



## Beef Barbacoa Miniature Burrito

### INGREDIENT INFORMATION

Ingredients: **COOKED BEEF WITH NATURAL JUICES** [BEEF, SALT], **SALSA** [WATER, DICED TOMATOES (TOMATOES, CALCIUM CHLORIDE, CITRIC ACID), SPICES AND NATURAL FLAVORS, CORN, TOMATO PASTE, ONIONS, APPLE CIDER VINEGAR (DILUTED WITH WATER TO 5% ACIDITY), CORN STARCH, CILANTRO, LIME JUICE CONCENTRATE], **TORTILLA** (ENRICHED WHOLE WHEAT FLOUR, WATER, ENRICHED WHEAT FLOUR, SOYBEAN OIL, SALT, MONO-DIGLYCERIDES, DEXTROSE, SODIUM BICARBONATE, CORN STARCH, CALCIUM PROPIONATE, SODIUM ALUMINUM SULFATE, FUMARIC ACID, SODIUM ALUMINUM PHOSPHATE, CMC GUM, SORBIC ACID, XANTHAN GUM, SODIUM METABISULFITE), **CHEDDAR CHEESE** [PASTEURIZED CULTURED MILK, SALT ENZYMES].

Contains: milk and wheat.

**UPC:** 50057 00709 Commodity  
50057 00710 Non-commodity

**Unopened Shelf Life:** 18 months Frozen

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

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

**Day Code Format:** Julian Date

### Recommended Preparation Instructions

- Spray a lined sheet pan with cooking spray
- Line the sheet pan with a single layer of burritos
- Defrost for 24 hours in a refrigerator.
- Preheat oven to 350°
- Cover sheet pans with foil and place in oven.
- Bake for 30 minutes, or to an internal temperature of 165°.
- Let stand for 10 minutes before serving.

<b>Nutrition Facts</b>	
Serving Size 1 burrito (213g/7.5oz)	
Amount Per Serving	
<b>Calories</b> 360	Calories from Fat 120
<b>% Daily Value*</b>	
<b>Total Fat</b> 14g	<b>21%</b>
Saturated Fat 4.5g	<b>23%</b>
Trans Fat 0g	
<b>Cholesterol</b> 80mg	<b>27%</b>
<b>Sodium</b> 540mg	<b>22%</b>
<b>Total Carbohydrate</b> 33g	<b>11%</b>
Dietary Fiber 5g	<b>22%</b>
Sugars 3g	
<b>Protein</b> 30g	not a significant source of protein
Vitamin A 6% • Vitamin C 10% • Calcium 15% • Iron 25%	
* 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
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Protein	50g 65g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

### Child Nutrition Meal Pattern Requirements

Each 7.50 oz. Beef Barbacoa Burrito provides 2.00 oz. equivalent meat/meat alternate, 2 oz. equivalent grain, and ¼ cup red/orange vegetable.

### PRODUCT INFORMATION

Product Code	Case Pack	Case Weight (LBS)	Case Cube	Case Dimension	Cases Per Pallet	Case Yield
470460 - Commodity	3 bags of 32 Burritos	45.00 Net	1.44	L = 15.88" W = 12.00" H = 13.00"	Ti 10 Hi 5 50	96 7.5 oz. servings
470465 - Non-Commodity		47.00 Gross				



**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: Beef Barbacoa Mini Burrito Code No.: 470460/470465

Manufacturer: Comida Vida Serving Size 96/7.5 oz. burritos  
 (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 <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole Wheat Tortilla	56.70	28	2.02500
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.02500</b>

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> Total 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 7.50

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 7.50 ounce portion of this product (ready for serving) provides 2.00 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

\_\_\_\_\_  
 President  
 \_\_\_\_\_  
 Title

Lincoln Yee  
 \_\_\_\_\_  
 Printed Name

8-21-17  
 \_\_\_\_\_  
 Date

216-926-8857  
 \_\_\_\_\_  
 Phone Number



**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 Barbacoa Mini Burrito Code No.: 470460/470465

Manufacturer: Comida Vida Case/Pack/Count/Portion/Size: 96/7.5 oz. burritos

**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	3.1075	X	57%	1.77127
Cheese - Mild Cheddar	0.2310	X	16/16oz	0.23100
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>2.00227</b>

\*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>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					<b>2.00</b>

\*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.

<sup>1</sup>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.

Total weight (per portion) of product as purchased 7.50 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 7.50 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

President  
Title

Lincoln Yee  
Printed Name

8/21/17  
Date

216-926-8857  
Phone Number



## Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

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. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Beef Barbacoa Mini Burrito Code: 470460/470465

Manufacturer: Comida Vida Serving Size: 96/7.5 oz. burritos

### I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)	
Salsa	R/O	2.1610	X	49.3 / 106	1.00507	
			X			
			X			
<b>Total Creditable Vegetable Amount:</b>					1.00507	
<ul style="list-style-type: none"> <li>▪ <sup>1</sup>FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</li> <li>▪ Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG.</li> <li>▪ At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li> <li>▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li> <li>▪ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.</li> <li>▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors</li> <li>▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</li> </ul>					<b>Total Cups Beans/Peas (Legumes)</b>	
					<b>Total Cups Dark Green</b>	
					<b>Total Cups Red/Orange</b>	1/4
					<b>Total Cups Starchy</b>	
					<b>Total Cups Other</b>	

I certify the above information is true and correct and that 7.5 ounce serving of the above product contains 1/4 cup(s) of R/O vegetables.  
(vegetable subgroup)



## II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)
		X		
		X		
		X		
<b>Total Creditable Fruit Amount:</b>				
<ul style="list-style-type: none"> <li>▪ <sup>1</sup>FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.</li> <li>▪ Fruits and fruit purees credit on volume served.</li> <li>▪ At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component.</li> <li>▪ Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).</li> </ul>				

I certify the above information is true and correct and that \_\_\_\_\_ ounce serving of the above product contains \_\_\_\_\_ cup(s) of fruit.

<u>Quarter Cup to Cup Conversions*</u>
0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups = 1/2 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

Signature

President

Title

Lincoln Yee

Printed Name

8-21-17

Date

216-926-8857

Phone Number