Product Specification/Formula Statement									
<b>integrated</b> FOOD SERVICE 310 W. Alondra Blvd. Gardena, CA 90248 (310) 523-3664 - Office (310) 523-1619- F	ax	-	Ve	nt as of: 08/14/19 rsion #: 05/08/18 rsion #: 06/13/17					
Brand: Hot Off The Grill	Code #: C45019 Code #: 270019	Commodity UPC#: 007219391 4519 7 Commercial UPC#: 007219391 2719 3							
	Commercial OPC	#: 007219391 2719 3							
Product Name: Beef & Cheese Taco Stick on Whole Grain Flour Tortilla - Individually Wrapped									
Packaging: CN Label: N/A Case Count: 50 Case Cube: 0.75 Cases/Pallet: 104									
Portion Size: <b>4.60 oz.</b> Net Wt./C	Config: 8 x 13								
EQUIVALENT GRAIN CALCULATIONS									
Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	Yes		Grain crediting from Exhibit "A" School Lunch and Breakfast						
Does product contain non-creditable grains?	No	Scho							
Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?		Gram Standard of Creditable Grain per ounce equivalent?						
Whole Wheat/Grain Flour (grams)	17.97	16 g	16 grams						
Enriched Wheat Flour (grams)	17.27	16 g	16 grams						
TOTAL CREDITABLE GRAINS BY WEIGHT:	2.20		TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:						
EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)									
Description of Product per Food Buying Guide:	Portion size of product as purchased		Weight of one ounce equivalent as listed in SP 30-2012						
Bread or Buns	2.10 oz.	1.0	1.00 oz.						
	2.00								
MEAT/ MEAT ALTERNATIVE CALCULATIONS									
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient	Multiply		Creditable Amount					
Part Skim Mozzarella and Cheddar Cheese	1.00 oz.	x	1.00	1.00 oz.					
	0.00 oz.	x	0.00	0.00 oz.					
	0.00 oz.	x	0.00	0.00 oz.					
	0.00 oz.	x	0.00	0.00 0.00 oz.					
A. Total Creditable Cheese or M/MA	1.00								
Commodity Beef, Ground, 20% fat	1.20 oz.	x	0.74	0.89 oz.					
Commercial Beef, Ground, 24% fat	1.20 oz.	x	0.73	0.88 oz.					
B. Total Creditable Beef amount	0.89								
Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion	Multiply % of Protein A	As-Is Divide by 18	Creditable Amount					
Ultra Soy 3000 C	0.11	x 50.0	x 50.00 18 0.31 oz.						
C. Total Creditable APP amount	0.00								
D. Total Creditable Amount (A + B + C, roun	2.00								
TOTAL CREDITABLE MEAL CONTRIBUTION: EQUIVALENT GRAINS: 2.00 MEAT/MEAT ALTERNATE: 2.00									

integrated	4	Product Specification/Formula Statement					
FOODSERVIC	E			Current	as of: 08/14/19		
310 W. Alondra Blvd.					sion #: 05/08/18		
Gardena, CA 90248 (310) 523-3664 - Office (310) 523	-1619- Fax			Supersedes Vers	sion #: 06/13/17		
Brand: Hot Off The Grill		Commodity Code #: 0		Commodity UPC#			
		Commercial Code #: 2	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 Statem	ent: (SP20-200 USDA don	Food Service certifies that of 6 Revised). All products we ated commodity Beef and/o n the average contain 85%	produce and sell to S or Cheese have a mini	School Food Agencies mum of 95% U.S. cor	(SFA) containing itent. Our commercial		
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/aConvection Oven (Frozen):n/aConventional Oven (Thawed):325 F 18 MinutesConvection Oven (Thawed):300 F 18 Minutes							
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 (Pro	duct Contains):	<ul><li>✓ Wheat</li><li>✓ Milk</li></ul>	Eggs Peanuts	■ Tree Nuts ✓ Soy	■ Fish/Shellfish ✓ Gluten		
Nutritional Information:							
Weight	130.41 g	Dietary Fiber	3.85 g	Sugar	0.81 g		
Calories % Calories Fat	345.01 33.44 %	Fat (total) Fat (saturated)	12.82 g 8.35 g	Calcium Iron	328.78 mg 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 Niacin	31.87 g mg	Sodium Thiamine	630.69 mg mg	Riboflavin Potassium	mg mg		
Case Coding Example:	ing	Thannie					
(Manufacture Date/ Production (Example: January 1st 2013 Pro	,	Line A)	01	0113	Α		
I certify that the above information is the meat alternate when prepared accord I further certify that any APP used in the second secon	ling to directions.	U U		0,	·		
Signature Jean-Yves Courbin, V.P. o	f Operations	8/14/2019		(310) 523-3664			
Printed Name		Date		Phone Number			