

### **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.
- REMOVE CONTENTS OF BAG INCLUDING JUICES INTO A HOTEL PAN.
- COVER WITH FOIL AND BAKE FOR 20 MINUTES OR UNTIL 165°F.
- SHRED APART WITH TONGS.
- LET STAND COVERED FOR 10 MINUTES BEFORE SERVING.

### ALTERNATE METHOD STEAM (THAWED):

- 1. PLACE SEALED BAGS IN A PERFORATED PAN.
- STEAM FOR 20 MINUTES OR UNTIL 165°F.
- 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 perserving Calories

80

10%

6%

% Dally V	alue*
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
Includes 0 Added Sugars	0%
Protein 15 g	
	2.0
Vitamin D 0 mcg	0.0
Calcium 10 mg	04

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

1.6 mg

Potassium 240 mg

### 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



Child Nutrition Program operators sho in addition to the following information				
Product Name: Beef Shreds	Code	e No.: 4	70495	
Manufacturer: Comida Vida	Case/Pack/Cour	nt/Portion/Si	ze: 5/7.2# bags	
I. Meat/Meat Alternate Please fill out the chart below to detern	mine the creditable amount	of Meat/Me	at Alternate	
Description of Creditable	Ounces per Raw	Multiply	FBG Yield/	Creditable
Ingredients per	Portion of Creditable		Servings	Amount *
Food Buying Guide (FBG)	Ingredient		Per Unit	
Cooked Reef with Natural Inices	2 51000	Y	57%	2.0007

### II. Alternate Protein Product (APP)

A. Total Creditable M/MA Amount<sup>1</sup>

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.

X X

2.0007

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 Amor	unt <sup>1</sup>	•			
C. TOTAL CREDITABLE AN nearest ¼ oz)	MOUNT (A + B re	ounded dowr	ı to		2.00

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

Creditable M/MA Amount) until after you have added	I the Total Creditable APP	Amount from box B to box C.
Total weight (per portion) of product as purchase	ed 2.36 ounces	
Total creditable amount of product (per portion) (Reminder: Total creditable amount cannot coun		weight of product.)
I certify that the above information is true and coproduct (ready for serving) contains 2.00 ounce according to directions.		9
I further certify that any APP used in the product (7 CFR Parts 210, 220, 225, 226, Appendix A) as		_
f-y-	Co-President	
Signature	Title	
Lincoln Yee	5/28/21	216-926-8857
Printed Name	Date	Phone Number

<sup>\*</sup>Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>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 Creditable APP Amount from box B to box C



### **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):

- Defrost wrapped burritos on a lined sheet pan for 24 hours.
- Preheat conventional oven to 350°f.
- 3. Bake for 20-25 minutes or until internal temp. reaches 165°f.
- 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
- Bake for 30-35 minutes or until internal temp reaches 165°f.
- 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
- 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.
- Remove from microwave, remove from wrapper and let sit for one minute before consuming.
- 4. Consume within 2 hours.

### **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
- 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.
- Remove from microwave, remove from wrapper and let sit for one minute before consuming.
- 4. Consume within 2 hours

### PRODUCT INFORMATION

PRODUCT INFORMATION		41				
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



	Program operators should include	X *		
in addition to the	e following information on letterhe	ad signed by an offici	ial 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 Amou	int <sup>1</sup>			2.016

<sup>\*</sup>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 Amor	unt¹				
C. TOTAL CREDITABLE AN nearest ¼ oz)	MOUNT (A + B re	ounded down	ı to		2.00

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased	4.60 02.
Total creditable amount of product (per portion)	2.00 oz.
(Reminder: Total creditable amount cannot count for	or more than the total weight of product.)

I certify that the above information is true and correct and that a <u>4.60</u> ounce serving of the above product (ready for serving) contains <u>2.00</u> 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.

