



Beef Shreds – Sous Vide

INGREDIENT INFORMATION

Ingredients: Beef, Salt

UPC: 50057 00703

Unopened Shelf Life: 18 months Frozen

Product Appearance: Shredded Beef

Product Handling/Storage: Temp: 0°F +/- 10° through distribution

Date Code Format: Month DD YYYY

Recommended Preparation Instruction:

BEST METHOD - CONVENTIONAL OVEN (THAWED):

1. PREHEAT CONVENTIONAL OVEN TO 350°F.
2. REMOVE CONTENTS OF BAG INCLUDING JUICES INTO A HOTEL PAN.
3. COVER WITH FOIL AND BAKE FOR 20 MINUTES OR UNTIL 165°F.
4. SHRED APART WITH TONGS.
5. LET STAND COVERED FOR 10 MINUTES BEFORE SERVING.

ALTERNATE METHOD STEAM (THAWED):

1. PLACE SEALED BAGS IN A PERFORATED PAN.
2. STEAM FOR 20 MINUTES OR UNTIL 165°F.
3. REMOVE FROM STEAM AND EMPTY CONTENTS OF BAG INCLUDING JUICES INTO A HOTEL PAN.
4. SHRED APART WITH TONGS.
5. LET STAND FOR 10 MINUTES BEFORE SERVING.

Nutrition Facts		
244 servings per container		
Serving size 1 portion (67 g/2.36 oz)		
Amount per serving		80
Calories		
% Daily Value*		
Total Fat	2 g	3%
Saturated Fat	1 g	5%
Trans Fat	0	
Cholesterol	40 mg	13%
Sodium	180 mg	8%
Total Carbohydrate	0	0%
Dietary Fiber	0	0%
Total Sugars	0	0%
Includes	0 Added Sugars	0%
Protein	15 g	
Vitamin D	0 mcg	0%
Calcium	10 mg	0%
Iron	1.6 mg	10%
Potassium	240 mg	6%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Child Nutrition Meal Pattern Requirements

Each 2.36 oz. serving of shredded beef contains 2.00 equivalent of M/MA.

PRODUCT INFORMATION

Product Code	Case Pack	Case Weight (LBS)	Case Cube	Case Dimensions	Cases Per Pallet	Case Yield
470495 Commodity & Non-Commodity	5/7.2# bags	36.00 Net 37.60 Gross	0.84	L = 16.00" W = 11.75" H = 7.75"	Ti 8 Hi 5 40	2.36 oz / 244. servings



Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Beef Shreds Code No.: 470495

Manufacturer: Comida Vida Case/Pack/Count/Portion/Size: 5/7.2# bags

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Cooked Beef with Natural Juices	3.51000	X	57%	2.0007
		X		
		X		
A. Total Creditable M/MA Amount¹				2.0007

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 2.36 ounces

Total creditable amount of product (per portion) 2.00 ounces

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 2.36 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/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) as demonstrated by the attached supplier documentation.



Signature

Co-President

Title

Lincoln Yee

Printed Name

5/28/21
Date

216-926-8857
Phone Number

IW Mini Beef Barbacoa Burrito

INGREDIENT INFORMATION

Whole wheat flour tortilla(enriched whole wheat flour, water, enriched wheat flour, palm oil, salt, mono-diglycerides, dextrose, sodium bicarbonate, corn starch, calcium propionate(preservative), sodium aluminum sulfate, fumaric acid, sodium aluminum phosphate, cmc gum sorbic acid), **Beef Shreds**(beef, salt), **Salsa**(diced tomatoes, onions, vinegar, lime juice, scallions, sea salt, garlic powder, cilantro, cumin, black pepper, coriander, chili powder, corn starch), **Cheddar Cheese**(pasteurized cultured milk, salt, enzymes)

Contains: Milk, Wheat.

GTIN: 00850057007831 Commodity
00850057007855 Non-commodity

Unopened Shelf Life: 18 months Frozen

Product Appearance: Shredded Beef and salsa topped with cheese and wrapped in a whole wheat tortilla, individually wrapped.

