

# Item: Lunch Bean & Cheese Whole Grain BurritoProduct Code: C4024902Dimensions: 6 x 2" Hand Rolled BurritoUnit Weight: 5.75 oz.Count/Case: 54

The Whole Grain flour tortilla contains 32 grams of whole grain rich flour per 2.0 oz serving with 51% Whole Grain, 49% enriched grain. I.25 oz. m/ma consisting of low moisture part skim mozzarella cheese.

## Child Nutrition #087678

Each 5.75 oz. Portion (cooked) will provide Flour Tortilla: 2.0 Grain Equivalent, 51% Whole Grain, 49% enriched grain Cheese: (Mozzarella) .625 oz, and (Cheddar) .625 oz = 1.25 oz of Meat Atlernate Pinto Beans: 1.25 oz Meat Alternate Or Pinto Beans: 1/4 cup Beans/Peas Group

**Ingredient Statement: Beans:** Water, Pinto Beans, spices. **Tortilla:** Whole Grain whole wheat flour, enriched flour, (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), soybean oil, mono di-glycerides, salt, sugar, baking powder (sodium biacarbonate, sodium aluminum sulfate, calcium sulfate, corn starch, monocalcium phosphate), guar gum, l-cysteine. **Cheese Blend**: Cheddar Cheese (pasteurized milk, salt, enzymes annatto) Low moisture part-skim mozzarella cheese (cultured pasteurized milk, salt and enzymes).

### Allergen Statement: Contains Milk, Wheat & Soy.

Heating Instructions (Cook Before Eating): Pre-Heat oven to 300°F.

Place I layer wrapped or bulk burritos on baking sheet.

Convection Oven: Bake 20 minutes @300°F for Bulk,

Bake 20 minutes @ 300°F for Wrap. Serve immediately.

Conventional Oven: Bake 20 minutes @ 300°F for Bulk,

Bake 22 minutes @ 300°F for Wrap. Burrito is cooked when internal temperature is 165°F. Serve immediately. **Rethermalization Instructions:** (Cook before eating):

Preheat oven to 250°F. Place wrapped or bulk burritos on baking sheet. Bake for 30 minutes. Burrito is cooked when internal temperature is 165°F. Then program to hold @ 165°F.

Note: For best results, thaw burrito prior to baking.

(Oven temperatures vary so please adjust time and temperature accordingly)

BATCH COOKING IS ADVISED TO MAINTAIN QUALITY OF BURRITO!

## Vegetarian Whole grain entrée



Christopher Cook - President December 20, 2022

	on Facts
Serving size	1 burrito (163.16g)
Amount Per Serving Calories	292.12

11.65g
5.53g
0g
32.16mg
425.27mg
30.99mg
6.79mg
0.31g
16.45g
0mg
294.31mg
1.33mg
0mg
262.72 IU
0.00mg

\*Nutrition information is based on calculated analysis.

Lunch Bean & Cheese Burrito contains less than 2% non-creditable grains

## Shipping Information:

 Gross Wt.
 21.41 lbs.

 Cube
 0.62

 Tie/High
 7/10

Net Wt. Cases/Pallet Box Dims

19.41 lbs. 70 19 x 13<sup>1</sup>/<sub>4</sub> x 4<sup>1</sup>/<sub>4</sub>

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<b>Recipe: 001426 ENCHILADA</b> Recipe Source: <xxx> Recipe Group: ENTREES</xxx>		Recipe HACCP Process: #2 Same Day Service	
Alternate Recipe Name: Number of Portions: 1 Size of Portion: ENCHILADA			
903469 WG BEAN & CHEESE BURRITO R001112 ENCHILADA SAUCE 903462 CHEDDAR/ JACK FANCY SHRED	1 BURRITO 2 (2 oz Serving) 1/2 OZ	Heating to an internal temperature of 160 <sup>°°1</sup> . Caution: Do not over heat. Heating above reheat Oven to 300 <sup>°°1</sup> Convection Oven: Frozen Heat for 16-19 min. Refrigerated: Heat Preheat Oven to 300 <sup>°°1</sup> Frozen Heat for 19-23 min. Refrigerated for 12-14 min. Microwa seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min. before construction of the seconds in the seconds. Heat for another 15 seconds. Let rest for 1 min. before construction of the seconds. Heat for another 15 seconds. Let rest for 1 min. before construction of the seconds. Heat for another 15 seconds. Let rest for 1 min. before construction of the seconds. Heat for another 15 seconds. Let rest for 1 min. before construction of the seconds. Heat for another 15 seconds. Let rest for 1 min. before construction of the seconds. Heat for another 15 seconds. Let rest for 1 min. before construction of the seconds. Heat for another 15 seconds. Let rest for 1 min. before construction of the seconds. Heat for another 15 seconds. Let rest for 1 min. before construction of the seconds. Heat for another 15 seconds. Let rest for 1 min. before construction of the seconds. Heat for another 15 seconds. Let rest for 1 min. Before construction of the seconds. Heat for another 15 seconds. Let rest for 1 min. Before construction of the seconds. Heat for another 15 seconds. Let rest for 1 min.	t 10-12 minutes. Conventional Oven: ave frozen: Heat on High for 45 re consuming. Thawed Heat for 40