\$- X-	Co-President	
Signature	Title	
Lincoln Yee	5/28/2021	216-926-8857
Printed Name	Date	Phone Number

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>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 Creditable APP Amount from box B to box C.



### 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 Bee	ef Barbacoa Burrito	Code	e No.:470462/	470467
Manufacturer: Comida Vida		Serving Size4.	6 oz. burrito	
		(raw dough weight ma	y be used to calculate	creditable grain amount)
I. Does the product meet the (Refer to SP 30-2012 Grain Red				Breakfast Program.)
II. Does the product contain to (Products with more than 0.24 creditable grains may not credit	oz equivalent or 3.99 g	grams for Groups A-G	or 6.99 grams for	Group H of non-
III. Use Policy Memorandum School Breakfast Program: E H (cereal grains) or Group I ( of grain component based on cr eq; Group H uses the standard weight.) Indicate to which Exhibit A G	xhibit A to determine RTE breakfast cerea reditable grains. Grou of 28grams creditable	e if the product fits int ls). (Different methodo ups A-G use the standar grain per oz eq; and G	t <b>o Groups A-G</b> (b logies are applied rd of 16grams crea	oaked goods), Group I to calculate servings Iitable grain per oz
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A÷B	
Whole Wheat Tortilla	57.00	28	2.04	1
	A TEUR LEADING TO SERVICE			_
Total Creditable Amount	35 85 - 180		2.04	
*Creditable grains are whole-grain	meal/flour and enriched r			
<sup>1</sup> (Serving size) X (% of creditable grams.	grain in formula). Please	be aware that serving size	es other than grams	must be converted to
Standard grams of creditable grain Total Creditable Amount must be			Do <i>not</i> round up.	
Total weight (per portion) of pro Total contribution of product (p	oduct as purchased 4. er portion) 2.00 oz	60 oz. equivalent		
I certify that the above informat serving) provides 2.0 oz equival portion. Products with more that non-creditable grains may not constitute the service of	ent Grains. I further c n 0.24 oz equivalent o	ertify that non-creditab 3.99 grams for Group	ole grains <mark>are not</mark> a s A-G or 6.99 grai	above 0.24 oz eq. per
L. Jan		Co-Presiden	t	
Signature		Title		
Lincoln Yee		5/28/2021	216-926	3-8857
Printed Name		Date	Phone N	



### **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
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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.

	4 oz (92g
Amount per serving	0.40
Calories	240
%	Daily Value
Total Fat 14g	189
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 Og Added Sugars	0%
Protein 9g	WANTED THE CONTRACT OF THE CON
Vitamin D 0mcg	0%
Calcium 100mg	8%
Iron 1.5mg	8%
Potassium 410mg	8%
* The % Dally Value (DV) tells you to nutrient in a serving of food contrib daily diet. 2,000 calories a day is us general nutrition advice. Calories per gram: Fat 9 Carbotydrate 4	ow much a utes to a

#### **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	Case	Case Weight (LBS)	Case	Case	Cases Per	Case
Code	Pack		Cube	Dimensions	Pallet	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



	should include a copy of the label from the purchased product carton ation on letterhead signed by an official company representative.
Product Name: Beef & Cheese Tame	ale 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
		X		
A. Total Creditable M/MA Amou	int <sup>1</sup>	**		1.005875

<sup>\*</sup>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 Amo	unt <sup>1</sup>				
C. TOTAL CREDITABLE AN nearest ¼ oz)	MOUNT (A + B r	ounded dowr	ı to		1.00

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased	3.25 oz.	
Total creditable amount of product (per portion) (Reminder: Total creditable amount cannot count for		eight of product.)
I certify that the above information is true and correproduct (ready for serving) contains 1.0 ounces according to directions.		
I further certify that any APP used in the product co (7 CFR Parts 210, 220, 225, 226, Appendix A) as de		
	Co-President	
Signature	Title	
Lincoln Yee	3/19/2021	888-499-6888
Printed Name	Date	Phone Number

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>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.