Product Handling/Storage: Temp: 0°F +/- 10° through distribution

Day Code Format: Julian Date

Recommended Preparation Instructions

Best Method - Conventional Oven (Thawed):

1. Defrost wrapped burritos on a lined sheet pan for 24 hours.
2. Preheat conventional oven to 350°F.
3. Bake for 20-25 minutes or until internal temp. reaches 165°F.
4. Let stand covered for 10 minutes before serving or removing from pan.
5. Hold remaining quantity in warmer

Alternate Method - Conventional Oven (Frozen):

1. Preheat conventional oven to 350°F.
2. Place frozen, wrapped burritos on a lined sheet pan
3. Bake for 30-35 minutes or until internal temp reaches 165°F.
4. Let stand covered for 10 minutes before serving or removing from pan.
5. Hold remaining quantity in warmer

Alternate Method - Microwave (Frozen)

1. Place frozen burrito on a microwave safe plate
2. Cook on high for 2-3 minutes or until internal temperature reaches 165°F. If product has not reached 165°F continue to heat in 30 second intervals until minimum internal temp. is achieved.
3. Remove from microwave, remove from wrapper and let sit for one minute before consuming.
4. Consume within 2 hours.

PRODUCT INFORMATION

Product Code	Case Pack	Case Weight (LBS)	Case Cube	Case Dimensions	Cases Per Pallet	Case Yield
470462 – Commodity 470467 – Non-Commodity	96 IW Burritos	27.60 Net 29.60 Gross	1.44	L = 15.88" W = 12.00" H = 13.00"	Ti 10 Hi 5 50	96 IW 4.60 oz. burritos

Nutrition Facts

96 servings per container
Serving size 1 burrito (130.41g)

Amount Per Serving
Calories 300

	% Daily Value*
Total Fat 11g	14%
Saturated Fat 2.87g	14%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 55mg	18%
Sodium 340mg	15%
Total Carbohydrate 29g	11%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 20g	40%
Vitamin D 3.36mcg	15%
Calcium 191mg	15%
Iron 3.384mg	20%
Potassium 14.1mg	0%
Vitamin A	2%
Vitamin C	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Child Nutrition Meal Pattern Requirements

Each 4.60 oz. serving of Beef Barbacoa Burrito contains 2.00 oz. equivalent of M/MA, 2 oz. equivalent of grain.

Alternate Method - Microwave (Thawed)

1. Place thawed burrito on a microwave safe plate
2. Cook on high for 1-1.5 minutes or until internal temperature reaches 165°F. If product has not reached 165°F continue to heat in 30 second intervals until minimum internal temp. is achieved.
3. Remove from microwave, remove from wrapper and let sit for one minute before consuming.
4. Consume within 2 hours



Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: I.W. Mini Beef Barbacoa Burrito Code No.: 470462/470467

Manufacturer: Comida Vida Case/Pack/Count/Portion/Size: 96/4.6 oz.

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Cooked Beef Special Trim	2.00	X	85.8%	1.716
Cheddar Cheese	0.30	X	16/16	0.30
		X		
A. Total Creditable M/MA Amount¹				2.016

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 4.60 oz.

Total creditable amount of product (per portion) 2.00 oz.

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 4.60 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/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) as demonstrated by the attached supplier documentation.

Signature

Lincoln Yee

Printed Name

Co-President
Title

5/28/2021

Date

216-926-8857

Phone Number



**Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)**

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: I.W. Mini Beef Barbacoa Burrito Code No.: 470462/470467
 Manufacturer: Comida Vida Serving Size 4.6 oz. burrito
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes No **How many grams:**
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Wheat Tortilla	57.00	28	2.04
Total Creditable Amount³			2.04

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
²Standard grams of creditable grains from the corresponding Group in Exhibit A.
³Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 4.60 oz.
 Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 4.6 ounce portion of this product (ready for serving) provides 2.0 oz equivalent Grains. I further certify that non-creditable grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.


 Signature

Lincoln Yee
 Printed Name

Co-President
 Title

5/28/2021 216-926-8857
 Date Phone Number



Beef & Cheese Tamale

INGREDIENT INFORMATION

Filler Ingredients: Beef, Monterey jack cheese (Pasteurized milk, cheese cultures, salt, enzymes) powdered cellulose (to prevent caking)), Corn oil, Water, Seasoning (Chili pepper, Spices, Garlic, Sea Salt and Dextrose) Corn Starch.

Masa Ingredients: Water, Yellow corn processed with lime, Corn Oil, Corn Starch, Sea Salt.