\*Nutrients are based upon 1 Portion Size (ENCHILADA)

Calories	366 kcal	Cholesterol	44.82 mg	Sugars	*2.33*	g	Calcium	*113.86* mg	40.67%	Calories from Total Fat
Total Fat	16.56 g	Sodium	668.10 mg	Protein	19.74	g	Iron	*0.31* mg	21.09%	Calories from Saturated Fat
Saturated Fat	8.59 g	Carbohydrates	35.28 g	Vitamin A	*348.43*	ĪU	Water <sup>1</sup>	11.11 g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	7.15 g	Vitamin C	*1.33*	mg	Ash <sup>1</sup>	0.31 g	38.53%	Calories from Carbohydrates
	•	•	•						21.55%	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

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - 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	2.500 oz				? - Milk
Grain 2	2.000 oz				? - Egg
Fruit	cup				? - Peanut
Vegetable	cup				? - Tree Nut
Milk	cup				? - Fish
Moisture & Fat Change	e				? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change	0%				? - Wheat
Type of Fat					

#### Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
	903469	WG BEAN & CHEESE BURRITO			

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.

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R	001112	ENCHILADA SAUCE		
I	903462	CHEDDAR/ JACK FANCY SHRED		

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Recipe HACCP Process: #2 Same Day Service

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#### Recipe: 001112 ENCHILADA SAUCE

Recipe Source: Local **Recipe Group: ENTREES** 

Alternate Recipe Name: Number of Portions: 75 Size of Portion: 2 oz Serving

990086 BROWN GRAVY: (Custom)	1 BAG	Mix your gravy mix as directed, add tomato sauce and spices.
011549 TOMATO PRODUCTS, CND, SAU	1 LB	Heat well untill spices are blended. As sauce thickens add additional water to thin. DO NOT MAKE SAUCE TO RUNNY.
990074 Salsa, Chunky (USDA)	1 LB	
002047 SALT, TABLE	1 dash	
002030 PEPPER, BLACK	1 dash	
002009 CHILI POWDER	2 TBSP	
990035 CUMIN, GROUND	1 TBSP	
002020 GARLIC POWDER	1/2 TBSP	
019335 SUGARS, GRANULATED	1/4 CUP	
014429 BEVERAGES.H2O.TAP.MUNICIPAL	AS NEEDED	
, ,		

\*Nutrients are based upon 1 Portion Size (2 oz Serving)

Calories	9 kcal	Cholesterol	0.00 mg	Sugars	*1.01*	g	Calcium	6.31 mg	16.98%	Calories from Total Fat
Total Fat	0.17 g	Sodium	78.38 mg	Protein	0.13	g	Iron	0.16 mg	0.90%	Calories from Saturated Fat
Saturated Fat	0.01 g	Carbohydrates	1.89 g	Vitamin A	110.94	ĨU	Water <sup>1</sup>	5.55 g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	0.18 g	Vitamin C	0.67	mg	Ash <sup>1</sup>	0.16 g	81.72%	Calories from Carbohydrates
	•		•			•			5.48%	Calories from Protein

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Miscellaneous		Attributes	<u>Allergens</u> Present	<u>Allergens</u> <u>Absent</u>	Allergens Unidentified
Meat/Alt	oz				? - Milk
Grain	oz				? - Egg
Fruit	cup				? - Peanut
Vegetable	cup				? - Tree Nut
Milk	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change	0%				? - Wheat

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Recipe

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Type of Fat.....

#### **Production Specification**

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
	990086	BROWN GRAVY: (Custom)			
	011549	TOMATO PRODUCTS, CND, SAU			
	990074	Salsa, Chunky (USDA)			
	002047	SALT, TABLE			
	002030	PEPPER,BLACK			
	002009	CHILI POWDER			
	990035	CUMIN, GROUND			
	002020	GARLIC POWDER			
	019335	SUGARS, GRANULATED			
	014429	BEVERAGES,H2O,TAP,MUNICIPAL			

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