### **United States Department of Agriculture**

### Food and Nutrition Service

# $7\,\text{PMCSBR/MRK}\,\text{SLOBHVL}:$ ROBOK DLREMP-MBSK DLRELF 0 ROBLQ HL, GHC 5 SRRHRMUL 7 RMFROK Q

. G; @ 618C, 8GH-8H<; DCOMP@ 7 < @ 7 HE<G4JC < 0FJ@ 8AC

@BAFF9DIBFEKAFE>PVIPOFEBFNOLB@V@BB	@≶H@XIL>JUNBLNBOBJP∮FFFB		
: NKAC@P9 >I B Beef and Cheese Tama	ale	1 KAB 9 K\$ 4710	010 or 471025
8 >JOG@CNBN Comida Vida	; BN	a∃D; FvB- <u>160 - 3.25 oz. ta</u>	males
25- MDQRGD NRWCSBRK DDRRGDT GWLD FR@H	#PBG BPHIDH@ =BO_X	9 K	
235- MDQRGD NFMCSBREMLR@HLLML#BFDCHR@ 505; J: IHL@BBDG* I?8C#"%DJC; < <fj@ CDC: G*; @B9A* &gt; OB@H; DCDI: G*; @BDL 8G</fj@ 	888A÷CIDN <fdg&"**>G8BH</fdg&"**>	> =DG1 GDJEH, !1 8C; ( "* * :	
225\$< CD. UGANIR* (0 ROBL 9 DOSHEDK DLRQBM /+0 RMCDRDRK HLD HERED NRMCSBRWRQHLR BDRD@Q\$ / @ <g:ci <1?d;="" b="" dad="">@H8G: 8EE 1?&lt; H8C; 8G; D=\$(&gt;:G; @69A:&gt;G8@HE<ge< td=""><td>MOFMSNQ*#0 A@(DCFMMDQ) EAG( ID:8AJA8I&lt;1?&lt;&gt;OS(60H:</td><td>"0 FW6N 1 BEDFD@JFF@HQMP DCI@BJI@C98H&lt;; DC:G&lt;;@G</td><td>0 FW6N29; AFD@LE@R 89Ar&gt;O8O©H'1 OGJEH,!1 JH≮</td></ge<></g:ci>	MOFMSNQ*#0 A@(DCFMMDQ) EAG( ID:8AJA8I<1?<>OS(60H:	"0 FW6N 1 BEDFD@JFF@HQMP DCI@BJI@C98H<; DC:G<;@G	0 FW6N29; AFD@LE@R 89Ar>O8O©H'1 OGJEH,!1 JH≮
2.CHB@FOTGHBG.UGHAHR*0RMSN*#2RGON	NFMCSBRADJMLFQ H		
, 927 ; 26 5 6 / 796 - < , ; 7. 9 . > 12+2 *	769,265:22 6/796-<,;*: 7<9,1*:-	= .201; 6/65. 6?.8 *: 32; - 25 .>12+2 * +	9 - 2*+3. * 4 6 < 5 ; * X+
Whole Grain Yellow Corn Flour	19.6182	16	1.226
		; MROJ, POCHROALD* K MSLF	1 oz.
<sup>&amp;</sup> <kp>HINBAFP&gt;?HB/IKQJPIQQP?BNKQJABAQ</kp>	OMT LPK PEBJB>NBOPMQ>NBN %	\$ *! KVBM\$2 KLMRNKQJA QL\$	
<kp>HSBPDEP LBNLKN#KJ! KOLNKAQ@P&gt;OLO</kp>	Mgg>OBA 3.25 oz.		
< KP>HOBU PHP CHTKJ KCLNKACOOP LBNLKNTFKJ!			
7CONTEBNOENTROJEE>PTEB>?KFB FIOKNI >FTKJ I OBNOED LINKTRABO 1.00 KV BM DN FIOST : NKACOEOS FTE I KNB FE>J %\$) KV BM KN(\$, FKS > MA FEB DN FIONBWORFBI BJPOKNOOEKKH	70CNTEBN@SNTCURE>PJKJ#@BA DOKN5NKOLO/#5KN+\$,DO	FF>?HBDN+FJO@FDLMR>?KFB°	%\$) KVBMLBNLKNPKJ\$
JS-1/2-		o-President	
; FDJ>PCNB	<a< td=""><td></td><td></td></a<>		
Lincoln Yee  NB PBA 9 > I B		5/10/2021	216-926-8857 EKJB 9 QI ?BN