Allergens: Milk

UPC: 50057 _____

Unopened Shelf Life: 18 months Frozen

Product Appearance: Cooked beef and cheese wrapped in masa and a corn husk

Product Handling/Storage: Temp: 0°F +/- 10° through distribution

Day Code Format: BBMMDDYYWW

BB = Batch #, MM = Month, DD = Day, YY = Year, WW = Week of Year

Recommended Preparation Instructions

BEST METHOD - STEAM (THAWED):

- PLACE TAMALES IN HUSK IN A PERFORATED PAN
- STEAM FOR 20 MINUTES OR UNTIL 165°F.

ALTERNATE METHOD STEAM (THAWED):

- PREHEAT OVEN TO 350°F.
- PLACE TAMALES IN HUSK IN A SPAYED HOTEL PAN WITH A SMALL AMOUNT OF WATER AND COVER WITH FOIL
- BAKE FOR 18-20 MINUTES OR UNTIL 165°F.

Nutrition Facts	
160 servings per container	
Serving size	3 1/4 oz (92g)
Amount per serving	
Calories	240
	% Daily Value *
Total Fat 14g	18%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 210mg	9%
Total Carbohydrate 18g	7%
Dietary Fiber 4g	13%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 100mg	8%
Iron 1.5mg	8%
Potassium 410mg	8%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

Child Nutrition Meal Pattern Requirements

Each 3.25 oz. Beef and Cheese tamale contains 1 oz. eq. M/MA and 1 oz. eq. Grain credit

PRODUCT INFORMATION

Product Code	Case Pack	Case Weight (LBS)	Case Cube	Case Dimensions	Cases Per Pallet	Case Yield
471025 Commodity 471010- Non- Commodity	10 / 16 ct. pack (160 tamales)	32.50 Net 34.50 Gross	1.265	L = 15.313" W = 11.313" H = 12.625"	Ti 10 Hi 4 40	160 / 3.25 oz tamale



Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Beef & Cheese Tamale Code No.: 471010/471025

Manufacturer: Comida Vida Case/Pack/Count/Portion/Size: 160-3.25 oz. tamales

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Shredded Beef	1.1375	X	0.57	0.648375
Monterey Jack Cheese	0.3575	X	16/16	0.3575
A. Total Creditable M/MA Amount¹				1.005875

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					1.00

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.25 oz

Total creditable amount of product (per portion) 1.00 oz

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.25 ounce serving of the above product (ready for serving) contains 1.0 ounces of equivalent meat/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) as demonstrated by the attached supplier documentation.

Signature

Co-President
Title

Lincoln Yee
Printed Name

3/19/2021
Date

888-499-6888
Phone Number



United States Department of Agriculture

Food and Nutrition Service

7 FVCSBR/ MK S @NL : F@CK DL RMP- MBSK DL RLF 0 F@LQ
HL , G@C 5 SRRHML 7 FVFR@ Q

. G; @> 618C, 8GH- 8H; DC 0M @> 7 < @?IHE<G4 JG < 0FJ @> A<C

: NKDNH KLBH@KNDCEKQA B @DAB > @LUK@EBH?BH@KI FEB L@N@>CBA LNK@Q@L> @> DB B >A@FKJ RK FEB @KHK B JD
B @KNI >FKJ KJ H@BNEB>A @DJBA ?U>J KX @>H@ L>JUNBLN@C@J P>H@F@S; NKDNH KLBH@KND@>RB FEB KL@FKJ RK @>KK@B FEB
@>A@F@DI BREKA FE>P@V@F@B@N@L B @> @ B@J@L@H@J@B@J@B@A@S

: NKAQ@>I B Beef and Cheese Tamale 1 KAB9K\$ 471010 or 471025

8 >J@C @>NBN Comida Vida ; BNR@D; RB- 160 - 3.25 oz. tamales

25- MDQ@GD NFMCSBRK DDR@D T GMD F@L#H@G B@H@D@ =BO X 9K_____

25- MDQ@GD NFMCSBR@L F@L LML#B@D@H@D F@L@Q =BO 9K X 1 MT K @VFR@Q _____
5@; J: IHL @ B DG I?8C#"% DJC <<FJ @>A<C DN<F DG&"** >@B H > @DG @JEH, !1 8C; ("**" > @DG @JEH2 8C; 3D=
C@C: G; @>9A > @>H; D@C: G; @DL 8G I?<> @>H@G F@J @>B <C @>GH ?D@B <8A"

