

Item: Breakfast Whole Grain Cheesurrito

Product Code: C4027001

Dimensions: 5 x 2" Hand Rolled Burrito

Unit Weight: 3.50 oz.

Count/Case: 70

The Whole Grain flour tortilla contains 16 grams of whole grain rich flour per 1.0 oz serving with 51% Whole Grain, 49% enriched grain.

Child Nutrition - Product Formulation

Each 3.50 oz. Portion (cooked) will provide
 Flour Tortilla: 1.0 Grain Equivalent, 51% Whole Grain, 49% enriched grain.
 Product meets 1.50 oz. meat/meat alternate.

Cheese: (Mozzarella) .40 oz, and (Cheddar) .40 oz = .75 oz of Meat
 Alternate

Pinto Beans: .75 oz Meat Alternate
 Or

Pinto Beans: 1/8 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 bicarbonate, 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 (Thaw before cooking): Pre-Heat oven to 300°F. Place 1 layer wrapped burritos on baking sheet.

Convection Oven: Bake 13-16 minutes @ 300°F for Wrap. Serve immediately.

Conventional Oven: Bake 22 minutes @ 300°F for Wrap. Burrito is cooked when internal temperature is 165°F. Serve immediately.

Rethermalization Instructions: (Thaw before cooking):

Preheat oven to 250°F. Place wrapped or 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!

70 Servings Per Case

Nutrition Facts	
Serving size	1 burrito (99.31g)
Amount Per Serving	
Calories	177.07
Total Fat	7.30g
Saturated Fat	3.54g
Trans Fat	0g
Cholesterol	20.41mg
Sodium	263.85mg
Total Carbohydrate	18.12g
Dietary Fiber	3.90g
Total Sugars	0.20g
Includes 0g Added Sugars	
Protein	9.92g
Vitamin D	0mg
Calcium	186.31mg
Iron	0.76mg
Potassium	0mg
Vitamin A	168.17 IU
Vitamin C	0.00mg

*Nutrition information is based on calculated analysis.

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



Vegetarian
 entrée



Whole grain
 entrée

Shipping Information:

Gross Wt. 17.31 lbs.

Net Wt.

15.31 lbs.

Cube 0.66

Cases/Pallet

70

Tie/High 7/10

Box Dims

19 x 13¼ x 4½

Christopher Cook - President
 February 20, 2024



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

Product Name: Breakfast Whole Grain Cheesurrito Code No.: C4027001
 Manufacturer: Smart Foods 4 Schools / Fun Foods Case/Pack/Count/Portion/Size: 70/3.5 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 *
Mozzarella Cheese	.40 oz	X	16/16	.40 oz
Cheddar Cheese	.40 oz	X	16/16	.40 oz
Pinto Beans, Whole	.55 oz	X	21.7/16	.75 oz
A. Total Creditable M/MA Amount¹				1.50 oz

*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***
N/A		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)					

*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 3.5 oz

Total creditable amount of product (per portion) 1.50 M/MA

(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 3.5 ounce serving of the above product (ready for serving) contains 1.50 ounces of equivalent meat/meat alternate when prepared according to the 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 – Smart Foods 4 Schools / Fun Foods

 Title

Chris Cook

 Printed Name

02/20/24

 Date

(888) 418-4065

 Phone Number



Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

Product Name: Breakfast Whole Grain Cheesurrito
 Manufacturer: Smart Foods 4 Schools / Fun Foods

Code No.: C4027001
 Serving Size: 3.5 oz

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 ¹ (quarter cups)
Whole Pinto Beans	Beans/Peas	.55	X	21.7/16	.75
			X		
			X		
Total Creditable Vegetable Amount:					.75

<ul style="list-style-type: none"> ▪ ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. ▪ Vegetables and vegetable purees credit on volume served. ▪ At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. ▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. ▪ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. ▪ 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. ▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 	Total Cups Beans/Peas (Legumes)	.75 cup
	Total Cups Dark Green	
	Total Cups Red/Orange	
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that 3.5 ounce serving of the above product contains 1/8 cup(s) of Beans/Peas 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 ¹ (quarter cups)
N/A		X		
		X		
		X		

- ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component.
- 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).

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

Quarter Cup to Cup Conversions*

- 0.5 Quarter Cups vegetable = 1/8 Cup vegetable or 0.5 ounces of equivalent meat alternate
- 1.0 Quarter Cups vegetable = 1/4 Cup vegetable or 1.0 ounce of equivalent meat alternate
- 1.5 Quarter Cups vegetable = 3/8 Cup vegetable or 1.5 ounces of equivalent meat alternate
- 2.0 Quarter Cups vegetable = 1/2 Cup vegetable or 2.0 ounces of equivalent meat alternate
- 2.5 Quarter Cups vegetable = 5/8 Cup vegetable or 2.5 ounces of equivalent meat alternate
- 3.0 Quarter Cups vegetable = 3/4 Cup vegetable or 3.0 ounces of equivalent meat alternate
- 3.5 Quarter Cups vegetable = 7/8 Cup vegetable or 3.5 ounces of equivalent meat alternate
- 4.0 Quarter Cups vegetable = 1 Cup vegetable 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

Chris Cook
Printed Name

President – Smart Foods 4 Schools / Fun Foods

Title

02/20/24
Date

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