### **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:

Amount Per Serving	
	s 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 13	g <b>4</b> %
Dietary Fiber 0g	0%
Sugars 5g	
Protein 18g	
Vitamin A 0% + \	Vitamin C 0%
Calcium 0% •	ron 10%

 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

### **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



Product Name: 1 @; @6? - 99:		Cod	e No.:)	&""#	40
Manufacturer: , O6? / @ 3@ 3@ 3@ C	Ca	ase/Pack/Co	unt/Portion	/Size: <u> </u>	* \$ @#?; C
. Meat/Meat Alternate Please fill out the chart below to	determine the	creditable a	mount of M	eat/Meat Alter	mate
Description of Creditable		per Raw	Multiply	FBG Yield/	Creditable
Ingredients per		Creditable		Servings	Amount *
Food Buying Guide (FBG)		dient	V	Per Unit	4
- 99: 3A97-6=4B>	%' \$		X	"')	\$""(&
			X		
A T ( 10 P) 11 11 11/11 A	- 11		X		
A. Total Creditable M/MA Amo Creditable Amount Multiply ounces		-6 111 1 1	In our all and	46- EDC 14 1	l lufu w 4
the product contains APP, pleas APP is used, you must provide <b>Description of APP</b> ,				ment A for eac	
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
		X		÷ by 18	
		X		÷ by 18	
	4	X		÷ by 18	
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Date

Printed Name

Phone Number



### **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

Nutriti Serving Size 1 s Servings Per Co Amount Per Servi	erving ntaine	(58g/2.04oz)	t s
Calories 70	Cal	ories from Fai	115
		% Daily Val	ue*
Total Fat 2g			3%
Saturated Fat	1g		5%
Cholesterol 3	5mg	1	2%
Sodium 140mg			6%
Total Carbohy	drate	⇒ 0g	0%
Dietary Fiber 0	)gj		0%
Sugars 0g			
Protein 11g not	ta signif	icant source of pro	tein
Vitamin A 0%		Vitamin C	0%
Calcium 0%	*	Iron 6%	
<ul> <li>Percent Daily Value calorie diet.</li> </ul>	s are ba	sed on a 2,000	