25< @D. UG@HR* (0 F@L 9 D@SH@CK DL R@M@P, G@C 5 SRRHML 7 FVFR@ QHL R@D' 55, %@: 1/ (91 - .56&0@) 988864 * 65/ 6+3 7
/ +0 F@M@D@F@K H@L D H@F@D NFMCSBR@H@L@M@ F@M@N@Q* # @ A@DC F@M@D@Q' 0 F@M@N@1 B@D@D@F@L@Q M@P@ F@M@N@2 9; . A@F@D@F@R
B@D@D@Q\$/ @>G@C B @I?D; D@D@>@H@G 8 E@E@@ ID: 8AJ@B@I?<> @>H@; D@C@J@C@98H; DC: G; @>9A > @>H' 1 @JEH, !1 JH<
I?< H8C; 8G D=@ > : G; @>9A > @>HE<GDN<F+1 @JEH2 8C; 3JH I?< H8C; 8G D=@ > : G; @>9A > @>HE<GDN<F DG@A@B <"

2L@H@D@T G@B@G. UG@HR* 0 F@M@N * #2 R@D NFMCSBR@D@M@L@F@Q H _____


92; 25 6/ 796 - < ; 7.9 > 12+2 *	769; 25 : 2 6/ 796 - < ; * 7<9, 1 * : -	= . 21; 6/ 65. 6? 8 * : 32 ; - 2 > 12+2 * +	. 9. - 2* +3. * 4 6 < 5; * X+
Whole Grain Yellow Corn Flour	19.6182	16	1.226
			M@Q, F@D@H@D* K M@L@R 1 oz.

* <K>H@I N@A@F?>H@/ I K@J P@ Q@P?B NKQ@ABA @M@T L RK FEB J@>N@C@M@>N@B@N%\$ *! K@V@M@2 K@L@M@R@K@J@A@Q@L\$

<K>H@B@D@E@P@L@B@N@L@K@N@F@J@! K@L@N@K@Q@>O@L@C@H@>C@B@A 3.25 oz. _____

<K>H@J@M@P@Q@F@K@J@ K@L@N@K@Q@>L@B@N@L@K@N@F@J@! 1.00 _____ K@V@B@M@

7@C@N@E@B@N@N@F@J@F@>P@E@B>?K@F@B@K@N >FKJ F@R@C@>J@A @>N@B@>J@A FE>P> 2.50 _____ K@Q@>L@K@N@F@J@ K@F@E@L@N@K@Q@>N@>A@U@C@N
C@B@N@R@D@ L@N@K@R@A@B@O 1.00 _____ K@V@B@M@D@N@F@C@S@7@C@N@E@B@N@N@F@J@F@>P@J@K@J@#>@B@A@F?>H@B@D@N@H@O@>D@L@M@R?>K@F@B@%\$) K@V@B@M@L@B@N@L@K@N@F@J@S
: NKAQ@>S@F@E@I K@N@B@F@>J@%\$) K@V@B@M@K@N@%\$, D@C@N@5@N@K@L@O/ #5 K@N@%\$, D@C@N@5@N@K@L@O6 >J@A 7K@C@J@K@J@#>@B@A@F?>H@B@D@N@H@O@A@K@J@K@P@>B@A@F@P
R@K@S>M@A@F@E@B@D@N@H@O@N@B@M@Q@F@B@I B@J@P@K@N@Q@>K@K@H@ B>K@S



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Lincoln Yee
; N@B@A@9>I B
Co-President

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03/19/2021 216-926-8857
2>F@B : E@K@J@B@9@C ?>B@N



Asian Food Solutions®

NUTRITION . TASTE . VALUE

FULLY COOKED MONGOLIAN STYLE BEEF

Product Code: 74001

GTIN# 00856235005392

MADE WITH USDA CHOICE

INGREDIENTS: BEEF, WATER, CORN STARCH, EGG WHITES, SODIUM PHOSPHATES, SALT, WHITE PEPPER
MONGOLIAN SAUCE: (WATER, SUGAR, MALTODEXTRIN, RICE VINEGAR, CHILI PEPPERS, SOY SAUCE [WATER, WHEAT, SOYBEANS, SALT], MODIFIED CORN STARCH, CONTAINS LESS THAN 2% OF: DEHYDRATED MINCED GARLIC, SPICES, SALT, YEAST EXTRACT, SOYBEANS, SESAME PASTE, WHEAT FLOUR, SESAME OIL, SAFFLOWER OIL, CULTURED DEXTROSE, XANTHAN GUM AND NATURAL FLAVORS [MILK]).

