus ⁸ sousseurate o labourno anno transmusiation en esta con 30 | *** ********************************** |
| | | |
| Gluten Free | No Added MSG | - Protoci na |
| an a | n en | |

GENERAL DESCRIPTION

Premium Taco Seasoning is a smooth and mild blend of traditional chili powder, Mexican oregano and smoky cumin for tantalizing aroma and flavor plus diced onions for added appeal. Paired up with beef, chicken or turkey, Foothill Farms® Premium Taco Seasoning makes any crowd go loco. Mix versatility makes Enchilada Sauce also. And it has 25% less sodium than our previous #V411-C9190 Premium Taco Seasoning Mix.

LIST OF INGREDIENTS

Dehydrated Onion, Paprika, Spices, Salt (includes Sea Salt), Modified Food Starch, Dehydrated Garlic, Citric Acid, Paprika Extract, Less Than 2% Silicon Dioxide (Anticaking).

ALLERGEN INFORMATION

None-Based on FDA FALCPA (Food Allergen Labeling and Consumer Protection Act of 2004) "Big 8" allergens.

DIRECTIONS FOR USE

Taco Meat (Convection Oven): Brown 10 lbs. ground beef (can substitute chicken, pork, turkey) and drain excess fat; or use 8 lbs. precooked beef crumbles. Combine 1 ½ qts. hot water (180°-190°F) and contents of seasoning package (9 oz) in full-size steam table pan. Mix well. Add cooked meat and mix thoroughly. Cover and bake in 400°F convection oven for 15-20 minutes; or until product reaches 180°F. Mix prior to serving. Yield: 9.9 lbs.

Taco Meat (Conventional Oven): Follow directions above. Adjust oven time as need. Bake in 400°F oven for approximately 25-30 minutes; or until product reaches 180°F. Mix prior to serving, Yield: 9.9 lbs.

Taco Meat (Stovetop): In a large pot, brown 10 lbs. ground beef (can substitute chicken, pork, turkey) and drain excess fat; or use 8 lbs. precooked beef crumbles. Add 1 ½ quarts of water and contents of seasoning package (9 oz). Mix thoroughly. Bring to a boil stirring frequently. Reduce heat and simmer for 5-10 minutes stirring occasionally. Seasoned meat should reach a temperature of 180°F before removing from heat. Yield: 9.9 lbs.

Enchilada Sauce (Convection Oven): Combine 5 quarts water, ½ #10 can (1 ½ qts) tomato paste and contents of seasoning package (9 oz) in a full-size steam table pan. Mix thoroughly. Add thickener (1 cup all purpose flour dissolved in 2 cups of cool water) and mix thoroughly. Cover with lid (do not use foll) and

BEAN, KIDNEY DRK RED FCY GRD A

[DRY] [SB] [KO]

¹⁹¹⁰²⁴¹ 6/10/CN

Nutrition Facts

Serving Size 1/2 cup

Servings Per Container 144

Amount Per Serving

| Calories 140 | Calories from Fat 0 |
|--|---------------------|
| | % Dally Value * |
| Total Fat Og | 0% |
| Saturated Fat 0g | 0% |
| <i>Trans</i> Fat 0g | 0% |
| Polyunsaturated Fat 0g |) 0% |
| Monounsaturated Fat (|)g 0% |
| Cholesterol Omg | 0% |
| Sodium 360mg | 16% |
| Potassium 0g | 0% |
| Total Carbohydrate 26g | 9% |
| Dietary Fiber 10g | 36% |
| Sugars 4g | 0% |
| Protein 9g | 0% |
| Vitamin A | 0% |
| Vitamin C | 0% |
| Calcium | 4% |
| Iron | 15% |
| * Percent Daily Values are bas diet. Your Daily Values may b depending on your calorie nee | e higher or lower |



Family / Line / Group: Dry Groceries / Canned Vegetables / Beans

| Country Of Origin: US | Portions: 528 oz |
|-----------------------|---|
| UPC: 822486107697 | Net Weight: 41.25 lbs |
| MFG ID: 10769/280855 | Ship Weight: 48.86 lbs |
| GTIN: 60822486107699 | Dimensions (HxWxD): 7.25 x 12.63 x 18.81 in |

Fancy Dark Red Kidney Beans, canned by Furmano Foods, shall conform to U.S. Grade A standards using the USDA Standards for Canned Dried Beans, effective September 1, 1976.

Ingredients: Dark Red Kidney Beans, Water, High Fructose Corn Syrup, Sugar, Salt, Calcium Chloride, Disodium Edta (To Preserve Color), Natural Flavorings

Contains: Corn

Free From: Almond, Wheat, Walnut, Sulphur Dioxide, Spelt And Spelt Products, Soybeans, Sesame Seeds, Rye, Queensland Nut, Pod Fruits, Pistachio, Pecan, Peas And Pea Products, Peanuts, Gluten, Oat And Oat Products, Nuts, Mustard, Shell Fish, Milk/Dairy, Macadamia Nut, Lupine, Lactose, Kamut, Hydroxyisohexyl 3-Cyclohexene, Hydroxycitronellal, Hexyl Cinnamal, Hazelnut, Geraniol, Fish, Farnesol, Evernia Prunastri, Evernia Furfuracea, Eugenol, Eggs, Crustaceans, Coumarin, Coriander, Cocca, Citronellol, Citral, Cinnamyl Alcohol, Cinnamal, Gluten, Celery, Cashew, Carrot, Butylphenyl Methylpropionate, Brazil Nut, Benzyl Salicylate, Benzyl Cinnamate, Benzyl Benzoate, Benzyl Alcohol, Barley, Anise

Ready to Eat: Ingredient

Alcohol, Amyl Cinnamal, Alpha-Isomethyl Ionone