### **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
- 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



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

in addition to the following informa	ttion on letterhea	ad signed by a	an official co	mpany represe	ntative.
Product Name: Sliced Beef		Cod	le No.:74	1002	
Manufacturer: Asian Food Solution	nsCa	se/Pack/Cou	nt/Portion/Si	ze: 2.04 oz / 2	98 servings
I. Meat/Meat Alternate Please fill out the chart below to de	termine the cred	itable amoun	t of Meat/Me	eat Alternate	
Description of Creditable	Ounces		Multiply	FBG Yield/	Creditable
Ingredients per	Portion of		Multiply	Servings	Amount *
Food Buying Guide (FBG)	Ingre			Per Unit	Amount
Beef Special Trim, Fresh or Frozen	3.51	uicht	X	57%	2.007
Beer opediat Thin, Fresh of Frezen	0.01		X		
			X		
A. Total Creditable M/MA Amo	41		Λ		2.00
*Creditable Amount - Multiply ounces		Camaditable inc		EDC Viold Info	
II. Alternate Protein Product (AP If the product contains APP, please APP is used, you must provide docu	fill out the chart imentation as de	scribed in At	tachment A	for each APP us	sed.
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amoun	$t^1$				0.00
C. TOTAL CREDITABLE AMO nearest ¼ oz)	OUNT (A + B re	ounded down	ı to		2.00
Percent of Protein As-Is is provided or **18 is the percent of protein when full ***Creditable amount of APP equals or Total Creditable Amount must be roun equivalent). Do not round up. If you are Creditable M/MA Amount) until after you are creditable mount (per portion) of product (per portion) of product (per mount of product (per mount) that the above information is product (ready for serving) contains according to directions.  further certify that any APP used in 7 CFR Parts 210, 220, 225, 226, Applications are contained to the contained to the certify that any APP used in the certification of the certif	y hydrated. Inces of Dry APP ded down to the r re crediting M/M/ rou have added the re as purchased per portion) re cannot count for strue and correct2 ounces on the product con	multiplied by learest 0.25oz A and APP, your Total Creditar 2.04 oz 2.00 oz.  The more than that a frequivalent reforms to the monstrated by Co-President of the contract of t	the percent of (1.49 would re u do not need ble APP Amore). The total weight a content of the total weight and the	ound down to 1.2 to round down in bunt from box B to bunt from box B t	25 oz meat n box A (Total to box C.  above repared Regulations
Signature		Title			
Lincoln Yee		5/28/2	1	888-499-6	_
Printed Name		Date		Phone Number	er



### **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.** 

Nutri Serving Size 4.		_	acts
Servings Per Co			
Amount Per Serving			
Calories 190		Calorie	s from Fat 2
			% Daily Valu
Total Fat 3g			5
Saturated Fa	t 1.5a		71
Trans Fat Og			<u>-</u>
Cholesterol 55	YNG .		19'
Sodium 470mg	9		209
Total Carbohyd	rate 23o		89
Dietary Fiber			0,
Sugars 17g	- 49		
Protein 18a			369
Vitamin A 0%			Vitamin C 0°
Calcium 0%			Iron 10
*Percent Daily Values	are based on	a 2 AAA colori	17 071 70
Values may be highe			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Loss than	20g	259
Cholesterol	Loss 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.
- 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



Product Name: 38BG5<; - 889		Cod	e No.:	8 <sup>H</sup> " %	
Manufacturer:_, C5?/@@ 2@ED@C	Ca	ase/Pack/Co	unt/Portion	/Size: <u> </u>	<sup>₽</sup> \$ C8EF;?: C
I. Meat/Meat Alternate					
Please fill out the chart below to	determine the	creditable a	mount of M	eat/Meat Alter	rnate
Description of Creditable	Ounces	per Raw	Multiply	FBG Yield/	Creditable
Ingredients per		Creditable		Servings	Amount *
Food Buying Guide (FBG)	Ingre	dient		Per Unit	
- 8892 A86;5=3B>	%' \$		X	" ' )	\$""(&
			X		
			X		
A. Total Creditable M/MA Amo	ount <sup>1</sup>		73		
. Alternate Protein Product (/	APP)				
f the product contains APP, pleas		art below to	determine	the creditable	amount of AF
f APPis used, you must provide					
Description of APP,	Ounces	Multiply	% of	Divideby	Creditable
manufacture's name.	Dry APP	manapay	Protein	18**	Amount
and code number	Per Portion		As-Is*	10	APP***
una code number	i ei i dition	Х	A3-13	÷ by 18	ALL
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amou	-md	^		÷ by To	
C. TOTAL CREDITABLE AMO		unded deve	2 to		
	UNICATOIU	unaea aowi	110		\$ " "
nearest ¼ oz)	•				
nearest ¼ oz) Percent of Protein As-Is is provide	d on the attached	d APP docum	entation.		
nearest ¼ oz) Percent of Protein As-Is is provided* 18 is the percent of protein when f	d on the attached			-4 -64	
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Date

Phone Number

Printed Name