CONTAINS: EGGS, MILK, SOY, WHEAT.

PACKAGING:

CASE WEIGHT:	40.09# NET; 42.29# GROSS
FROZEN SHELF LIFE	18 MONTHS
SERVINGS PER CASE	152
SERVING SIZE	4.22 OZ
CASE DIMENSION	20.00" x 13.38" x 6.56"
Ti x Hi	6 x 8
PACK SIZE	8 / 5.011 LBS BAG

Nutrition Facts	
Serving Size 1 serving (118.16g/4.22oz)	
Servings Per Container 152	
Amount Per Serving	
Calories 160	Calories from Fat 30
% Daily Value*	
Total Fat 3g	5%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 55mg	19%
Sodium 410mg	17%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Sugars 5g	
Protein 18g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 10%

* Percent Daily Values are based on a 2,000 calorie diet.

Heating Instructions:

1. Begin by tempering product until thawed
2. Once thawed pre-heat oven to 350F for Convectional ovens or 375F for Conventional ovens.
3. Spread product evenly into pan; breaking apart any larger chunks. Cover pan with foil.
4. Cook covered for 15 -20 minutes or until meat has reached internal temperature of 165F. Stir product at least once during the cooking process.

(Tip) if you find the product finishing slightly dry add 1 cup of water to every 5LB package of meat, then cover and heat to desired temperature.

CN Equivalency = 2 M/MA (Serving size = 4.22oz)

R.12.23.20

5600 Elmhurst Circle, Oviedo, FL 32765 PH: 888-499-6888 FAX: 888-499-7288

www.asianfoodsolutions.com

Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative

Product Name: _____ Code No.: _____

Manufacturer: _____ Case/Pack/Count/Portion/Size: _____

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
- 99: 3A976=4B>	% \$	X	" ')	\$ "" (&
		X		
		X		
A. Total Creditable M/MA Amount¹				

*Creditable Amount Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount⁴					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					\$ ""

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total C creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased _____

Total creditable amount of product (per portion) _____

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a _____ ounce serving of the above product (ready for serving) contains _____ ounces of equivalent meat/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) as demonstrated by the attached supplier documentation

Signature _____ Title _____
 097@599 _____ Date _____ Phone Number _____



Asian Food Solutions®

NUTRITION . TASTE . VALUE

FULLY COOKED BEEF SLICED

Product Code: 74002

GTIN: 90850002832375

MADE WITH USDA CHOICE

INGREDIENTS: BEEF, WATER, EGG WHITES, SODIUM PHOSPHATES, SALT, WHITE PEPPER

CONTAINS: EGGS

Nutrition Facts	
Serving Size 1 serving (58g/2.04 oz)	
Servings Per Container 298	
Amount Per Serving	
Calories 70	Calories from Fat 15
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 1g	5%
Cholesterol 35mg	12%
Sodium 140mg	6%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 11g	not a significant source of protein
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 6%
* Percent Daily Values are based on a 2,000 calorie diet.	

PACKAGING:

CASE WEIGHT	38.00# NET; 40.20# GROSS
FROZEN SHELF LIFE	18 MONTHS
SERVINGS PER CASE	298
SERVING SIZE	2.04 OZ
CASE DIMENSION	20.00" x 13.38" x 6.56"
Ti x Hi	6 x 8
PACK SIZE	8 / 4.75 LBS BAG

Heating Instructions:

1. Begin by tempering product until thawed
2. Once thawed pre-heat oven to 350F for Convection ovens or 375F for Conventional ovens.
3. Spread product evenly int open; breaking apart any larger chunks. Cover pan with foil.
4. Cook covered for 15 -20 minutes or until meat has reached internal temperature of 165F.

(Tip) if you find the product finishing slightly dry add 1 cup of water to every 5LB package of meat, then cover and heat to desired temperature.

CN Equivalency = 2 M/MA (Serving size = 2.04)

R.12.23.20



Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Sliced Beef Code No.: 74002

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 2.04 oz / 298 servings

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Beef Special Trim, Fresh or Frozen	3.51	X	57%	2.007
		X		
		X		
A. Total Creditable M/MA Amount¹				2.00

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					0.00
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

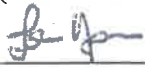
Total weight (per portion) of product as purchased 2.04 oz

Total creditable amount of product (per portion) 2.00 oz.

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 2.04 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/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) as demonstrated by the attached supplier documentation.


Signature

Lincoln Yee
Printed Name

Co-President
Title

5/28/21
Date

888-499-6888
Phone Number



Asian Food Solutions®

NUTRITION . TASTE . VALUE

TERIYAKI BEEF

Product Code: 74003

GTIN: 00856235005620

MADE WITH USDA CHOICE

INGREDIENTS: BEEF, WATER, CORN STARCH, EGG WHITES, SODIUM PHOSPHATES, SALT, WHITE PEPPER
TERIYAKI SAUCE: (SUGAR, WATER, BROWN SUGAR, SOY SAUCE [WATER, SOYBEANS, WHEAT, SALT], CONTAINS LESS THAN 2% OF: MODIFIED CORN STARCH, YEAST EXTRACT, SEA SALT, SESAME SEEDS, LACTIC ACID, XANTHAN GUM, MALTODEXTRIN, SALT AND NATURAL FLAVOR).

CONTAINS: EGGS, SOY, WHEAT.

Nutrition Facts	
Serving Size 4.22 oz (118g)	
Servings Per Container 152	
Amount Per Serving	
Calories 190	Calories from Fat 25
% Daily Value*	
Total Fat 3g	5%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 55mg	19%
Sodium 470mg	20%
Total Carbohydrate 23g	8%
Dietary Fiber 0g	0%
Sugars 17g	
Protein 18g	36%
Vitamin A 0%	Vitamin C 0%
Calcium 0%	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
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2400mg 2400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

PACKAGING:

CASE WEIGHT	40.09# NET; 42.29# GROSS
FROZEN SHELF LIFE	18 MONTHS
SERVINGS PER CASE	152
SERVING SIZE	4.22 OZ
CASE DIMENSION	20" x 13.38" x 6.56"
Ti x Hi	6 x 8
PACK SIZE	8 / 5.01 LBS BAG

Heating Instructions:

1. Begin by tempering product until thawed
2. Once thawed pre-heat oven to 350F for Convectional ovens or 375F for Conventional ovens.
3. Spread product evenly into pan; breaking apart any larger chunks. Cover pan with foil.
4. Cook covered for 15 -20 minutes or until meat has reached internal temperature of 165F. Stir product at least once during the cooking process.

(Tip) if you find the product finishing slightly dry add 1 cup of water to every 5LB package of meat, then cover and heat to desired temperature.

CN Equivalency = 2 M/MA (Serving size = 4.22oz)

R.12.23.20



Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative

Product Name: 3885< - 889 Code No.:) & " %

Manufacturer: , Q5? / @ 2 @ 1 @ C Case/Pack/Count/Portion/Size: & \$\$ @ # \$ C8F;? : C

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Table with 5 columns: Description of Creditable Ingredients per Food Buying Guide (FBG), Ounces per Raw Portion of Creditable Ingredient, Multiply, FBG Yield/ Servings Per Unit, Creditable Amount *. Row 1: - 8892 A86;5=3B>, %' \$, X, ' '), \$ " " (&.

A. Total Creditable M/MA Amount¹

*Creditable Amount Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Table with 6 columns: Description of APP, manufacture's name, and code number, Ounces Dry APP Per Portion, Multiply, % of Protein As-Is*, Divide by 18**, Creditable Amount APP***. Row 1: X, ÷ by 18.

B. Total Creditable APP Amount[†]

C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

†Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total C creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased & \$\$ @

Total creditable amount of product (per portion) \$ " "

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a & \$2 ounce serving of the above product (ready for serving) contains \$ " " ounces of equivalent meat/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) as demonstrated by the attached supplier documentation

Signature [Handwritten Signature] Title @1 BQC78?D
0;?6@ 488 ' ! \$ * ! \$ # *** & ++ (***
Printed Name Date Phone Number